

SIT20421 - Certificate II in Cookery

Qualification description

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.

They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that.

Refer to training.gov.au for specific information about the qualification.

Entry requirements

There are no entry requirements for this qualification.

Duration and location

This is a one-year course delivered in Years 11 and 12 on site at Kirwan State High School.

Course units

To attain a SIT20421 Certificate II in Cookery, 13 units of competency must be achieved:

Unit code	Title
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
SITXWHS005	Participate in safe work practices
SITXINV006*	Receive, store and maintain stock
SITHCCC024*	Prepare and Present simple dishes
SITHCCC030	Prepare Vegetable, fruit, eggs and farinaceous dishes
SITXCCS011	Interact with Customers
SITHCCC026*	Package prepared food stuffs
SITHCCC025*	Prepare and present sandwiches
SITHCCC028*	Prepare appetisers and salads

RTO obligation

The RTO guarantees that the student will be provided with every opportunity to complete the qualification. We do not guarantee employment upon completion of this qualification.

Students who are deemed competent in all 13 units of competency will be awarded a Qualification and a Record of Results.

Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.

Delivery modes

A range of delivery modes will be used during the teaching and learning of this qualification. These include:

- face-to-face instruction
- work-based learning
- guided learning
- online training.

Fees

All fees are published on Kirwan State High Schools VET subject selection form

Assessment

Assessment is competency based and completed in a simulated business environment.

Units of competency are clustered and assessed in this way to replicate what occurs in a business office as closely as possible.

Assessment techniques include:

- observation
- folios of work
- questioning
- projects
- written and practical tasks.

Work placement

Students are provided with the opportunity to do structured workplace learning, where they could work in a real kitchen environment.

Pathways

This qualification may articulate into: SIT30816 Certificate III in Cookery and provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

See other qualifications at training.gov.au.