

# Certificate II in Cookery

SIT20421



## Description:

This qualification is the pathway to commercial cookery. Certificate II in Cookery (SIT20421) is an introductory qualification and reflects the role of individuals working in kitchens who use a defined range of food preparation and cookery skills.

## Employment Outcomes:

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops and institutions such as aged care facilities, hospitals, prisons and schools.

## Entry requirements:

C grade or above in year 10 EIF (Exploring Identities and Futures), English and Maths

## SACE attainment:

Students can gain up to 55 Stage 1 SACE credits on completion of this qualification, dependent on units chosen.

Anticipated VET duration: 12 months

National Code	Unit Code	Nominal Hours
Core		
SITHKOP009	Clean kitchen premises and equipment	13
SITXWHS005	Participate in safe work practices	12
SITHCCC027	Prepare dishes using basic methods of cookery	45
SITXINV006	Receive, store and maintain stock	20
SITHCCC023	Use food preparation equipment	25
SITXFSA005	Use hygienic practices for food safety	15
SITHCCC034	Work effectively in a commercial kitchen	60
Electives		
SITXFSA006	Participate in safe food handling practices	40
SITHCCC024	Prepare and present simple dishes	25
SITHCCC028	Prepare appetisers and salads	25
SITHASCO21	Prepare Asian appetisers and snacks	45
SITHCCC029	Prepare stocks, sauces and soups	35
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes	50