

# SIT20421 CERTIFICATE II IN COOKERY



## ABOUT THE COURSE

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items. They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not meet the requirements for trade recognition as a cook but can provide a pathway towards achieving that. This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

## COURSE REQUIREMENTS

### DOMESTIC STUDENTS

Training and assessments are conducted in English. A pre training intake interview will be conducted and each learner will undertake a Language, Literacy and Numeracy Assessment.

There are no pre-requisites or any other training package entry requirement to enrol in this course.

### DURATION

- Domestic: 23 weeks

Please see over for Units of Study

## TRAINING DELIVERY

- Classroom delivery: Face to face training
- Virtual Classroom Delivery: Theory delivery via zoom & Face to Face practicals as required in the qualification

## CONTACT US

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# UNITS OF STUDY

Students will need to complete **13 Units** of Competency, consisting of **7 Core** and **6 Elective** units; (NB: Elective units will be selected for delivery by ETEA and are subject to change to meet client and industry requirements)

CORE	
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC034	Work effectively in a commercial kitchen
SITHKOP009	Clean kitchen premises and equipment
SITXFSA005	Use hygienic practices for food safety
SITXINV006	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices
ELECTIVES	
SITHCCC028	Prepare appetisers and salads
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC025	Prepare and present sandwiches
HLTAID011	Provide First Aid
SITHCCC029	Prepare stocks, sauces and soups
SITXFSA006	Participate in safe food handling practices

## RECOGNITION OF PRIOR LEARNING AND/OR CREDIT TRANSFER

You can apply to recognise your prior learning, work experience and course work towards this qualification. Detailed information is available on the ETEA website [www.etea.edu.au](http://www.etea.edu.au)

## FURTHER INFORMATION

For further information, including student pre-engagement information, entry requirements, course duration, assessment methods, how to enrol, RPL, Credit Transfer, pathways etc. please visit our website at [www.etea.edu.au](http://www.etea.edu.au)

## GOVERNMENT FUNDING

You may be able to access government funding if you meet the eligibility criteria. To check if you are eligible visit [www.etea.edu.au](http://www.etea.edu.au)

### FURTHER INFORMATION

Visit our website or contact your closest office for further information.

[www.etea.edu.au](http://www.etea.edu.au)



NATIONALLY RECOGNISED  
TRAINING