

Certificate II in Cookery

COURSE CODE: SIT20421



Description:

Are you passionate about food and interested in working in a fast-paced kitchen environment?

This course is the perfect introduction to the cookery and hospitality industry, giving you the practical skills and knowledge to prepare and serve food safely and responsibly. Get out of the library and into the kitchen with this industry known kitchen operations course. This introductory certificate teaches basic food preparation and cookery skills, paving a path to work in kitchen operations or get a jumpstart on your Certificate III in Commercial Cookery (SIT30821). This course gives you the basic knowledge and skills to start working in restaurants, hotels, catering, clubs, pubs, cafes and more.

You will learn things like:

- Use food preparation techniques for a variety of menu items
- Maintain hygiene and safety in commercial kitchens
- Work effectively in hospitality teams
- Organise and plan basic food production tasks
- Prepare dishes for paying customers in a real or simulated restaurant setting

Does this sound like you:

- Enjoy working with food and being part of a busy, team-oriented environment
- Have a strong work ethic, are punctual, and can follow instructions precisely
- Are committed to high standards of cleanliness and food safety
- Can remain calm under pressure and handle high paced service situations
- Are flexible and willing to work early mornings, evenings, or weekends if required
- These qualities will help students succeed in the kitchen and prepare for a rewarding career in the hospitality industry

Future Ready Skills:

Students develop valuable employability skills including:

- Food Preparation
- Knife Skills
- Menu planning
- Time management
- Customer service
- Teamwork

COURSE INFORMATION

Qualification	Certificate II in Cookery
Qualification Code	SIT20421
Qualification Outcome	Partial Completion. Students will receive a Statement of Attainment for Units of Competency completed.
Year Levels	Year 10 (check with your school), Year 11, Year 12
Structured Workplace Learning	SWL requirements vary between VET courses and RTO's. Check with your VET Coordinator
Contribution to Senior Secondary Certificate	Contributes to VCE, VCE VM and VPC in accordance with current <u>VCAA</u> requirements. Speak with your VET Coordinator for advice specific to your senior pathway.
Transport	Students are responsible for travel to and from the delivery location. Subject to transport funding, SMRVC may provide transport on certain routes. Check with your VET Coordinator.
Scored Program	Yes

Industry Insight:

Hospitality is one of Australia's largest employing industries, offering opportunities in restaurants, cafe's, hotels, catering, tourism, and events. Skilled cooks and chefs are in high demand, making this course an excellent starting point for apprenticeships and careers in commercial cookery and hospitality.

Venue & RTO:

RTO	LOCATION	DELIVERY DAY/TIME
<u>IVET</u> (40548)	Kyneton High School	Wednesdays 9am-1.45pm
<u>William Angliss</u> (3045)	Latrobe St, Melbourne	TBC
<u>Victoria University</u> (3113)	Nicholson Campus, Footscray	Wednesday: 9.30am - 3.30pm
<u>Catholic Regional College</u> (CRCIT-22417)	Sydenham	Tues: Yr 1 - 9am-3pm Wed: Yr 2: either 9am-3pm or 1.50pm-6pm

Further Study Pathways:

- Certificate III in Commercial Cookery (SIT30821)
- Certificate IV in Kitchen Management (SIT40521)
- Certificate III in Tourism (SIT30125)

Career Opportunities:

- Food and Beverage Attendant
- Fast Food Cook
- Catering Assistant
- Future apprenticeships/traineeships



How to apply:

All students must apply through their school VET Coordinator and submit their Expression of Interest by the required dates. Placement is subject to availability and school approval.

Fees: VET course and materials costs vary between courses. Refer to your VET Coordinator.

COURSE CODE	UNITS OF COMPETENCY (*Guide only may vary between RTO's)
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC034	Work effectively in a commercial kitchen
SITHKOP009	Clean kitchen premises and equipment
SITXFSA005	Use hygienic practices for food safety
SITXINV006	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices
ELECTIVE UNITS (will vary between RTO's)	
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetables, fruits, eggs, and farinaceous dishes
SITHCCC025	Prepare and present sandwiches

*UOC's may differ from one RTO to another - these are listed as a guide. Check with your VET Coordinator

INFORMATION PROVIDED AS A GUIDE ONLY