

Cookery

This programme 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, cafes, and coffee shops. It may also provide credit towards an apprenticeship.

Certificate II in Cookery (SIT20421)

Possible study pathways

Certificate III in Commercial Cookery;
Hospitality; Patisserie

Certificate IV in Hospitality; Patisserie;
Catering/Kitchen Management

Diploma of Hospitality Management

Potential career pathways

Food and beverage attendant; Chef; Café
owner or manager; Kitchen assistant;
Pâtissier; Hospitality manager

Delivery location/s: WTTTC (Horsham
College)

Contact days/hours: Wednesdays during
school terms 9:20am to 3:20pm

Duration: 2 years.

This program is a completion of the
certificate over two years.

Accreditation: National

School to work: 40 hours (1 week) is
strongly recommended by VCAA

PPE and materials: It is an expectation
that students supply their own chef's
uniform. Guidance around this will be
communicated by the trainer. Fully
covered and sturdy non-slip shoes. No
runners or sports shoes allowed.

Materials fee: Paid for by Department of
Education for Government students.
Independent and Catholic students to
discuss with your school VET Co-ordinator

Enrolment criteria: All students need a
USI and must complete a Language
Literacy and Numeracy (LLN) assessment

and Pre-Training Review prior to
acceptance into the program

Enrolment is completed on Day 1 of VET.

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

VCE-VM credits: A Certificate II or above
VET program is mandatory for students
studying VCE-VM. 180 nominal hours or
above equals two VET credits.

VPC credits: Every 90 nominal hours of
VET equals one unit of credit.

ATAR credits: Students who receive a VCE
VET Unit 3-4 sequence will be eligible for
an increment towards their ATAR. This
consists of coursework (66% and an
examination (34%).

Scored assessment: Available

Possible Units of Competency

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
SITHCCC024 Prepare and present simple
dishes
SITHCCC028 Prepare appetisers and
salads
SITHCCC029 Prepare stocks, sauces and
soups
SITHCCC030 Prepare vegetable, fruit,
eggs and farinaceous dishes
SITXCCS011 Interact with customers
SITXCOM007 Show social and cultural
sensitivity

Delivered by iVET Institute (RTO Code
40548) auspicing Horsham College



*Program commencement is subject to enrolment
numbers. Units of Competency are subject to change
prior to delivery. All details accurate at the time of
publication.*

*Some programs may require additional study (more
than two years) to complete the Certificate
requirements. Check the 'Duration' for more
information.*