



FOOD FUTURES

SIT20421 CERTIFICATE II IN COOKERY

KITCHEN PROGRAM

This introductory course equips you with basic food preparation and cookery skills.

You'll learn how to:

- organise and prepare food
- prepare and present simple dishes
- understand the basic methods of cookery
- use hygienic practices for food safety
- participate in safe work practices

2023 - 2024



This program option comprises a minimum of 13 units of competency



UNITS OF COMPETENCY

Code	Unit of competency
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
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
SITHCCC025*	Prepare and present sandwiches
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC034*	Work effectively in a commercial kitchen
SITXFSA006	Participate in safe food handling practices

*Prerequisite unit(s) required

PATHWAYS

This qualification may 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. This qualification does not meet the requirements for trade recognition as a cook but can provide a pathway towards achieving that.

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, and takeaway cook.

For further information, visit <training.gov.au/Training/Details/SIT20421>.