



Certificate II in Cookery

Course Code SIT20421

This program provides students with the skills and knowledge to be competent in a range of kitchen functions and activities to work in various hospitality enterprises where food is prepared and served. This includes restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops. It may also provide credit towards an apprenticeship.

Contribution Towards VCE: VM

A certificate II or above VET Course is mandatory for students studying VCE:VM.

180 nominal hours or above
= 2 VET credits

Contribution Towards VPC

Every 90 nominal hours of VET
= 1 unit of credit.

Contribution Towards VCE

Students will be eligible for two or more units at Units 1 and 2 level and a Units 3 and 4 sequence.

ATAR Contribution

Students who receive a Units 3 and 4 sequence will be eligible for an increment towards their ATAR. This consists of coursework, (66%), & an examination, (34%)

Units may include:

Use hygienic practices for food safety SITXFSA005
Prepare and present simple dishes SITHCCC024
Participate in safe work practices SITXWHS005
Use food preparation equipment SITHCCC023
Clean kitchen premises and equipment SITHKOP009
Interact with customers SITXCCS011

Due to SIT20416 Certificate II Kitchen Operations being superseded in 2024, at the time of printing 2nd Year Units of Competency were not available from the RTO.

Note: Program commencement subject to enrolment numbers. Units of Competency are subject to change. This training is delivered with Victorian and Commonwealth Government funding to eligible individuals. All details are accurate at the time of publication.

PPE & Other Equipment

Prescribed uniform.
Fully covered and sturdy non-slip shoes. No runners or sports shoes allowed.

Additional Requirements

Students must undertake a pre-training review and a Language, Literacy and Numeracy evaluation.

Possible Study Pathways

- Hospitality Traineeship
- Chef's Apprenticeship
- Certificate III in Commercial Cookery
- Certificate III in Hospitality – Patisserie

Potential Career Paths

- Food and Beverage Attendant
- Chef
- Café Owner/Manager
- Kitchen Assistant
- Patisserie
- Hospitality Manager

Program Structure

2 years

Location

Wimmera Trade Training Centre
Horsham College campus

Contact Days/Hours

Wednesdays 9.30am to 3.20pm

RTO

Inner Melbourne VET Cluster Inc;
Code - 21732

Delivered by Horsham College

Contact - Lyndon Kuhne

Materials Fee

Paid by DE for Gov funded students. Independent/Catholic students to discuss with your school

School to Work

A minimum of 40 hours work placement is recommended.

Scored Assessment Available

Yes

National Accreditation

