VCE VET HOSPITALITY   
(KITCHEN OPERATIONS) – 2023

Assessment Plan

SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS

**Units 3 and 4**

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| **Student Number:** |  |  |  |  |  |  |  |  |  |

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| Assigned to: | | **Work Perf. (1st)** | **Work Perf. (2nd)** | **Portfolio (1st)** |
| VASS data entry no: | | 01 | 02 | 07 |
| SITHCCC006 | Prepare appetisers and salads (25hours) |  |  | **✓** |
| SITHCCC007 | Prepare stocks, sauces and soups (35 hours) | **✓** |  |  |
| SITHCCC008 | Prepare vegetables, fruit, eggs and farinaceous dishes (45 hours) |  | **✓** |  |
| SITHCCC011 | Use cookery skills effectively (50 hours) |  | **✓** |  |
| SITHCCC035 | Prepare poultry dishes (35 hours) | **✓** |  |  |
|  | *Allocation of nominal hours:* | **70** | **95** | **25** |