

Course Details:

SIT20421 Certificate II in Cookery

Course Aims

The general purpose of this course prepares students with a limited range of food preparation and cookery skills to prepare food and menu items. Includes units such as, preparing appetisers and salads, preparing stocks, soups and sauces, preparing vegetable, fruit and farinaceous dishes, preparing simple dishes.

Course Delivery

Location and Times

Year 1: William Angliss Institute, 555 La Trobe Street, Melbourne. Wednesday 1:30pm – 6:00pm

Year 2: William Angliss Institute, 555 La Trobe Street, Melbourne. Wednesday 1:00pm –6:30pm; **Term 3:** 3:30pm–9:30pm

Mode of Delivery Classroom based

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 Certificate II in Cookery**

Additional Requirements/ Information:

Name of RTO & Provider of Qualification:

William Angliss Institute
RTO: 3045

RTO Student Information:

Please refer to

<https://www.angliss.edu.au/siteassets/pdf-files/policy/student-code-of-conduct.pdf> and www.mullumvetcluster.com.au for student rights and responsibilities whilst on campus.

Excursions: NA

Work Placement: Not required.

OHS / Personal Protective Equipment: Students are required to purchase Cookery Chef Uniform as well as possess the following clothing requirements:

Black shoes	Slip-resistant clogs or quality close-toed comfortable shoes.
Black or white socks	

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 Cookery Certificate IV in Kitchen Management Diploma of 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:

These units provide knowledge and skills to prepare basic menu items.

Unit Code	Unit Name	Nominal Hours	Core/Elective
SITHCCC023	Use food preparation equipment*	25	C
SITHCCC027	Prepare dishes using basic methods of cookery*	45	C
SITXWHS005	Participate in safe working practices	12	C
SITXFSA005	Use hygienic practices for food safety	15	C
SITHCCC024	Prepare and present simple dishes*	25	E
SITXINV006	Receive, store and maintain stock	20	C
SITHCCC025	Prepare and present sandwiches	10	E
SITHKOP009	Clean kitchen premises and equipment	13	C
SITXCOM007	Show social and cultural sensitivity	20	E
Total nominal hours		185	

Year 2: Competencies covered in the second year:

These units provide knowledge and skills to prepare basic menu items and work in a live kitchen with Angliss restaurant or Bistro.

Unit Code	Unit Name	Nominal Hours	Core/Elective
SITHCCC028	Prepare appetisers and salads*	25	C
SITHCCC029	Prepare stocks, sauces and soups*	35	C
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes*	50	C
SITHCCC034	Work effectively in a commercial kitchen*	60	C
Total nominal hours		138	

* Prerequisite – SITXFSA101 Use Hygiene practices for food safety

