

Delivery time-frame:

Over 2 years.

Timetabled lessons:

2 full days per 10 day cycle

Working in partnership with Guilford Young College, a qualified trainer and assessor will deliver this nationally recognised qualification at Marist.

This course aims to provide participants with fun, hand-on skills to work within a range of hospitality enterprises. It is suitable for an Australian apprenticeship pathway. This course compliments the Certificate II in Hospitality and recommended for students interested in becoming a Chef or working in the industry if choosing further study. You will learn life skills, technical cookery skills and food presentation.

There is an expectation that students will be involved in events held at the College outside of normal school hours, however, this is kept to a minimum.

VET courses do not support Literacy, Numeracy or ICT ticks.

Want more information?**Contact:**

Miss Jen Reeves
Vocational Education & Training Coordinator
Australian School-based Apprenticeship &
Traineeship Facilitator
Marist Regional College
Email: jreeves@mrc.tas.edu.au

Phone: (03) 6432 7623

Delivered and assessed at school in partnership with Guilford Young College (RTO Code 1129).

Some pictures supplied courtesy of Tall Timbers in Smithton.

FOOD & HOSPITALITY

VET SIT20421 Certificate II in Cookery

(38 points towards TCE)*

**Marist Regional College**

PO Box 588 Burnie
Tasmania Australia 7320
P: (03) 6432 7623

striving for excellence

learning for life

Building Brighter Futures

School-based Apprenticeship opportunities in Year 11 and/or 12

*subject to change



SIT20421 Certificate II in Cookery

What will I gain from completing this VET qualification?

If you enjoy cooking and want to learn tricks of the trade with a qualified chef, then this new qualification will strengthen skills and knowledge and prepare you for the future—whether cooking at home or in a professional establishment.

Students will develop strong skills and knowledge in preparing and cooking a wide range of appetisers, salads, food presentation, modern food trends, sandwiches and simple dishes.

Students prepare food for the Café and complete functions when required.

Work placement of 40 hours is a mandatory requirement of this course.

Pre-requisites:

Interviews will form part of the enrolment and selection process.

What will I learn?

- Use food preparation equipment
- Prepare dishes using basic methods of cookery
- Clean kitchen premises and equipment
- Use hygienic practices for food safety
- Maintain the quality of perishable items
- Participate in safe work practices
- Prepare and present simple dishes
- Prepare and present sandwiches
- Receive, store and maintain stock
- Provide first aid

Post-secondary pathways/suggestions:

- SIT30821 — Certificate III in Commercial Cookery
- SIT30622 — Certificate III in Hospitality
- SIT40422 — Certificate IV in Hospitality
- SIT50422 — Diploma of Hospitality Management

Future career pathways/suggestions:

- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Sandwich Hand
- Takeaway Cook
- Apprenticeship
- Traineeship

