

SIT20421 Certificate II in Cookery

300 Hours

To achieve a Certificate II in Cookery, 13 units must be completed.

- 7 core units
- 6 elective units

Units of Competency

SITXFSA005 Use hygienic practices for food safety – **core** (2 TCE points)
SITHCCC023 Use food preparation equipment – **core** (3 TCE points)
SITHCCC027 Produce dishes using basic methods of cookery – **core** (5 TCE points)
SITHKOP009 Clean kitchen premises and equipment – **core** (1 TCE point)
SITHXINV006 Receive, store and maintain stock – **core** (2 TCE points)
SITXWHS005 Participate in safe work practices – **core** (1 TCE point)
SITHCCC034 Work effectively in a commercial kitchen – **core** (6 TCE points)
SITHCCC030 Vegetable, fruit, eggs and farinaceous dishes – **elective** (5 TCE points)
SITHCCC028 Produce appetisers and salads – **elective** (3 TCE points)
SITHCCC025 Prepare and present sandwiches – **elective** (1 TCE point)
SITHCCC024 Prepare and present simple dishes – **elective** (3 TCE points)
SITXCCS011 Interact with customers – **elective** (2 TCE points)
SITXCOM007 Show social and cultural sensitivity – **elective** (2 TCE points)

Course requirements

High standards of personal presentation are required in the hospitality industry and students are required to wear a uniform during work placement and while working in Elcies Restaurant. Cookery students need to purchase a Chefs uniform (this is done through the College at the start of the course). All students are required to have safe footwear – Blundstone style leather boots in the kitchen. Students must not have nail polish or any form of jewellery on their hands or wrists. A simple stud or sleeper is the only earring permitted in the kitchen and all facial piercings need to be covered. These are occupational health, safety, and hygiene requirements, as Elcies is a commercial kitchen and a licensed restaurant, which must meet the licensing requirements of the Launceston City Council, Environmental Health Department and the Food Act 2003.



Link to course at training.gov.au

Refer to **DECYP RTO VET Student Guide 2025** for more information

Week	Date	Program of Learning 2025	Notes / Assessments
1	6 Feb	SITXFSA005 – Use hygienic practices for food safety	<i>Yr 11s and 12's return February 8 (Thursday)</i>
2	10 Feb		
3	17 Feb		
4	24 Feb	SITXWHS005 - Participate in safe work practices	<i>Wed 26 Feb – Launceston Cup</i>
5	3 Mar		
6	10 Mar	SITHCCC023 – Use food preparation equipment	<i>Mon 10 Mar – Public Holiday</i>
7	17 Mar		
8	24 Mar	SITHCCC025 – Prepare and present sandwiches	
9	31 Mar		
10	7 Apr	SITHCCC028 – Produce appetisers and salads	
Term 1 break – Saturday 12 April – Sunday 27 April			
1	28 Apr		Restaurant period starts this term
2	5 May	SITHKOP009 – Clean kitchen premises and equipment	
3	12 May		
4	19 May	SITHCCC030 – Prepare vegetable, fruit, eggs and farinaceous dishes	
5	26 May		
6	2 June		
7	9 June	SITHCCC027 – Produce dishes using basic methods of cookery	<i>Mon 9 June – Public Holiday</i>
8	16 June		Mid-Year Assessments Level 3 & 4 <i>Tue 17 June – Orientation Day (LC students work from home)</i>
9	23 June		Mid-Year Assessments Level 3 & 4
10	30 June	SITHCCC024 – Prepare and present simple dishes	
Term 2 break – Saturday 5 July – Sunday 20 July			
1	21 July		
2	28 July	SITHXINV006 – Receive, store and maintain stock	
3	4 Aug		
4	11 Aug	SITXCCS011 – Interact with customers	
5	18 Aug		
6	25 Aug	SITHCCC034 – Work effectively in a commercial kitchen	
7	1 Sep		
8	8 Sep	SITXCOM007 Show social and cultural sensitivity	
9	15 Sep		
10	22 Sep	Revision of units	Restaurant period ends
Term 3 break – Saturday 27 September – Sunday 12 October			
1	13 Oct		
2	20 Oct	Corrections to complete	
3	27 Oct	Corrections to complete	<i>Fri 31 Oct - Moderation Day (LC students work from home)</i>
4	3 Nov		<i>Mon 3 Nov – Public Holiday</i>
Exams begin (Monday 10th November) - Exams end (Thursday 20th November)			