

GOD CALLS US TO JOURNEY AS ONE

2023

DESIGNED BY ARTIST HEATHER KENNEDY



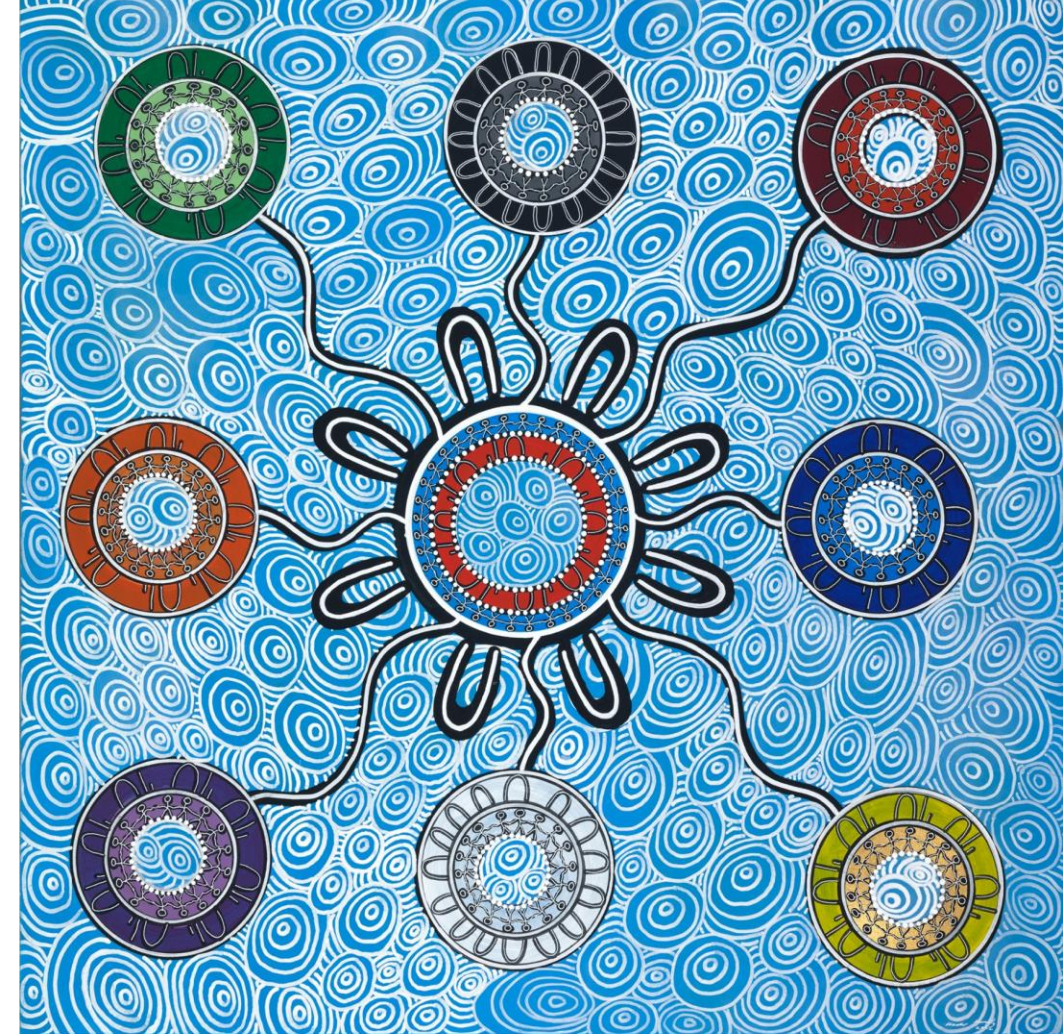
SIT20421

Certificate II in Cookery

VET VCE COURSES

Speak to the RTO/VET Coordinator – Cecilia Beaucasin or
email vet@sfx.vic.edu.au

Delivered by SFX RTO 21286



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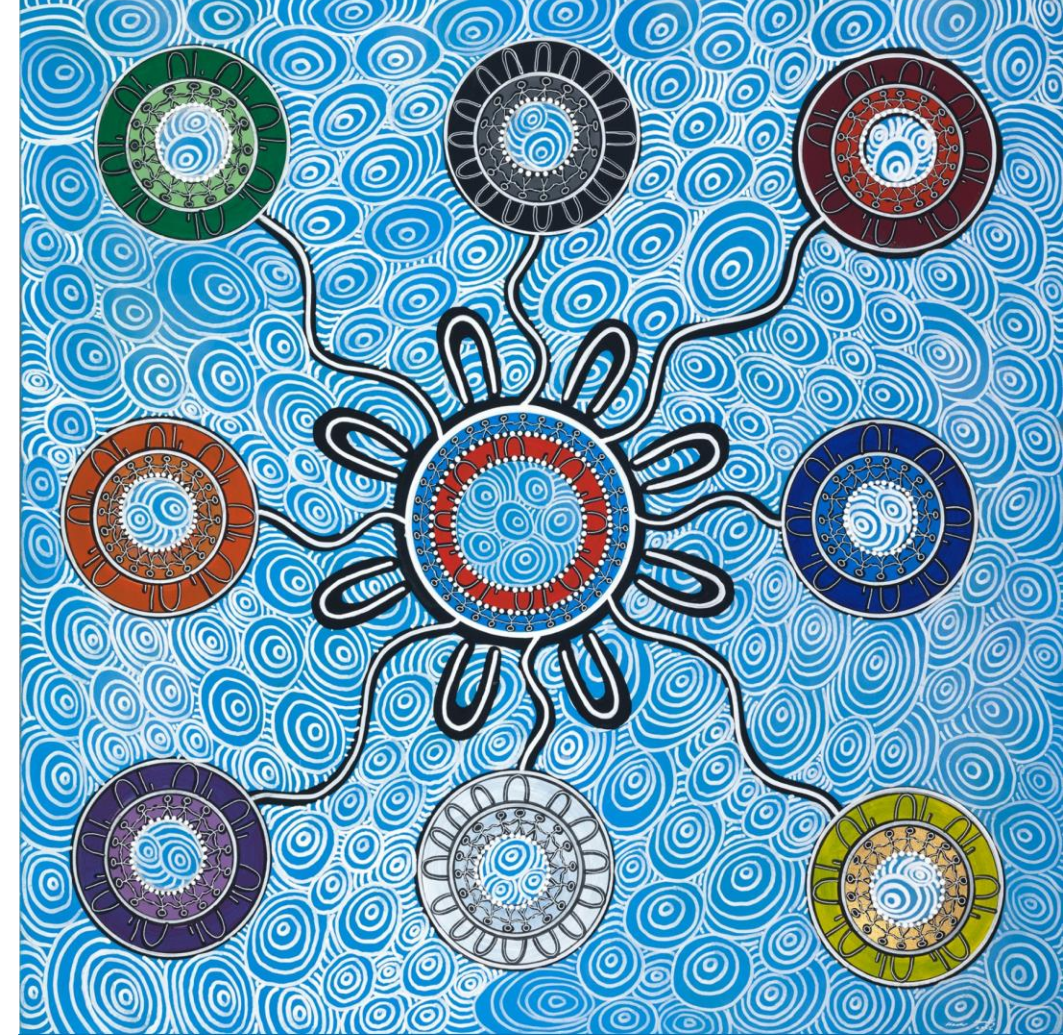
About the course

- The Certificate II in Cookery qualification is a two-year course in which students develop a range of food preparation and cookery skills to prepare menu items.
- The course emulates the role of a cook working in a kitchen, under the direct supervision of a chef and focuses on the back-of-house skills typically used in a restaurant or food outlet.
- Students will learn hygienic practices in food preparation and the skills to prepare and present simple dishes
- All VET qualifications are nationally recognised - by both employers and industries and further education providers (like TAFE or private training organisations).



