



SIT20421 Certificate II in Cookery

Vocational Education and Training

For more information contact
Email: vetadmin.taminmin@education.nt.gov.au
Phone: 08 8983 7000

RTO Provider number: 0855

Qualifications and Statements of Attainment issued by Taminmin College are recognised by registered training organisations in all Australian states and territories. Taminmin College recognises qualifications and Statements of Attainment issued by registered training organisations in all Australian states and territories.

Date Modified: July 2024





TAMINMIN COLLEGE

EDUCATION FOR *life.*



Advantages

- Nationally recognised qualification
- Earn credits towards NTCET
- Develop work skills
- Build confidence and communication skills
- Exposure to potential employers

Dress Requirements

Students are required to dress ready for work for all classes. The dress requirements for Cookery are: Full chef uniform consisting of:

- White double breasted jacket (supplied)
- Checked pants (supplied)
- Apron and cap(supplied)
- Fully enclosed shoes (student to supply)

Vocational Work Placement

An important component of VET in Schools training is the Vocational Work Placement (VWP). VWP is organised by Industry Engagement Officers (IEOs) who are the link between the school, host workplace and the Registered Training Organisation (RTO). VWP involves spending a work week each semester with a host employer gaining an insight to the requirements and expectations of a worker within this industry. Students do not receive payment for this experience.

Participation in VWP contributes to achieving competency in the compulsory unit SITHCCC011 Use cookery skills effectively. This unit requires students to prepare and serve multiple food items for a minimum of twelve (12) complete service periods (shifts). Students who do not complete VWP may not be able to demonstrate achievement in this unit and

About this 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 provide the skills required by commercial cooks, which are covered in SIT30821 Certificate III in Commercial Cookery.

In this course students will learn basic cookery skills, hygiene and food safety, general kitchen operations as well as teamwork and communication requirements of the workplace. The training involves participating in various functions and lunch and dinner services where real food is prepared and served to real customers.

This qualification runs over a full year with an expected completion time of two semesters on campus. Students are to attend this course two days a week on Monday and Tuesday.

Some functions will occur outside school hours, however these are kept to a minimum.

Program content

This qualification consists of thirteen units of competency from the Tourism, Travel and Hospitality Training Package; seven core units and six elective units.

- 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
- SITHCCC024 Prepare and present simple dishes
- SITHCCC028 Prepare appetisers and salads
- SITHCCC029 Prepare stocks, sauces and soups
- SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
- SITXFSA006 Participate in safe food handling practices
- HLTAID011 Provide first aid (delivered by an external RTO)

Study and career pathways

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools

Possible job titles include: breakfast cook, catering assistant, fast food cook, sandwich hand or takeaway cook.

Assessment

Assessment methods include questions to assess the knowledge requirements for each unit of competency and observation of application of practical skills. These assessments will also be used to determine work readiness and the ability to follow workplace instructions and procedures.

How will you learn?

Training and assessment takes place at the Hospitality Skills Centre at Taminmin College Campus two days a week on Monday and Tuesday. It also includes work experience at various restaurants and hotels. The training involves participating in various functions and lunch and dinner services where real food is prepared and served to real customers. All learning necessary resources are supplied however students will need to supply the following:

- Pen/pencil
- Notebook

Previous studies and skills recognition

Taminmin College recognises qualifications and statements of attainment issued by other Registered Training Organisations (RTO). If you have completed training with another RTO, please talk to your trainer about receiving credit or recognition of prior learning for this course. Credit transfers will be automatic where previous studies have been completed at Taminmin College and the units of competency apply to this qualification.

Support services

Students with special needs, including students with a disability, need to be supported appropriately. Reasonable adjustments will be made to accommodate their special needs. Support for students requiring language, literacy and numeracy skills will be provided by dedicated school staff such as Special Education Support Assistant.

Student rights and responsibilities

Students have the right to learn and be treated with respect and dignity. Equally they have a responsibility to demonstrate respect for themselves, others and the training environment.

Student responsibilities include:

- Commit to and complete the VET program
- Comply with rules and expectations as detailed in the VET Student Information Handbook
- Comply with structured work placement requirements
- Comply with workplace health and safety (WHS) requirements
- Attend VET classes on time, dressed appropriately and ready to learn

Eligibility/entry requirements

To gain entry into this qualification, students must be enrolled in a senior secondary government or registered non-government school at year 10 level or above. All students will undergo an interview prior to acceptance into the course.

Fees

There is a fee of \$150.00 which includes all learner resources, assessments and covers the cost of a Chef uniform, consumables and equipment. The fee is non-refundable following the second week of the course. This qualification is funded by the Northern Territory Government as Taminmin College utilises government funds to support student employment outcomes.

Exit Points

Students may withdraw from this qualification at any time by completing a Withdrawal form and receive a Statement of Attainment for any units of competency successfully completed.

Taminmin College will provide training and assessment in accordance with the requirements of the *Standards for Registered Training Organisations (RTOs) 2015* and ensure that the learner will have the opportunity to complete the qualification offered once a completed enrolment form is processed.