

SIT20421 CERTIFICATE II IN COOKERY



WHAT IS VETfSS?

VET for secondary students (VETfSS) is a program that enables students to gain Nationally Recognised Qualifications while at school. Students learn skills and knowledge required for specific industries.

WHY SHOULD I STUDY VETfSS?

- It develops work, employability and life skills.
- Helps increase self esteem, confidence and communication skills.
- Expands post school opportunities.
- Allows you to explore possible areas of interest, which promotes further study and work choices.
- Assists you to gain knowledge of employer's expectations and real working conditions.
- Assists the transition from school to work.
- Earns credits towards NTCET

COURSE COST

The delivery of this course and all associated course costs are fully funded by the Department of Education and Training.

ENTRY REQUIREMENTS

To gain entry into this course, students must be referred to Palmerston Youth Skills Centre by a senior secondary government registered or non-government school, or an approved community organisation, and be 15 to 17 years of age. All students will undergo a Suitability Evaluation prior to being accepted into this course. Students deemed suitable to enrol will need to complete a VET enrolment form and provide a valid USI (Unique Student Identifier).

Students under the age of 18 must have parental /guardian consent to enrol in this course. This course requires both parent/guardian and students to read and understand the Student Handbook located on our website: <https://educationrto.nt.gov.au/for-students/student-handbook> prior to enrolment.

ABOUT THIS QUALIFICATION

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. They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that.

PRE-REQUISITES

There are no prerequisites for entry into this course.

DELIVERY MODEL

This course is offered by Palmerston Youth Skills Centre. This course is delivered on a schedule of 2 day per week over 4 school terms and students are expected to attend all sessions as per timetable.

Delivery includes face-to-face learning in the classroom and the simulated workplace at Palmerston Youth Skills Centre. Delivery may include opportunities for industry-based excursions.

QUALIFICATION CONTENT

This qualification consists of 13 units of competency from the Tourism, Travel, and Hospitality Training package; 7 core units and 6 elective units.

CORE 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 practises

ELECTIVE UNITS

- SITHCCC024* Prepare and present simple dishes
- SITHCCC025* Prepare and present sandwiches
- SITHCCC028* Prepare appetisers and salads
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
- SITXFSA006 Participate in safe food handling practices
- SITXCCS011 Interact with customers

**Unit has pre-requisite requirement*

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EDUCATION AND CAREER PATHWAYS

Upon completion of this course, vocational and further study pathways may include

- SIT30821 Certificate III in Commercial Cookery

Employment opportunities may include:

- Catering assistant
- Fast food cook

DRESS REQUIREMENTS

Students must dress ready for work during all Vocational Education and Training (VET) sessions. The dress requirements are:

- Apron, shirt, long pants, waterproof enclosed (non-slip) boots, hair net.

CREDIT TRANSFER

Students can apply for credit transfer where they have previously completed a unit of this course through VET and can provide formal evidence.

Formal evidence can be a qualification certificate or transcript, statement of attainment or a USI transcript. When credit is recognised, the student will not need to repeat training or assessment for that unit.

Credit transfers will be automatically applied where a student has previously completed a unit of this course with NT Department of Education RTO.

RECOGNITION OF PRIOR LEARNING (RPL)

Recognition of prior learning (RPL) is an assessment of existing skills and knowledge acquired through previous training, work or life experience which are relevant to the course. RPL requires the student to supply evidence to prove their skills and knowledge and this is assessed against the requirements of the course. RPL is offered to students at any stage prior to enrolment but not longer than 1 month after the commencement of training and assessment.

COMPLAINTS & APPEALS

Information on our Complaints and Appeals Policy and Procedure can be found on our website: <https://educationrto.nt.gov.au/about/procedures-and-guidelines>