

Certificate II in Cookery (SIT20421) (full completion)

PROGRAM DESCRIPTION

The Certificate II in Cookery program will provide you with the practical skills and knowledge to prepare food and menu items in a supervised kitchen. This hands-on program will help you to develop food handling, preparation skills and industry knowledge.

WHO SHOULD APPLY?

Students who are interested in working with food and what to learn more about the hospitality industry.

PROGRAM STRUCTURE

2-year program
Delivered one afternoon

LOCATIONS

SWTAFE Warrnambool Campus
Lorne P-12 Trade Training Centre
Portland Secondary College Trade Training Centre

SPECIAL REQUIREMENTS

Chef's uniform, knife kit, and units for Cookery students. SWTAFE will initially supply these requirements giving students a chance to build their resources over time.

PATHWAYS

Pathways may include Certificate III in Hospitality, Certificate III in Commercial Cookery or Certificate III in Bakery.

WORK PLACEMENTS

The VCAA strongly recommends a minimum of 80 hours of work placement for this program.

CONTRIBUTION TO THE VCE

Students undertaking this VET DSS program are eligible for credit of up to four VCE VET units on their VCE Statement of Results: two units at Unit 1-2 level and a Unit 3-4 sequence.

Students have the option to undertake a scored assessment, and the study score can be fully counted as one of the student's best four studies for ATAR purposes, or will count as a fifth or sixth study increment, if it is not one of the student's four highest scores.

Students undertaking this VET DSS program through the VCE Vocational Major stream will need to complete a minimum of 180 nominal hours of a VET DSS program over 2 years.

BENEFITS STUDYING A VETDSS PROGRAM AT SWTAFE

A SWTAFE VETDSS program allows school students to develop industry-specific skills, develop employability skills and gain a nationally or state recognised VET qualification while completing their Victorian Certificate of Education.

Valuable hands-on skills and experience for work, further training or university.

You can explore potential careers while you are still in school.

WOULD YOU LIKE TO APPLY?



VET DELIVERED TO SECONDARY STUDENTS

1st year

Code	Units of Competency	Nominal Hours
SITXFSA005	Use hygienic practices for food safety	15
SITHCCC025	Prepare and present sandwiches	10
SITXFSA006	Participate in safe food handling practices	40
SITHCCC023	Use food preparation equipment	25
SITHKOP009	Clean kitchen premises and equipment	13
SITXINV006	Receive, store and maintain stock	20
SITXWHS005	Participate in safe work practices	12
SITHCCC027	Prepare dishes using basic methods of cookery	45
Subtotal		180

2nd year

Code	Units of Competency	Nominal Hours
SITHCCC028	Prepare appetisers and salads	25
SITHCCC024	prepare and present simple dishes	25
SITHCCC029	Prepare stocks, sauces and soups	35
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	50
SITHCCC034	Work effectively in a commercial kitchen	60
Subtotal		195
TOTAL		375

Units of competency may change without notice