

SIT20416

Certificate II in Kitchen Operations

To be a chef is to make something that evokes emotion in people through texture, experience and flavour.

Enjoy learning the fundamentals first through a course that is tactile, boundary pushing and, quite frankly, delicious.

Completion of this course will allow you to use a defined range of kitchen skills to prepare menu items. You will be given plenty of chances to practice your cooking, with most classes giving you a hands-on taste of making a dish.

You will gain insight into what it means to be a chef. Perhaps your passion may lie in particular cuisines, or even courses. Sweet or savory — we will work together to find what you enjoy the most.

Our trainers help you navigate the magical world of cooking in all of its glory by giving you the tools for real life experience, rather than just learning from a textbook.

This course will not only give you the opportunity to open doors for future careers, but it will also give you undeniable life skills both personally and professionally.



Many career pathways can result from this qualification, which will allow you to work in organisations such as restaurants, hotels, motels, pubs, cafés, and coffee shops, among other spaces.

Potential Career Outcomes:

- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Takeaway Cook

55 SACE credits can be applied upon the completion of this course.

During this course, you can also gain employment through one of our industry partners. If you would like to learn more, get in touch with **Emma McCaskill** at emma.mccaskill@aioh.com.au

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