



Bakery and Cookery Taster

SIT20421 CERTIFICATE II IN COOKERY

What it is

If you love baking cakes, bread, pastries and cooking, then this program may be suitable for you.

Working out of Prospects Restaurant, students experience first hand what the hospitality and catering industries are all about. Students learn how to bake cakes, sponges and pastries and fill and decorate them. This skill is widely sought after in hotels, restaurants and patisseries.

Students also learn a range of cookery methods to make and decorate sweet and savoury breads, rolls, buns and yeast raised pastries, whilst working in the Federation TAFE Bakery.

What you learn

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

- ✓ Produce pastries SITHPAT013
- ✓ Produce cakes SITHPAT011
- ✓ Produce yeast-based bakery products SITHPAT014
- ✓ Use hygienic practices for food safety SITXFSA005
- ✓ Participate in safe work practices SITXWHS005
- ✓ Use food preparation equipment SITHCCC023
- ✓ Prepare dishes using basic methods of cookery SITHCCC027
- ✓ Clean kitchen premises and equipment SITHKOP009

Who you learn from

YOUR INDUSTRY EXPERT

Federation University Australia
RTO Code 4909

WHERE YOU LEARN

Federation TAFE
SMB Campus, Ballarat
Prospects Restaurant & Federation
TAFE Bakery

WHEN

Friday 9.00am to 2.00pm

Class size: 12 to 16 students



Bakers gonna
bake, bake, bake,
bake, bake

POSSIBLY INSPIRED BY
'TAYLOR SWIFT'

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.
Check with your school for more details.

Workplace recognition

Statement of Attainment (List of Units of Competency successfully completed)

Your possible career/pathway

This program will also provide students with tangible skills for in demand entry level hospitality roles.

Year 12 students, who are going onto further education, and are after casual employment in the hospitality industry to supplement their income, will find this program invaluable.



Learn more

Certificate III in Baking (Apprenticeship) FBP30521

Certificate III in Bread Making (Apprenticeship) FBP30521

Certificate II in Cookery SIT20421 (completion)

Certificate III in Commercial Cookery (Apprenticeship) SIT30821

Certificate III in Hospitality (Traineeship) SIT30622

Certificate III in Patisserie SIT31021

Employment

Possible job titles include: baker's assistant, catering assistant, cafe attendant, pastry attendant.



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.

