



# VET Cookery/Hospitality – Year 2

SIT30622 Certificate III in Hospitality

SIT20421 Certificate II in Cookery

SIT31021 Certificate III in Patisserie

<b>Campus Location</b>	Deakin Trade Training Centre (MSC)
<b>Delivery Mode</b>	MSC Timetable
<b>Program Length</b>	1 year (Students will complete Cookery but will not complete either of the other 2 courses)
<b>Credit</b>	Year 2 Hospitality & Cookery : Unit 3 & 4   Study Score   ATAR
<b>Patisserie:</b>	Year 2 Unit 3 & 4   No Study Score   10% Increment towards   ATAR

## COURSE DESCRIPTION

In the second year of the Cookery Stream program, students can choose to continue with VET Cookery (focus is on Cookery), changeover to Hospitality (focus is on Front of House) or pick up Patisserie (focus is on cakes, pastry and desserts) as a course on its own or alongside either Hospitality or Cookery. Hospitality and Cookery students will need to complete a work placement.

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

## YOU WILL LEARN - HOSPITALITY

- How to prepare and serve non-alcoholic drinks
- The skills to serve food and beverages to customers
- How to process financial transactions in the hospitality industry

## YOU WILL LEARN – COOKERY

- How to prepare a range of vegetable, fruit and egg dishes
- How to make soups, stocks and sauces
- How to prepare appetisers and salads

## YOU WILL LEARN – PATISSERIE

- How to bake a range of cakes, pastries and yeast products
- How to make and present a range of desserts
- How to make pastry such as puff, short, strudel and choux

## CAREER OPPORTUNITIES

- Chef or Cook
- Food and Beverage Attendant
- Barista
- Pastry Chef
- Hotel / Restaurant Manager



## FURTHER STUDY OPTIONS

