CERTIFICATE II IN COOKERY

Vocational Education & Training CODE: VKC

QUALIFICATION: SIT20421 CERTIFICATE II IN COOKERY (previously known as Kitchen Operations)

COURSE OVERVIEW

http://training.gov.au - Please refer to the training.gov.au website for specific information about the qualification.

This qualification is delivered on site at Meridan State College, and reflects the role of individuals working in kitchens who will have basic knowledge and skills in food preparation and cookery skills to prepare food and menu items. This will involve mainly routine and repetitive tasks while working under direct supervision. Students will be required to participate in practical and theoretical sessions of work.
This subject is offered to year 12 students in first round offers and may accept enrolments from students in years 10 & 11.
Student support services are available in accordance with the VET Subject Handbook.

DURATION

One Year

COURSE UNITS

To attain a Certificate II in Cookery, 13 units of competency must be achieved:

Core Unit		*ELECTIVES – may be drawn from:*	
SITHCCC023*	Use food preparation equipment	SITHCCC024*	Prepare and present simple dishes
SITHCCC027*	Prepare dishes using basic methods of cookery	SITHCCC025*	Prepare and present sandwiches
SITHCCC034*	Work effectively in a commercial kitchen	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHKOP009*	Clean kitchen premises and equipment	SITHCCC028	Prepare appetisers and salads
SITXFSA005	Use hygienic practices for food safety	SITHCCC026	Package prepared foodstuffs
SITXINV006*	Receive, store and maintain stock	SITXCCS011	Interact with customers
SITXWHS005	Participate in safe work practices	SITXFSA006	Participate in safe food handling practices

***Prerequisite units of competency - An asterisk (*) against a unit of competency code in the list above indicates there is a prerequisite requirement that must be met. Prerequisite unit(s) of competency must be assessed before assessment of any unit of competency with an asterisk.**

ASSESSMENT TECHNIQUES

This course is delivered and assessed via projects, comprised of clustered units, to better replicate industry ways of working. Students must compete projects to a satisfactory standard (as determined by industry) and assessment is conducted using a variety of techniques:

Questioning tasks; Observation of Practical Activities; Folio of Collected Evidence

Students must achieve competency in each unit of competency to be issued with a full certificate at the completion of this course. Students must achieve competency at every task in order to be issued with a full certificate at the completion of this course. A Statement of Attainment will be issued for the completion of any successfully completed units of competency, should the full qualification not be successfully achieved.

SPECIAL REQUIREMENTS

No student may enrol in this course without a valid USI. Due to the technological aspect of this course, students are encouraged to participate in the College's BYOx programme. Students MUST participate in 12 back of house service periods; which may involve school functions, work placement and/or a casual position within a hospitality venue in the kitchen outside of school hours. Students are responsible for sourcing an approved work place, and their transport to and from the venue. Meridan State College reserves the right to ensure the suitability of placement.

Students will be responsible for sourcing their own ingredients on occasions, for example, repeat cooks or catch-up exam situations. Should this need arise, a listing of ingredients will be provided to students and their parents/carers. Each term, students will be advised of a cooking schedule together with an ingredients list, which may on occasion need to be supplemented by home sourced materials.

CAREER OPPORTUNITIES & PATHWAYS

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. Possible job titles include:

- Breakfast cook; Catering assistant; Fast food cook; Sandwich hand; Takeaway cook.

Disclaimer:

"The College must have certain teachers and equipment to run this course. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualifications. The school retains the right to cancel the vocational component of the course if it is unable to meet requirements."