Pre-requisites:

While the course itself has no pre-requisites, students must have a passion for cookery and the hospitality industry



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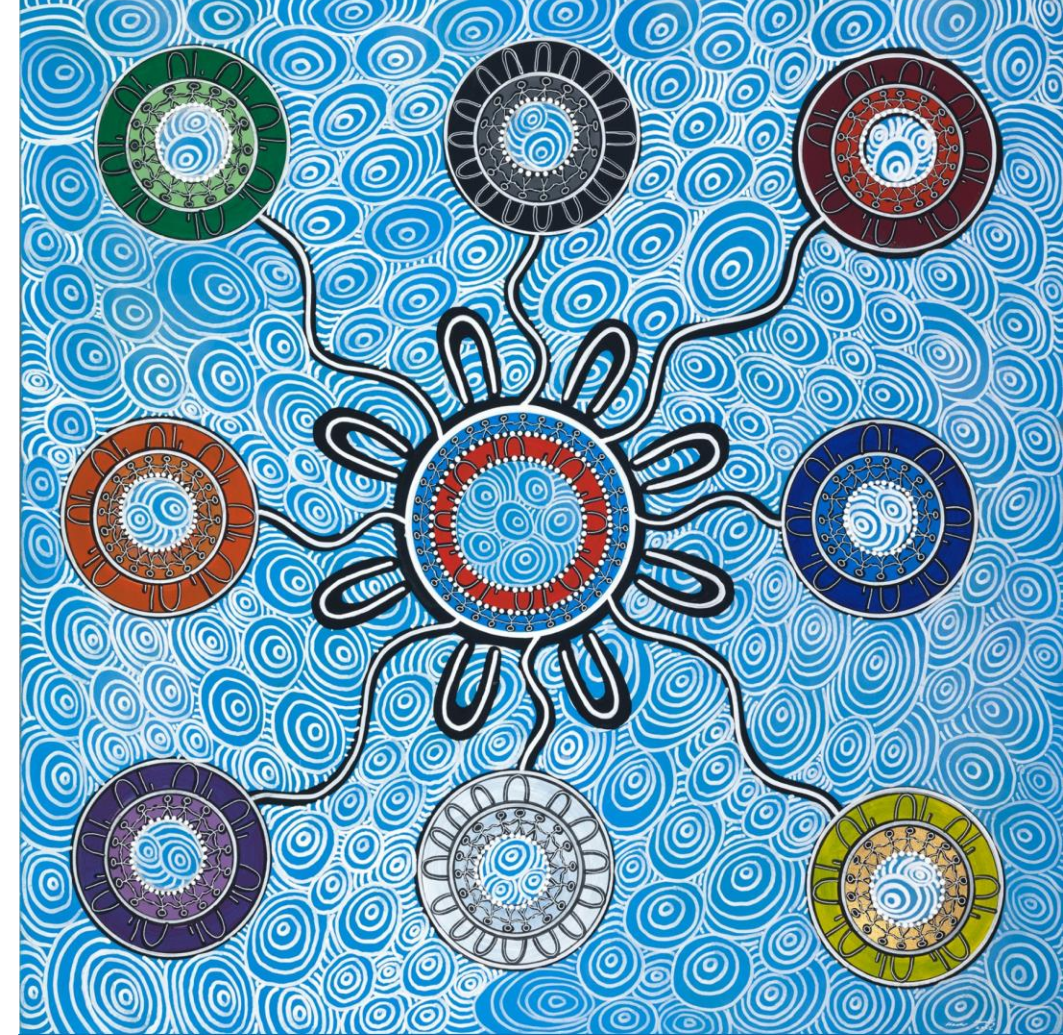
Course structure

Duration: 2 years

No of Units: 13 – 7 core, 6
electives

ATAR contribution:

*Students not completing Year
1 will not be allowed to
continue into Year 2*



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UNITS CODES & NAMES

FIRST YEAR

- SITXFSITHCCC024 Prepare and present simple dishes (25 hours)
- SA005 Use hygienic practices for food safety (15 hours)
- SITXINV006 Receive, store and maintain stock (10 hours)
- SITXWHS005 Participate in safe work practices (12 hours)
- SITHCCC023 Use food preparation equipment (25 hours)
- SITHCCC025 Prepare and present sandwiches (10 hours)
- SITHCCC027 Prepare dishes using basic methods of cookery (45 hours)
- SITHKOP009 Clean kitchen premises and equipment (13 hours)
- SITXCOM007 Show social and cultural sensitivity (20 hours)



UNITS CODES & NAMES

SECOND YEAR

- SITHCCC028 Prepare appetisers and salads (25 hours)
- SITHCCC029 Prepare stocks, sauces and soups (35 hours)
- SITHCCC030 Prepare vegetable, fruit, egg and farinaceous dishes (50 hours)
- SITHCCC034 Work effectively in a commercial kitchen (60 hours)

On successful completion of Year 1 and Year 2 students will receive a full qualification Certificate .

