

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>



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TRAINING