

CERTIFICATE II IN Cookery

You will be enrolled into SIT20421 Certificate II in Cookery which reflects the role of individuals working in both front and back of house settings. Students will use a defined and limited range of food preparation and cookery skills to prepare food and menu items and will learn front of house Hospitality skills, such as barista, food hygiene and financial transactions under direct supervision

PATHWAYS AND EMPLOYMENT OPPORTUNITIES

This qualification provides a pathway to work in hospitality in both front and back of house settings 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.

Job roles vary across different industry sectors and may include:

- Café attendant
- Catering assistant
- Fast food cook
- Sandwich hand
- Bar attendant

After completion of this course you might wish to undertake further study in SIT30816 – Cert III In Commercial Cookery or SIT30616- Cert III in Hospitality



QUALIFICATION

SIT20421 Certificate II in Cookery

RTO

IVET 40548

COURSE STRUCTURE

- Two-year course
- Timetabled classes
- Knight Street Campus
- Scored

TEACHER

Karen Norton

karen.norton@notredame.vic.edu.au

COURSE FEE

\$75 per term

ATTENDANCE

It is important that students commit to all course requirements, including study and assessments the student may need to complete outside their normal training sessions.

ASSESSMENTS

A variety of assessments can be undertaken, including written and practical.

PLEASE NOTE

This is a scored VCE course. Students may be required to participate in events timetabled before or after hours in order to satisfy assessment requirements

VET

CERTIFICATE II IN Cookery



ENROLMENT ENQUIRIES

Diana Millsteed

VET Learning Area Convenor

Diana.millsteed@notredame.vic.edu.au

UNITS OF COMPETENCY

YEAR ONE

- SITHCCC023* Use food preparation equipment
- SITHCCC027* Prepare dishes using basic methods of cookery
- 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
- SITHCCC024* Prepare and present simple dishes
- SITHCCC025* Prepare and present sandwiches
- SITXFSA006 Participate in safe food handling practices
- SITCOM007 Show social and cultural sensitivity

YEAR TWO

- SITHCCC034* Work effectively in a commercial kitchen
- SITHCCC028* Prepare appetisers and salads
- SITHCCC029* Prepare stocks, sauces and soups
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes

**Core Units*

You can find details about these Units of Competency by searching training.gov.au