

SIT20421

Certificate II in Cookery

(specialist schools partial
one-year program)



About

This supported hospitality program is a modified VET course for students with special needs. With the involvement of over 15 special and mainstream schools in the west and north of Melbourne, the program aims to help improve VET opportunities for students.

Developed in consultation with the Cluster Leader and families, the program offers students a chance to explore working in cookery, with Certificate II units contributing to their Victorian Pathways Certificate.

You will learn

- ◆ Food preparation skills
- ◆ Cookery and kitchen skills
- ◆ How to use hygienic food safety practices.

Location and time

Footscray Nicholson Campus,
Friday, 9.30am–3pm

Duration

One year part-time

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.

Program outcomes

Recognition of Units of Competency successfully completed. This program does not offer scored assessment.

Qualification

SIT20421 – Certificate II in Cookery.

A Statement of Attainment for successful completion of Units of Competency.

Equipment (student to supply)

- ◆ Cookery uniform: white chef jacket, check trousers, neckerchief, flat top hat, bib apron – \$125.00
- ◆ Safety shoes/boots – \$63-\$99

Course outline

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

Contact

For further course information, contact VDSS@vu.edu.au.

