

**SIT20421**

# Certificate II in Cookery



## About

This introductory course equips you with a broad range of skills and knowledge to prepare for a diverse range of occupations in the hospitality industry, including commercial cookery, catering, and food and beverage service.

## You will learn

- ◆ The role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items.

## Location and time

Wednesdays, 9.30am–3.30pm

**Footscray Nicholson Campus,**  
Cnr Nicholson & Buckley Streets, Footscray, 3011

## Duration

2 years part time, one day a week

## Course fees

VU does 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 Units 1 and 2 and Units 3 and 4 sequence are successfully completed.

This program does not offer scored assessment.

## Qualification

SIT20421 Certificate II in Cookery

Where the full qualification is not completed, a Statement of Attainment is issued for passed units.

## Equipment (student to supply)

- ◆ General stationery: pens and notebook
- ◆ 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	
SITHKOP009	Clean kitchen premises and equipment
SITHCCC025	Prepare and present sandwiches
SITHCCC023	Use food preparation equipment
SITXINV006	Receive, store and maintain stock
SITHCCC027	Prepare dishes using basic methods of cookery
SITXWHS005	Participate in safe work practices
SITHCCC024	Prepare and present simple dishes
SITHPAT011	Produce cakes
SITXFSA005	Use hygienic practices for food safety

Year 2	
SITHCCC028	Prepare appetisers and salads
SITHCCC034	Work effectively in a commercial kitchen
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetables, fruit, eggs, and farinaceous dishes

## 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.

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.

## Contact

For further course information, contact [VDSS@VU.edu.au](mailto:VDSS@VU.edu.au).

## VU TAFE pathways

