



SIT20421 **Certificate II in Cookery**

OVERVIEW

The Certificate II in Cookery 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.

This course can be used as a pathway for entry into the Certificate III in Commercial Cookery SIT30821.

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Work & Training is Tasmania's largest not- for-profit registered training organisation (RTO).

Our primary goal is to be the provider of choice for training services in Tasmania – for employers and individuals alike.

We are based in three convenient locations around Tasmania.

Hobart

1 Bowen Rd
PO Box 447
Moonah TAS 7009

Launceston

26 Elizabeth St
PO Box 5500
Launceston TAS 7250

Devonport

56 Oldaker St
Devonport TAS 7310



Course information

- Training will be delivered by one of our professional trainers who have extensive industry experience.
- The qualification is offered in an on-the-job capacity, involving training and assessing in the workplace.
- Facilitated off-job workshops may be offered to supplement the training process.
- The program is offered over a maximum of 1 year for full-time employees and 2 years maximum for part-time employees.
- The qualification will be delivered under a workplace traineeship arrangement, where funding may be available resulting in an \$800 administration fee.
- On successful completion you will be awarded with the nationally recognised qualification SIT20421 – Certificate II in Cookery.
- For information regarding refunds, LLN issues, Recognition of Prior Learning, available support services and other relevant information, please refer to our Student Guide. This can be provided on request.

Course content

There are 13 units to complete in SIT20421 Certificate II in Cookery, 7 core units and 6 elective units.

Students will receive on-the-job guidance and mentoring from their trainers and workplace supervisors with opportunity to put into practice the skills they learn from the units.

Training utilises materials such as learner's guides, relevant websites, video clips and paper based/ electronic resources.

Assessments will be conducted using a variety of assessment tools including observation and knowledge assessments.

This qualification provides a pathway to work within a variety of organisations performing the following roles:

- Working effectively with others
- Using food preparation equipment
- Preparing dishes using basic methods of cookery
- Effectively and efficiently clean kitchen premises and equipment
- Using hygienic practices for food safety
- Maintaining the quality of perishable items
- Participating in safe work practices

For more information, contact us

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- workandtraining.com.au**