Stanley College

JOBS & SKILLS WA

SKILLS READY
Boost your skills for the future

SIT20421 CERTIFICATE II in COOKERY

PRE-APPRENTICESHIP



Start your commercial cookery career!

The Pre-Apprenticeship in Schools program (PAiS), will provide you with skills and knowledge in practical food preparation and cooking through training and work placements within professional kitchens. This could lead to an apprenticeship or entry-level position.

THE STANLEY COLLEGE ADVANTAGE

- Gain valuable work experience and a work history
- Develop on-the-job and industry-specific skills
- Successful completion of this course could lead you to a SIT30821 Certificate III in Commercial Cookery
- Use training networks to find and secure an employer for a full apprenticeships

SIT20421 CERTIFICATE II IN COOKERY

Course Duration	4 Terms. Classes are rostered for 1 day per week Training (Thursday) plus 150 hours of Work Placement
Commencement Date	20 February 2025
Tuition Fees*	Free
Delivery Mode	• Face-to-face classroom -based learning • Practical Training and Assessment is completed in Commercial Kitchens, at Governor Stirling Senior High kitchen • Work Placement is conducted at various employers
Entry Requirements	Enrolled in Year 10, 11 or Year 12. This course is only available to enrolled school students.

*Student Tuition Fees – The Student tuition fees are indicative only and are subject to change given individual circumstances at enrolment. Additional fees may apply such as Student service and resource fees. Eligibility criteria apply.





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UNITS OF COMPETENCY

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 practices
SITXCOM007	Show social and cultural sensitivity
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC028	Prepare appetisers and salads
SITHCCC025	Prepare and present sandwiches
SITHPAT011	Produce cakes

PATHWAYS

Education Pathway

SIT20421 Certificate II in Cookery → SIT30821 Certificate III in Commercial Cookery → SIT40521 Certificate IV in Kitchen Management → SIT50422 Diploma of Hospitality Management (Commercial Cookery Pathway)^ → Bachelor of Business with a major in hospitality and events management → Master of Business with a specialisation in management or hospitality management

^after completion of the Diploma the student will gain entry into the second year of the Bachelor of Business







Career Pathway

SIT20421 Certificate II in Cookery → Chef Apprenticeship SIT30821 Certificate III in Commercial Cookery

Have questions? Need clarification?

Contact your teacher today and take charge of your learning journey.

Choose the College that Employers Choose.