

Certificate II in Kitchen Operations SIT20416 Term 1



Assessment project / activity / task (All codes and names must match Section 8)				
Project 1	SITXFSA001 Use hygienic practices for food safety			
Estimated duration	Term 1	Unit/s for which partial or complete 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 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.	SITXFSA001 Use hygienic practices for food safety https://training.gov.au/Training/Details/SITXFSA001	Observation checklist	<input checked="" type="checkbox"/> Assessment 1 – FSAOB1
			Short Answers/Workbook	<input checked="" type="checkbox"/> Assessment 2 – FSASA2
			Written Test	<input checked="" type="checkbox"/> Assessment 3 – FSAWT3
			Review folio of work against specifications	<input type="checkbox"/>
			Third party report	<input type="checkbox"/>
			Safety induction checklist	<input type="checkbox"/>
Project 2	SITXWHS001 Participate in safe work practices			
Estimated duration	Term 1	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



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Description (summary)	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.	SITXWHS001 Participate in safe work practices http://training.gov.au/Training/Details/SITXWHS001	Observation checklist	<input checked="" type="checkbox"/>	Assessment 1 – WHSOB1
			Short Answers/Workbook	<input checked="" type="checkbox"/>	Assessment 2 – WHSSA2
			Written Test	<input checked="" type="checkbox"/>	Assessment 3 – WHSWT3
			Review folio of work against specifications	<input type="checkbox"/>	
			Third party report	<input type="checkbox"/>	
			Safety induction checklist	<input checked="" type="checkbox"/>	
Project 3	SITHCCC001 Use food preparation equipment *				
Estimated duration	Term 1	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 safely use commercial kitchen equipment to prepare a	SITHCCC001 Use food preparation equipment * https://training.gov.au/Training/Details/SITHCCC001	Observation checklist	<input checked="" type="checkbox"/>	Assessment 1 – UFPEOB1
			Short Answers/Workbook	<input checked="" type="checkbox"/>	Assessment 2 – UFPESA2

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	range of different food types.		Written Test	<input checked="" type="checkbox"/>	Assessment 3 – UFPEWT3
			Review folio of work against specifications	<input type="checkbox"/>	
			Third party report	<input type="checkbox"/>	
			Safety induction checklist	<input type="checkbox"/>	
Project 4	SITHCCC011 Use cookery skills effectively *				
Estimated duration	Terms 1 2 3 4	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 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 http://training.gov.au/Training/Details/SITHCCC011	Observation checklist/ Logbook	<input checked="" type="checkbox"/>	Assessment 1 – 011OB1
			Short Answers	<input type="checkbox"/>	
			Written Test	<input checked="" type="checkbox"/>	Assessment 3 – 011WT3
			Review folio of work against specifications	<input type="checkbox"/>	
			Third party report	<input type="checkbox"/>	
			Safety induction checklist	<input type="checkbox"/>	

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Project 5	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 <i>(summary)</i>	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 http://training.gov.au/Training/Details/SITHCCC005	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"/>