

## **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.

This qualification provides a foundation for further study in commercial cookery or hospitality and can lead into apprenticeships or entry-level kitchen roles. This introductory certificate will help students succeed in the kitchen and prepare for a rewarding career in the hospitality industry and get a jumpstart on your Certificate III in Commercial Cookery (SIT30821).

### **You will learn things like:**

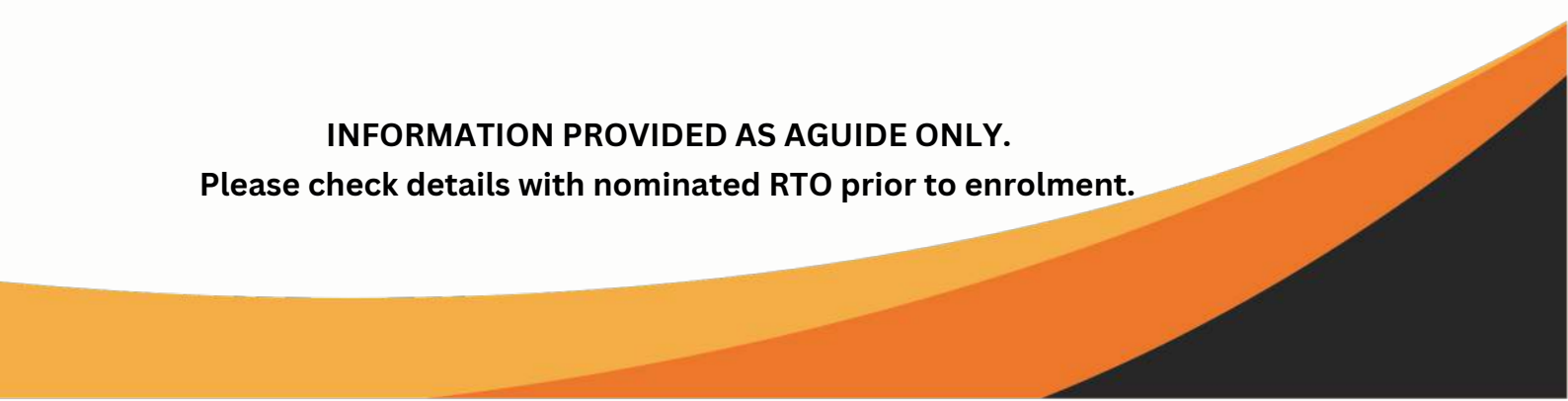
- Use food preparation techniques for a variety of menu items
- Maintain hygiene and safety in commercial kitchens
- Work effectively in hospitality teams
- Organise and plan basic food production tasks
- Prepare dishes for paying customers in a real or simulated restaurant setting

### **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

**INFORMATION PROVIDED AS AGUIDE ONLY.**

**Please check details with nominated RTO prior to enrolment.**

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**Venue & RTO:**

| RTO                                    | Location            | Delivery                  |
|----------------------------------------|---------------------|---------------------------|
| <u>GOTAFE (RTO : 3094).</u>            | Shepparton          | Face to face on Wednesday |
| <u>IVET (RTO : 40548).</u>             | *Assumption College | Face to face on Wednesday |
| <u>Kangan Institute ( RTO : 3077).</u> | Broadmeadows        | Face to Face              |

\*Please contact host school for information

**Fees:**

Your school VET Coordinator can advise on fees

**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