



## SIT20421 Certificate II in Cookery

### What will I learn?

This qualification provides the basic knowledge and skills required to start a career within in a kitchen environment. You will learn about a variety of topics from food preparation, using kitchen equipment, developing cookery skills, and being safe and hygienic.

This introductory level qualification is the best way to start your career in kitchen operations or help you on your way to further study in commercial cookery.

### Where will it lead me?

This nationally recognised qualification is at a **Certificate II level**, which prepares you with the skills and knowledge to undertake positions in various hospitality within restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

### What is involved?

This qualification has 13 units in total (7 core and 6 electives) and there are no pre-requisites for this qualification.

### Course Duration

The qualification will take between 12 to 24 months to complete.

### Delivery and Assessment

The qualification will be delivered through a mixture of classroom delivery (theory) and industry delivery (practical).

### Materials and Resources

All workbooks, assessments, equipment, facilities and resources to complete the qualification will be supplied or provided to participants.

### Cost

The cost of this qualification can be covered under VETiS funding \*\* or through a Fee for Service arrangement

*\*\* If you are a current Queensland School Student, you may be eligible to undertake a VETiS qualification funded by the VET investment budget and delivered by an RTO who is approved as a Skills Assure supplier (SAS). For more information about eligibility and funding, visit <https://desbt.qld.gov.au/training/providers/funded/vetis> and download the fact sheet.*





## Example of the Units of Competency offered

### Core units (Mandatory)

- 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

### Elective units

- SITHCCC024\** Prepare and present simple dishes
- SITHCCC025\** Prepare and present sandwiches
- SITHCCC026\** Package prepared foodstuffs
- SITHCCC028\** Prepare appetisers and salads
- SITXCOM007* Show social and cultural sensitivity
- SITXCCS011* Interact with customers

\* Pre-requisite unit is *SITXFSA005 Use hygienic practices for food safety*

Two (2) different elective units may be chosen from the appropriate Training Package instead of the listed units. Please discuss your individual needs with our team.

### More information?

To enquire about this qualification, please contact Administration on 07 3239 0656 or [admin@smartskill.com.au](mailto:admin@smartskill.com.au)

Version 1.0 18/01/2023

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