

VET in Schools (VETiS)

SIT20421 Certificate II

in Cookery

Course Overview

Do you have a passion for food and a knack for cooking with flair? Taking steps towards becoming a chef is not only a way to express your passion through food, but is an enjoyable and rewarding career path.

Australia is a leisure destination, and where the tourism industry is strong, so too is the demand for qualified cooks.

This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

Mode of delivery and training arrangements

- **Classroom:** Weekly classroom sessions are held at our delivery locations
- **Online**

Eligibility Criteria

Eligible Students must meet the following criteria:

- be first enrolled under the VET in Schools 2026 Program on or after 1 January 2026;
- be enrolled in a Queensland school in Years 10, 11 or 12
- not be an international secondary exchange student in Queensland
- not be enrolled in a Qualification funded by the Department including a school-based apprenticeship or traineeship
- not have previously completed a Qualification funded by the Department under VETiS or a similar program by whatever name; and
- have a genuine interest in pursuing a post-school vocational occupation.

Not eligible? Contact us on 1300 936 864 to discuss other options.

AT A GLANCE



Duration: 12 months



Classroom and Online



No Fees



Weekly classroom sessions



**Gold Coast
Toowoomba
Townsville**

Employability Skills:

- Food preparation techniques
- Basic cookery methods
- Kitchen operations
- Hygiene and food safety



**For more information
scan here**





Course Requirements

To achieve a SIT20421 Certificate II in Cookery, 13 units must be completed including 7 core units and 6 elective units.

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

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

*SITXFSA005 is a prerequisite for all units with an asterisk **

SITHCCC034 requires 12 Service Periods to be completed.

*** SITHCCC034 has two prerequisites: SITHCCC027 & SITXFSA005.*

VET in Schools (VETiS)

The VET in Schools (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.

VET in Schools (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 qualification.

QLD State Government VET in Schools (VETiS) Program is only available for one Certificate II qualification for each student.

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

Every student that completes or discontinues a VET in Schools (VETiS) Program, must complete a Student Training and Employment Survey within 3 months.

Fees

There are no student fees applicable for this course.

Information on the VET in Schools (VETiS) program is on the Queensland Government website at: <https://www.qld.gov.au/education/training/funded/vetis>

www.qld.gov.au/education/training/funded/vetis

