

Cookery



SIT20421 CERTIFICATE II IN COOKERY

What it is

The program provides skills and knowledge specific to a 'back of house' role, which is mainly working in a kitchen.

There is an increasing need by industry to have new employees with pre-existing skills and knowledge in food preparation, cooking and serving.

Students will learn that safe use of food is essential in this increasingly competitive area of employment, sought by students at school or requiring employment whilst completing a tertiary education.

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 (from SIT20322 Cert II in Hospitality 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 1.30pm to 6.30pm

Class size: 12 to 15 students

2nd Year

Tuesday 1.30pm to 6.30pm.

AND for each year

6am – 10.30am Breakfast
(one service period)

8.30am – 2.30pm Lunch
(one service period)

2.30pm – 9.30pm Dinner
(ten service periods)



Yes Chef!

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.

