

SIT20421

Certificate II in Cookery



About

- ◆ Begin training for a career in hospitality while you complete your secondary school studies, with the Certificate II in Cookery SIT20421
- ◆ This introductory course equips you with basic hospitality knowledge and skills.

Location and time

Year 1 / Year 2
Wednesdays 9.30am–3.30pm
Footscray Nicholson Campus
Cnr Nicholson & Buckley Streets, Footscray, 3011

Duration

2 years part time one day a week

Structured Workplace Learning

The Victorian Curriculum and Assessment Authority (VCAA) has determined that Structured Workplace Learning (SWL) is a valuable component of all VET Delivered to Secondary School students (VDSS) qualifications undertaken. VCAA strongly recommends that students undertake a minimum of 80 hours of SWL over the duration of the VDSS Certificate II in Cookery.

Further information regarding SWL is available at:
<https://www.vcaa.vic.edu.au/curriculum/vet/swl-vet/Pages/Index.aspx>

Secondary schools are required to organise the Structured Workplace Learning.

Course fees

VU do not charge any fees to students directly to undertake VDSS with us. These fees are in line with the Department of Education & Training fee bands and are charged to the secondary school. Please contact your secondary school VET Coordinator for course fees.

Program outcomes

Recognition of a Units 1 and 2 and a Units 3 and 4 sequence when the minimum 180 nominal unit hours per year are successfully completed.

This program does not offer scored assessment.

Qualification

The award of SIT20421 Certificate II in Cookery. Where the full qualification is not completed, a VET Statement of Attainment will be issued for each unit successfully completed.

Equipment (from VU preferred supplier)

White Long Sleeve Chef Jacket with Stud Buttons
Traditional Check Trousers
White Neckerchief
Black/White Bib Apron
White Flat Top Hat with TAFE logo
Cougar Boots

Course outline

Year 1		Year 2	
Clean kitchen premises and equipment	SITHKOP009	Prepare appetisers and salads	SITHCCC028
Prepare and present sandwiches	SITHCCC025	Work effectively in a commercial kitchen	SITHCCC034
Use food preparation equipment	SITHCCC023	Prepare stocks, sauces and soups	SITHCCC029
Receive, store and maintain stock	SITXINV006	Prepare vegetables, fruit, eggs and farinaceous dishes	SITHCCC030
Prepare dishes using basic methods of cookery	SITHCCC027		
Participate in safe work practices	SITXWHS005		
Prepare and present simple dishes	SITHCCC024		
Produce cakes	SITHPAT011		
Use hygienic practices for food safety	SITXFSA005		

For all information on the Training Package and each Unit of Competency for this program, please click on the following link:
<https://training.gov.au/Training/Details/SIT20421>

Contact

VDSS@vu.edu.au for further information

VU TAFE pathways

SIT20421 Certificate II
in Cookery

SIT30821 Certificate III
in Commercial Cookery

SIT45021 Certificate IV
in Kitchen Management

SIT50421 Diploma of
Hospitality
Management

