

Course Details:

SIT20421 Certificate II in Cookery

Course Aims

This certificate provides students with an overview of the hospitality industry. It provides students with the skills and knowledge to be competent in a range of kitchen functions and activities (i.e. back of house).

Course Delivery

Location and Times

Year 1: Aquinas College, Great Ryrie Street, Ringwood; Wednesday 1:30pm-5.30pm

Year 2: Aquinas College, Great Ryrie Street, Ringwood; Wednesday 1:30pm-5.30pm

Mode of Delivery Kitchen based. Restaurant Nights – there are approximately **2 compulsory** restaurant nights per term that students are required to attend. Students are dismissed around 9:30pm. These form the practical assessment of this course.

Duration: 2 years part time

On successful completion of this program the student will achieve:

Credit towards VCE, VCE VM, VPC and Intermediate VCAL

All VET in school programs contribute units towards VCE and VCE VM. To confirm the number of units and if the program has a scored assessment and therefore a study score, please refer to the following VCCA Get VET resource:

[VCE-VET-program-chart.pdf](#)

Further information can be found on the VTAC website: www.vtac.edu.au and/or www.vcaa.vic.edu.au

Qualification: A nationally recognised qualification: **SIT20421 Cert II in Cookery Units 1-4.**

Additional Requirements/ Information:

Name of RTO & Provider of Qualification:

Aquinas College

RTO: 22340

RTO Student Information:

Please refer to www.aquinas.vic.edu.au and www.mullumvetcluster.com.au for your rights and responsibilities whilst on campus.

OHS / Personal Protective Equipment: Students will have to wear a uniform. An additional cost is involved.

Excursions: Students may be required to attend a planned Excursion. Additional costs may be involved.

Work Placement: Not required but is recommended.

Other: Please note this course is subject to change

Future Pathways and Opportunities:

Complementary studies:	<ul style="list-style-type: none"> Food Technology 	
Pathways:	<ul style="list-style-type: none"> Certificate III in Hospitality Certificate IV in Hospitality Diploma of Hospitality (Management) 	<ul style="list-style-type: none"> Advanced Diploma of Hospitality (Management) Bachelor of Applied Science (Hospitality Management)
Possible Future Career Opportunities:	<ul style="list-style-type: none"> Cook Food Production 	<ul style="list-style-type: none"> Catering Manager

Units of Competency:

Year 1: Competencies covered in the first year

Unit Code	Unit Name	Nominal Hours	Core/Elective
SITXFSA005	Use hygienic practices for food safety	15	C
SITXWHS005	Participate in safe work practices	12	C
SITHCCC023	Use food preparation equipment	25	C
SITHCCC027	Prepare dishes using basic methods of cookery	45	C
SITHKOP009	Clean kitchen premises and equipment	13	C
SITXINV006	Receive, store and maintain stock	20	C
SITXCOM007	Show social and cultural sensitivity	20	E
SITXCOM024	Prepare and present simple dishes	25	E
SITXCCS011	Interact with customers	20	E
Total nominal hours		195	

Year 2: Competencies covered in the second year:

Unit Code	Unit Name	Assessment Plan	Nominal Hours	Core/Elective
SITHCCC028	Prepare appetisers and salads	Portfolio 07	25	C
SITHCCC029	Prepare stocks, sauces and soups	Portfolio 07	35	C
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes	Portfolio 08	45	C
SITHCCC034	Work effectively in a commercial kitchen	Work Performance 01	60	C
Total nominal hours			170	

