

Certificate II in Cookery – (VDSS)

COURSE CODE: SIT20421

(Partial Completion)

Description:

Are you passionate about food and interested in working in a fast-paced kitchen environment? This course is the perfect introduction to the cookery and hospitality industry, giving you the practical skills and knowledge to prepare and serve food safely and responsibly.

Get out of the library and into the kitchen with this industry known kitchen operations course. This introductory certificate teaches basic food preparation and cookery skills, paving a path to work in kitchen operations or get a jumpstart on your Certificate III in Commercial Cookery (SIT30821).

This course gives you the basic knowledge and skills to start working in restaurants, hotels, catering, clubs, pubs, cafes and more.

You will learn things like:

- Use food preparation techniques for a variety of menu items
- Maintain hygiene and safety in commercial kitchens
- Work effectively in hospitality teams
- Organise and plan basic food production tasks
- Prepare dishes for paying customers in a real or simulated restaurant setting
- This qualification provides a foundation for further study in commercial cookery or hospitality and can lead into apprenticeships or entry-level kitchen roles

Does this sound like you:

- Enjoy working with food and being part of a busy, team-oriented environment
- Have a strong work ethic, are punctual, and can follow instructions precisely
- Are committed to high standards of cleanliness and food safety
- Can remain calm under pressure and handle high paced service situations
- Are flexible and willing to work early mornings, evenings, or weekends if required
- These qualities will help students succeed in the kitchen and prepare for a rewarding career in the hospitality industry

INFORMATION PROVIDED AS A GUIDE ONLY.

Please check details with nominated RTO prior to enrolment.

Venue & RTO:

RTO	Location	Delivery
GOTAFE	Shepparton, Wangaratta	Face to face
Kangan Institute	Broadmeadows	Face to face
William Angliss	Melbourne	Face to face varied hours

Course length:

1 to 2 years depending on provider and unit selection

How to apply:

Speak to your school's VET Coordinator and complete the VDSS application form.
Placement is subject to availability and school approval

Qualification and Recognition:

- This program provides recognition of VCE VET credit. Students undertaking SIT20421 Certificate II in Cookery are eligible for up to four VCE VET units on their VCE, VCE VM, or VPC statement of results: two Units at 1 and 2 level and a Unit 3–4 sequence. Students wishing to receive an ATAR contribution must opt in to undertake scored assessment Check with individual providers if scored assessment is available
- Entry into registered traineeships, apprenticeships or further education

Career Opportunities:

- Food and Beverage Attendant
- Fast Food Cook
- Catering Assistant
- Future traineeships in any of the above through a TAFE or training provider