

COOKERY

VCE VET CERTIFICATE II

Units 1/2/3/4

COURSE OUTLINE:

This VCE VET Certificate II program option comprises a minimum of 13 units of competency: seven compulsory units and six elective units.

The chief aim of this course is to prepare individuals with a limited range of food preparation and cookery skills to prepare food and menu items in a kitchen. Graduates typically provide routine and repetitive tasks and are directly supervised.

Pathways may include employment into various workplaces within the hospitality industry such as restaurants, hotels, catering operations, clubs, pubs, cafés, coffee shops, institutions, aged care facilities, hospitals, prisons and schools. Typical roles include breakfast cook, catering assistant, fast food cook, sandwich hand, takeaway cook and apprentice chefs.

Entry to this course is via application and may require an interview.

Skills covered:

- Preparing appetisers and salads
- Preparing stocks, soups and sauces
- Preparing vegetable, fruit and pastry/flour dishes
- Preparing poultry dishes
- Employability skills

QUALIFICATION CODE:

SIT20421

UNITS OF COMPETENCY:

Compulsory 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

Elective Units

- SITHASCO24 - Interact with customers
- SITHCCC024 - Prepare and present simple dishes
- SITHCCC028 - Prepare appetisers and salads
- SITHCCC029 - Prepare and present appetisers and salads
- SITHCCC030 - Prepare stocks, sauces and soups
- SITXFSA006 - Participate in safe food handling

This program is delivered by BCC on behalf of Registered Training Organisation, Quality Service Skills - RTO Code 90791