

Cookery



SIT20421 CERTIFICATE II IN COOKERY

What it is

If you love to cook and want to experience working in a commercial kitchen, then this full day program may be for you. Many students have chosen this program for employment opportunities or simply to increase their knowledge when catering for family and friends. For some students it supports them whilst completing their tertiary education.

Students learn a range of food preparation and cookery skills to prepare food and menu items. They learn how to safely work in a kitchen, and prepare and present many simple dishes including appetisers, sandwiches, salads and soups. They also learn how to responsibly serve alcohol.

What you learn

You learn from the following subjects (Units of Competency):

FIRST YEAR

- ✓ Use food preparation equipment SITHCCC023
- ✓ Prepare dishes using basic methods of cookery SITHCCC027
- ✓ Clean kitchen premises and equipment SITHKOP009
- ✓ Use hygienic practices for food safety SITXFSA005
- ✓ Receive, store and maintain stock SITXINV006
- ✓ Participate in safe work practices SITXWHS005
- ✓ Prepare and present simple dishes SITHCCC024
- ✓ Prepare and present sandwiches SITHCCC025
- ✓ Produce yeast-based bakery products SITHPAT014

SECOND YEAR

- ✓ Prepare appetisers and salads SITHCCC028
- ✓ Prepare stocks, sauces and soups SITHCCC029
- ✓ Prepare vegetables, fruit, egg and farinaceous dishes SITHCCC030
- ✓ Work effectively in a commercial kitchen SITHCCC034
- ✓ Provide responsible service of alcohol SITHFAB021

Who you learn from

YOUR INDUSTRY EXPERT

Federation University Australia
RTO Code 4909

WHERE YOU LEARN

Federation TAFE
SMB Campus, Ballarat
Prospects Restaurant

WHEN

1st Year

Thursday 9.00am to 2.00pm

Class size: 12 to 16 students

2nd Year

Tuesday 9.00.am to 2.00pm.

AND

6am – 10.30am Breakfast
(two service periods)

8.30am – 2.30pm Lunch
(six service periods)

2.30pm – 9.30pm Dinner
(four service periods)



'I cook, I create, I'm
incredibly excited by
what I do'

GORDON RAMSAY

What you get

Upon successful completion of the program, students are eligible to obtain:

School recognition

Credit/Unit eligibility towards your relevant Senior Secondary Certificate. This program is a scored assessment. Check with your school for more details.

Workplace recognition

1. Statement of Attainment
(List of Units of Competency successfully completed)
2. Certificate II in Cookery (once all units are satisfactorily completed)

Your possible career/pathway

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Learn more

Certificate III in Commercial Cookery SIT30821

Certificate III in Patisserie SIT31021

Diploma of Hospitality Management SIT50422

Employment

This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that, possibly as an Apprentice. Future job titles could include: breakfast cook, catering assistant, fast food cook, sandwich artist, kitchen hand, takeaway cook.

What the program looks/sounds like

Watch a **Get VET** video of a student explaining the program, by accessing <https://bit.ly/318hr91>



Note: Program commencement subject to enrolment numbers. Units of Competency are subject to change. Check with your school VET Coordinator regarding costs and if this program is suitable for you. This training is delivered with Victorian and Commonwealth Government funding to eligible individuals. All details are accurate at the time of publication.

