

VET Delivered to Secondary Students 2024

Certificate II in Cookery (SIT20421)

PROGRAM DESCRIPTION

The Certificate II in Cookery program will provide you with the practical skills and knowledge to prepare food and menu items in a supervised kitchen. This hands-on program will help you to develop food handling, preparation skills and industry knowledge.

WHO SHOULD APPLY?

Students who are interested in working with food and what to learn more about the hospitality industry.

PROGRAM STRUCTURE

2 year program

Delivered one afternoon a week

Locations: SWTAFE Warrnambool Campus & Portland

Discovery Centre TTC as an Auspiced Arrangement.

SPECIAL REQUIREMENTS

Chef's uniform, knife kit, and modules for Kitchen Operation students. SWTAFE will initially supply these requirements giving students a chance to build their resources over time.

PATHWAYS

Pathways may include Certificate III in Hospitality, Certificate III in Commercial Cookery or Certificate III in Bakery.

VCE SUBJECTS

It is recommended that the following units to undertaken:

- Food Technology units 1 to 4
- English units 1 to 4
- General Maths units 1 to 4

WORK PLACEMENTS

The VCAA strongly recommends a minimum of 80 hours of work placement for this program.

CONTRIBUTION TO THE VCE

Students who complete Certificate II in Cookery qualify for two VCE units at 1-2 level and two VCE units at 3-4 level.

Students will undertake scored assessment. The study score can be fully counted as one of the students best four studies for ATAR purposes, or will count as a fifth or sixth study increment, if it is not one of the student's four highest scores.

BENEFITS

- Completion of both VCE and VET certificates
- Possible credits from other TAFE courses
- Contribution toward VCE units 1-4
- Opportunity to undertake work placement
- Accredited entry level for other TAFE and university courses
- Pathways to further training

WOULD YOU LIKE TO APPLY?



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UNIT OUTLINE

VCE VET Units 1 & 2

| Code | Units of Competence | Nominal Hours |
|-----------------|---|---------------|
| SITXFSA001 | Use hygienic practices for food safety | 15 |
| BSBWOR203 | Work effectively with others | 15 |
| SITHCCC001 | Use food preparation equipment | 25 |
| SITHCCC005 | Prepare dishes using basic methods of cookery | 45 |
| SITHKOP001 | Clean kitchen premises and equipment | 13 |
| SITXINV002 | Maintain the quality of perishable items | 10 |
| SITXWHS001 | Participate in safe work practices | 12 |
| SITXFSA002 | Participate in Safe food handling practices | 40 |
| SITHCCC003 | Prepare and present sandwiches | 10 |
| Subtotal | | 185 |

VCE VET Units 3 & 4

| Code | Units of Competence | Nominal Hours |
|-----------------|--|---------------|
| SITHCCC006 | Prepare appetisers and salads | 25 |
| SITHCCC007 | Prepare stocks, sauces and soups | 35 |
| SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes | 45 |
| SITHCCC011 | Use Cookery skills effectively | 50 |
| SITHCCC035 | Prepare poultry dishes | 25 |
| Subtotal | | 180 |
| TOTAL | | 440 |

Units of competency may change without notice