Further information on VET in VCE can be found on the Victorian Curriculum and Assessment Authority's website here:

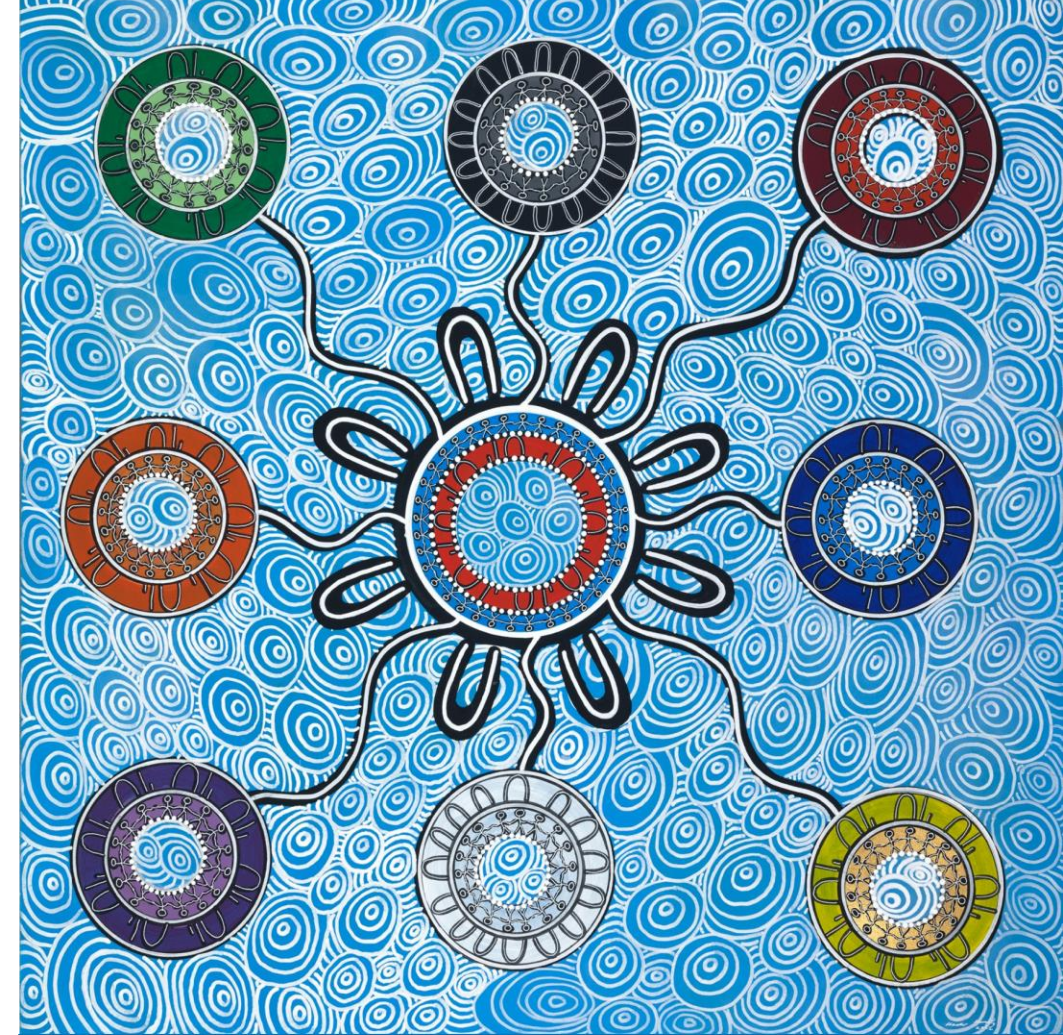
[Pages - VCE VET programs \(vcaa.vic.edu.au\)](http://vcaa.vic.edu.au)



Assessment tasks

All assessments are competency based meaning the focus is on the learner's ability to receive, respond and process information in order to achieve competency

Assessment methods may include Written assessments, work performance and portfolios.



