

School Name:
Student Competency Assessment Schedule 2022
Course: Preliminary Hospitality – Kitchen Operations and Cookery

Assessment Tasks for Certificate II in Kitchen Operations SIT20416 Assessment Due:		Cluster A	Cluster B	Cluster C	Yearly Examination (Optional)
		Getting ready for work	Intro to the Commercial Kitchen	Keeping Food Safe	
		Week: 10 Term: 1	Week: 10 Term: 2	Week: 10 Term: 3	
Code	Unit of Competency				HSC Examinable Units of Competency
SITXFSA001	Use hygienic practices for food safety	X			
SITXWHS001	Participate in safe work practices	X			
SITHKOP001	Clean kitchen premises and equipment		X		
SITHCCC001	Use food preparation equipment		X		
SITXINV002	Maintain the quality of perishable items			X	
SITXFSA002	Participate in safe food handling practices			X	
SITHCCC002	Prepare and present simple dishes			X	

Depending on the achievement of units of competency, the possible qualification outcome is a **Certificate II in Kitchen Operations SIT20416** or a **Statement of Attainment towards Certificate II in Kitchen Operations SIT20416**.

Schools may schedule examinations in preparation for the HSC. These do not form part of the RTO assessment requirements.

The assessment components in this course are competency based. This means that students need to demonstrate that they have gained and can apply the specific knowledge and skills of each unit of competency. Competency assessment is graded as “not yet competent” or “competent”. In some cases other descriptive words may be used leading up to “competent”. A course mark is not allocated.