

### SIT20421 – Certificate II in Cookery

2 year program

**This is a scored assessment program towards ATAR accreditation**



#### COURSE DESCRIPTION

This program is designed to provide students with the skills and knowledge at an entry level standard to enhance their career prospects within the food and hospitality industry. Students who complete this Certificate will be able to work safely under routine supervision.

On successful completion of the 2 year program, students will have completed the full Certificate II in Cookery qualification.

#### LOCATION

Hamilton District Skills Centre

#### AUSPICING RTO

Accredited AQF certification will be provided by Baimbridge College  
National RTO code (TOID) 22550

#### DAY & TIME

Year 1 – Tuesday 8.45am – 12.45pm  
Year 2 – Tuesday 1.15pm – 5.30pm

#### FUTURE PATHWAYS:

Upon completion of the VCE VET program, the Certificate can lead to Apprenticeships, advanced Certificates and Diploma Studies or part time employment whilst at university.

#### VCE:

##### ***SIT20421 Certificate II in Cookery:***

recognition of two or more units at Units 1 and 2 level and a Units 3 and 4 sequence.

**ATAR: Study score-students** may receive an ATAR contribution for some units of the VCE VET Cookery studies by undertaking a scored assessment exam to achieve a study score.

**VM:** contribution towards VM qualification.

#### WORKPLACEMENT:

Work experience is recommended in this field.

#### ORIENTATION:

For students enrolled in the 1<sup>st</sup> year program a compulsory Information Session will be held during their first session in Term 1 2025.

**FEES APPLY: Please contact your school bursary office for further information.**

#### SELECTION CRITERIA:

School VET Coordinator recommendation and HDSC application/enrolment form to be completed. An interview process with HDSC management and a school representative will occur prior to acceptance. All accepted students will receive an acceptance letter in Term 4, 2024

- **Uniform:**

Supplied: HDSC windcheater, white chef jacket, black hat & apron

Student to supply: Full length black pants, black non-slip enclosed shoes



# Hamilton District Skills Centre

## 2025 COOKERY



### Course Units:

#### VCE VET UNITS 1 & 2 SIT20421 - Certificate II in Cookery

1 <sup>ST</sup> YEAR TUESDAY MORNING			
Core/elective	Module Code	Unit/ Module Name	Nominal Hours
c	SITXFSA005	Use hygienic practices for food safety	15
e	SITHCCC025	Prepare and present sandwiches	10
e	SITXFSA006	Participate in safe food handling practices	40
c	SITHCCC023	Use food preparation equipment	25
c	SITHKOP009	Clean kitchen premises & equipment	13
c	SITXINV006	Receive, store and maintain stock	20
c	SITXWHS005	Participate in safe work practices	12
c	SITHCCC027	Prepare dishes using basic methods of cookery	45
<b>Total hours for 1st year only</b>			<b>180</b>

#### VCE VET UNITS 3 & 4 SIT20421 - Certificate II in Cookery

2 <sup>ND</sup> YEAR TUESDAY AFTERNOON			
	Module Code	Unit/ Module Name	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, egg and farinaceous dishes	50
c	SITHCCC034	Work effectively in a commercial kitchen	60
<b>Total hours for 2nd year only</b>			<b>195</b>
<b>TOTAL over full 2 year program</b>			<b>375</b>

**\*the elective units listed above may be subjected to changes**