

# Certificate II in Kitchen Operations SIT20416 Term 1



Assessment project / activity / task (All codes and names must match Section 8)				
<b>Project 1</b>	SITXFSA001 Use hygienic practices for food safety			
<b>Estimated duration</b>	Term 1	<b>Unit/s for which partial or complete evidence will be gathered</b>	<b>Evidence-gathering techniques used</b> (More than one technique must be ticked for each unit or cluster of units.)	<b>Evidence-gathering tool code</b>
<b>Description (summary)</b>	This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.	<b>SITXFSA001 Use hygienic practices for food safety</b>  <a href="https://training.gov.au/Training/Details/SITXFSA001">https://training.gov.au/Training/Details/SITXFSA001</a>	<b>Observation checklist</b>	<input checked="" type="checkbox"/> Assessment 1 – FSAOB1
			<b>Short Answers/Workbook</b>	<input checked="" type="checkbox"/> Assessment 2 – FSASA2
			<b>Written Test</b>	<input checked="" type="checkbox"/> Assessment 3 – FSAWT3
			<b>Review folio of work against specifications</b>	<input type="checkbox"/>
			<b>Third party report</b>	<input type="checkbox"/>
			<b>Safety induction checklist</b>	<input type="checkbox"/>
<b>Project 2</b>	SITXWHS001 Participate in safe work practices			
<b>Estimated duration</b>	Term 1	<b>Unit/s for which evidence will be gathered</b>	<b>Evidence-gathering techniques used</b> (More than one technique must be ticked for each unit or cluster of units)	<b>Evidence-gathering tool code</b>



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<b>Description (summary)</b>	This unit describes the performance outcomes, skills and knowledge required to incorporate safe work practices into own workplace activities. It requires the ability to follow predetermined health, safety and security procedures and to participate in organisational work health and safety (WHS) management practices.	<b>SITXWHS001 Participate in safe work practices</b>  <a href="http://training.gov.au/Training/Details/SITXWHS001">http://training.gov.au/Training/Details/SITXWHS001</a>	<b>Observation checklist</b>	<input checked="" type="checkbox"/>	Assessment 1 – WHSOB1
			<b>Short Answers/Workbook</b>	<input checked="" type="checkbox"/>	Assessment 2 – WHSSA2
			<b>Written Test</b>	<input checked="" type="checkbox"/>	Assessment 3 – WHSWT3
			<b>Review folio of work against specifications</b>	<input type="checkbox"/>	
			<b>Third party report</b>	<input type="checkbox"/>	
			<b>Safety induction checklist</b>	<input checked="" type="checkbox"/>	
<b>Project 3</b>	SITHCCC001 Use food preparation equipment *				
<b>Estimated duration</b>	2017 Term 1	<b>Unit/s for which evidence will be gathered</b>	<b>Evidence-gathering techniques used</b> (More than one technique must be ticked for each unit or cluster of units)	<b>Evidence-gathering tool code</b>	
<b>Description (summary)</b>	This unit describes the performance outcomes, skills and knowledge required to safely use commercial kitchen equipment to prepare a	SITHCCC001 Use food preparation equipment *  <a href="https://training.gov.au/Training/Details/SITHCCC001">https://training.gov.au/Training/Details/SITHCCC001</a>	<b>Observation checklist</b>	<input checked="" type="checkbox"/>	Assessment 1 – UFPEOB1
			<b>Short Answers/Workbook</b>	<input checked="" type="checkbox"/>	Assessment 2 – UFPESA2

# Certificate II in Kitchen Operations SIT20416 Term 1



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	range of different food types.		<b>Written Test</b>	<input checked="" type="checkbox"/>	Assessment 3 – UFPEWT3
			<b>Review folio of work against specifications</b>	<input type="checkbox"/>	
			<b>Third party report</b>	<input type="checkbox"/>	
			<b>Safety induction checklist</b>	<input type="checkbox"/>	
<b>Project 4</b>	SITHCCC011 Use cookery skills effectively *				
<b>Estimated duration</b>	2017 Terms 1 2 3 4	<b>Unit/s for which evidence will be gathered</b>	<b>Evidence-gathering techniques used</b> (More than one technique must be ticked for each unit or cluster of units)	<b>Evidence-gathering tool code</b>	
<b>Description (summary)</b>	This unit describes the performance outcomes, skills and knowledge required to use a range of cookery skills during service and production periods. The unit integrates key technical and organisational skills covered in individual units and focuses on the way these must be applied in a commercial kitchen.	SITHCCC011 Use cookery skills effectively <a href="http://training.gov.au/Training/Details/SITHCCC011">http://training.gov.au/Training/Details/SITHCCC011</a>	<b>Observation checklist/ Logbook</b>	<input checked="" type="checkbox"/>	Assessment 1 – 011OB1
			<b>Short Answers</b>	<input type="checkbox"/>	
			<b>Written Test</b>	<input checked="" type="checkbox"/>	Assessment 3 – 011WT3
			<b>Review folio of work against specifications</b>	<input type="checkbox"/>	
			<b>Third party report</b>	<input type="checkbox"/>	
			<b>Safety induction checklist</b>	<input type="checkbox"/>	

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<b>Project 5</b>	SITHCCC005 Produce dishes using basic methods of cookery *				
Estimated duration	Term 1/2	Unit/s for which evidence will be gathered	Evidence-gathering techniques used (More than one technique must be ticked for each unit or cluster of units)	Evidence-gathering tool code	
Description (summary)	This unit describes the performance outcomes, skills and knowledge required to use a range of basic cookery methods to prepare dishes.	SITHCCC005 Produce dishes using basic methods of cookery  <a href="http://training.gov.au/Training/Details/SITHCCC005">http://training.gov.au/Training/Details/SITHCCC005</a>	Observation checklist	<input checked="" type="checkbox"/>	Assessment 1 – MOCOB1
			Short Answers/Workbook	<input checked="" type="checkbox"/>	Assessment 2 – MOCSA2
			Written Test	<input checked="" type="checkbox"/>	Assessment 3 – MOCWT3
			Review folio of work against specifications	<input type="checkbox"/>	
			Third party report	<input type="checkbox"/>	
			Safety induction checklist	<input type="checkbox"/>	