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** | 16 February 2026 |
| **Tuition Fees*** | Free |
| **Delivery Mode** | • Face-to-face classroom -based learning<br>• Practical Training and Assessment is completed in Commercial Kitchens, at Governor Stirling Senior High School<br>• 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.





Stanley College
ABN: 16 130 977 221

CRICOS Provider Code: 03047E
TEQSA Provider No. PRV14050

RTO Code: 51973
T: +618 6371 9999

69 Outram Street, West Perth
Western Australia 6005

info@stanleycollege.edu.au
www.stanleycollege.edu.au

## 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.