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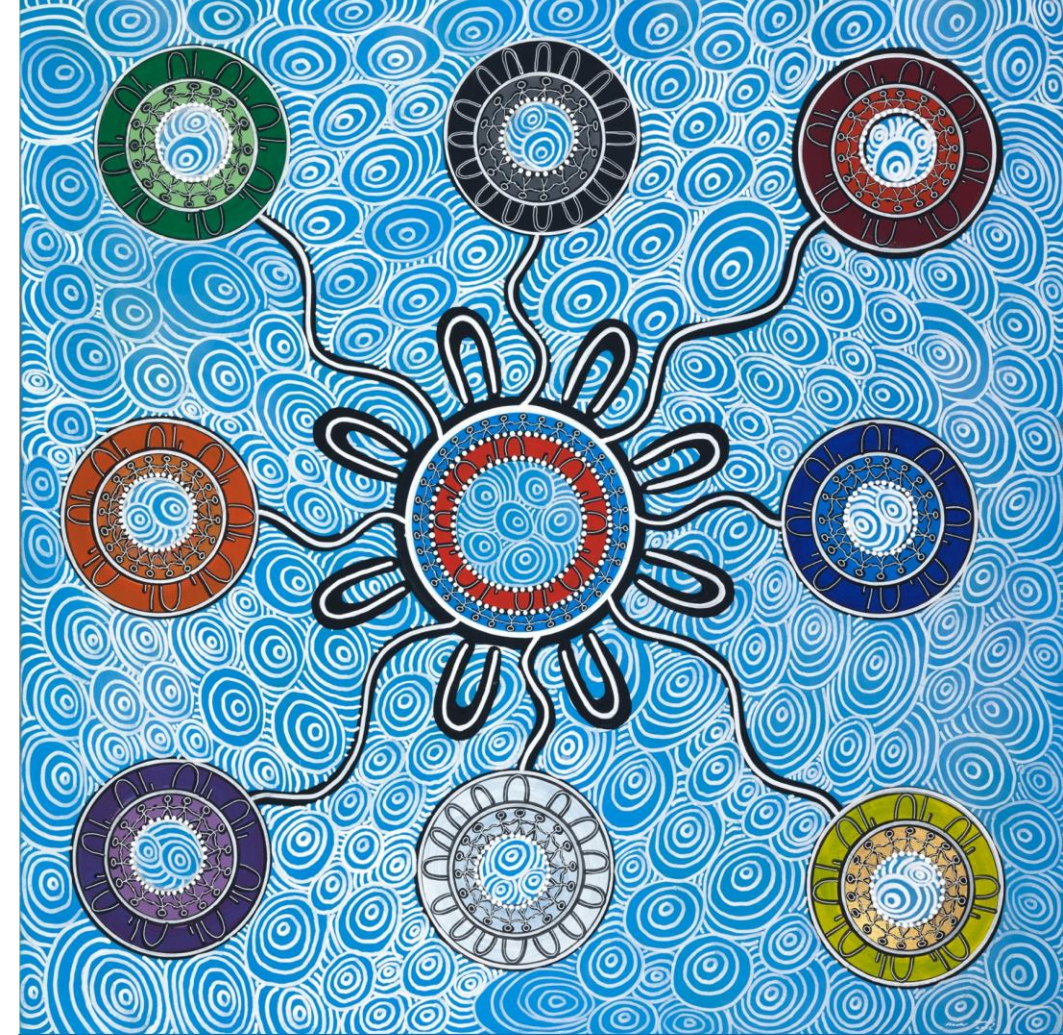


Practical tasks

Students in the Cookery course will be required to:

- complete a demonstration of 6 meal services as evidence of your skills and ability to perform the associated tasks.
- use cookery skills effectively in the workplace.

Students are expected to attend practical classes once a week extending to after school hours



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PATHWAYS

