



## 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](mailto:jreeves@mrc.tas.edu.au)

Phone: (03) 6432 7623

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



## Marist Regional College

PO Box 588 Burnie  
Tasmania Australia 7320

P: (03) 6432 7600

striving for excellence

learning for life

Building Brighter Futures

# Year 10 Introduction to VET Baking and Cookery

(7 points towards TCE)\*



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

\*subject to change



# Year 10 Introduction to Baking and Cookery

## What will I gain from completing this VET short skill set?

Do you love food and thrive on creating different flavours and making a wide variety of sweet and savoury food? If so, this course provides students with fun, practical hands-on learning and the opportunity to experience working in the Hospitality and Bakery industries such as cafes, bakeries, coffee shops and small food-based retail outlets. This taster course will include three (3) nationally accredited VET units of competency, which may go towards the Tasmanian Certificate of Education (TCE), if the student is deemed competent in each unit.

- SITXFSA005 Use hygienic practices for food safety
- SITHCCC024 Prepare and present simple dishes
- SITHCCC026 Package prepared foodstuffs

Students will train in our purpose built Cradle Coast Trade Training Centre which provides structured workplace simulated learning and participation in a variety of real-life functions.

Learners develop core skills in the preparation, production, presentation and service of a variety of food products.

Please understand that this is an introduction course only, not a full Certificate. It has been designed as an entry level into VET Certificate II in Baking / Hospitality / Cookery at Year 11/12, where applicable. Students will receive a Statement of Attainment for units of competency completed which can be transferred into the full above mentioned certificates should the course/s be chosen in Senior College years.

## What will I learn?

- Hygiene and food safety in a commercial kitchen environment.
- Skills and knowledge about different cookery techniques and apply a wide range of cookery skills in a Café environment. Dishes prepared are simple in nature and may include fast food, café, restaurant and function style services.
- Modern trends involved in packaging of food for health and safety, for sale in Café 9.

Applying and meeting industry standards, guidelines, expectations and working within real-life constraints, provides students with the opportunity to develop work-ready skills for life.

### Entry requirement:

Interviews will form part of the enrolment and selection process.

### Delivery time-frame:

1 year



## Possible Year 11 and 12 study pathways:

- FBP20221 —Certificate II in Baking
- SIT20322—Certificate II In Hospitality
- SIT20421—Certificate II in Cookery

(There are huge specialised areas in the Cookery and Baking, and Hospitality industries).



## Future career and post-secondary pathways:

- Certificate III in Commercial Cookery
- Certificate III in Hospitality
- Certificate IV in Hospitality
- Apprenticeship
- Traineeship
- Customer Service in a Bakery environment
- Baking assistant
- Café attendant
- Restaurant attendant