



# VET Cookery/Hospitality – Year 1

## SIT20421 Certificate II in Cookery

<b>Campus Location</b>	Deakin Trade Training Centre (MSC)
<b>Delivery Mode</b>	MSC Timetable
<b>Program Length</b>	1 year
<b>Credit</b>	Year 1: Unit 1 & 2

### COURSE DESCRIPTION

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. 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.

Assessments include practical and written tasks, and completion of workbooks.

### YOU WILL LEARN

- How to use a wide range of kitchen equipment
- The cookery methods for a range of dishes like those served in local cafes
- How to make pasta and rice dishes, hamburgers, pizzas, appetisers and salads
- How to present food
- How to clean an industrial kitchen and equipment
- How to maintain hygienic practices for food safety

### ARE YOU SUITABLE?

- Do you have a passion for food and love cooking?
- Do you have good personal hygiene and are well presented?
- Can you multitask and able to manage your time well?
- Do you enjoy working as part of a team and can take instruction?
- Can you work in a fast-paced environment?

### CAREER OPPORTUNITIES

- Chef or Cook
- Food & Beverage Attendant
- Barista
- Catering Assistant
- Pastry Chef
- Flight Attendant
- Hotel / Restaurant Manager
- Food Writer



### FURTHER STUDY OPTIONS

**SIT20322**  
**Certificate II in Hospitality**



**Certificate III in Hospitality**  
**Cert II in Kitchen Operations**  
**Certificate III in Patisserie**