

VET IN SCHOOLS (VETiS) PROGRAM

SIT20421 - Certificate II in Cookery

Course Overview

Does working in a fast-growing and diverse hospitality industry excite you?

Take this excitement and passion and use it to gain an insight on the important areas of working as part of a kitchen team.

This qualification reflects 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.

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.

Course Delivery

The SIT20421 - Certificate II in Cookery is delivered within 6 - 12 months.

Training and assessment will be delivered in weekly classroom sessions at the school.

Eligibility Criteria

To be eligible to enrol in the VET in Schools program, you must:

- ✔ Be enrolled at school (year 10, 11 or 12); and
- ✔ Be a Queensland resident; and
- ✔ Be an Australian or New Zealand Citizen, or Australian permanent resident (including humanitarian entrants), or a temporary resident with the necessary visa and work permits on the pathway to permanent residency; and
- ✔ Have not already exhausted Certificate II VETiS funding.

QLD State Government VETiS funding is only available for one Certificate II qualification for each student.

AT A GLANCE



6-12 Months



Classroom
Delivery



No Contribution

CAREER OPPORTUNITIES

- Catering Assistant
- Kitchen Hand
- Chef's Assistant
- Sandwich Hand
- Fast Food Cook
- Food Attendant
- Café Worker



Proud to be a Queensland Government
subsidised training provider



NATIONALLY RECOGNISED
TRAINING



Course Requirements

To achieve a SIT20421 - Certificate II in Cookery, a total of 13 units must be completed including 7 core units and 6 elective units as listed below.

Core Units

- SITHCCC023** Use food preparation equipment *
- SITHCCC027** Prepare dishes using basic methods of cookery *
- SITHCCC034** Work effectively in a commercial kitchen ** #
- SITHKOP009** Clean kitchen premises and equipment *
- SITXFSA005** Use hygienic practices for food safety
- SITXINV006** Receive, store and maintain stock *
- SITXWHS005** Participate in safe work practices

Elective Units

- SITHCCC024** Prepare and present simple dishes *
- SITHCCC025** Prepare and present sandwiches *
- SITHCCC028** Prepare appetisers and salads *
- SITXFSA006** Participate in safe food handling practices
- SITXCOM007** Show social and cultural sensitivity
- SITXCCS011** Interact with customers

* Prerequisite is SITXFSA005 - Use hygienic practices for food safety

** Prerequisites are SITHCCC027 - Prepare dishes using basic methods of cookery and SITXFSA005 - Use hygienic practices for food safety

Students are required to complete 12 service periods

Vocational Education and Training in Schools (VETiS) Program

The VETiS program is funded by the Queensland Government to give eligible students funding to complete a Certificate I or II level qualification while attending secondary school.

VETiS qualifications can be undertaken in years 10, 11 and 12, and may provide credit towards the Queensland Certificate of Education.

Aurora Training Institute is a Skills Assure supplier under this program for the delivery of this Certificate II qualification.

As students can only access the VET in Schools subsidy once, it is important that you consider and compare your training options to ensure they align with your chosen career pathway.

Every student that completes or discontinues a VET in Schools course must complete a Student Training and Employment Survey within 3 months.

For more information on the VETiS program and FAQs, visit the Queensland Government website at <https://desbt.qld.gov.au/training/training-careers/incentives/vetis>.

Fees

There are no student fees applicable for this course.