

SIT20421 Certificate II in Cookery

Are you a bit of a whiz in the kitchen? Do you like to gather ingredients to create something delicious? If you are interested in preparing food for others, and learning how to work in a commercial kitchen, then this course could set you on the path to become the next big thing in the food world.

In this course, you may:

- learn about basic food preparation and food hygiene
- practice a variety of commercial cookery methods
- learn how to stay safe and healthy in the workplace
- operate a café or restaurant within your school
- undertake a practical work placement.

Career pathways

This qualification provides a pathway to kitchen operation jobs in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, and schools.

Further Study Pathway

SIT20421 Certificate II in Cookery

Certificate III in Hospitality
 Certificate III in Commercial Cookery
 Certificate III in Catering
 Certificate III in Patisserie
 Certificate III in Asian Cookery

Units

Units are subject to change and will be confirmed upon enrolment.

Code	Name
SITHCCC023	Use food preparation equipment
SITXFSA005	Use hygienic practices for food safety
SITHCCC027	Prepare dishes using basic methods of cookery
SITHKOP009	Clean kitchen premises and equipment
SITXINV006	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices
SITHCCC034	Work effectively in a commercial kitchen
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC028	Prepare appetisers and salads
SITHCCC025	Prepare and present sandwiches
SITHCCC024	Prepare and present simple dishes
SITXCCS011	Interact with customers
SITXCOM007	Show social and cultural sensitivity

