



Hospitality and Cookery Taster

SIT20322 & SIT20421 CERTIFICATE II IN HOSPITALITY & CERTIFICATE II IN COOKERY (PARTIAL)

What it is

If you want an all-round idea on what it is like to work in a kitchen as well as serve customers, then this program may suit you. Studying this program can support you to get casual/part time work in the hospitality industry.

Working out of Prospects Restaurant, students develop hospitality skills in the 'back of house' which is preparing food or 'front of house', serving customers. Students prepare food in the commercial kitchen and also present their dish to customers, in the restaurant.

Students learn how to make espresso coffee, provide responsible service of alcohol and serve non-alcoholic beverages. These skills are highly sought after in the hospitality industry.

What you learn

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

- ✓ Provide responsible service of alcohol SITHFAB021
- ✓ Prepare and serve non-alcoholic beverages SITHFAB024
- ✓ Prepare and serve espresso coffee SITHFAB025
- ✓ 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
- ✓ Provide service to customers SITXCCS014
- ✓ Prepare and present simple dishes SITHCCC024

Who you learn from

YOUR INDUSTRY EXPERT

Federation University Australia
RTO Code 4909

WHERE YOU LEARN

Federation TAFE
SMB Campus, Ballarat
Prospects Restaurant

WHEN

Friday 9.00am to 2.30pm

Class size: 12 to 20 students



'I enjoy the flexibility
and the real life
knowledge that I'm
learning'

RESPONSE FROM 2024 VET
CLUSTER STUDENT SURVEY

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 seek casual employment in the hospitality industry to supplement their income, will find this program invaluable.



Learn more

Certificate II in Hospitality SIT20322 (completion)

Certificate II in Cookery SIT20421 (completion)

Certificate III in Commercial Cookery (apprenticeship) SIT30821

Certificate III in Hospitality (traineeship) SIT30622

Employment

Possible job titles include: breakfast cook, catering assistant, sandwich artist, bar attendant, cafe 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.

