



StPATRICK'S
Technical College

FOOD & HOSPITALITY

Certificate II in Cookery
SIT20421



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YEAR 10-12
EDUCATION,
TRAINING &
APPRENTICESHIP
PATHWAYS



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YEAR 10 TO 12 EDUCATION, TRAINING & APPRENTICESHIP PATHWAYS

VOCATIONAL EDUCATION & TRAINING COURSES

Year 11 and 12 students participate in a range of trade preparation VET courses which are offered as an integral part of the curriculum and contribute towards the achievement of the SACE. Trade preparation VET courses provide pathways into apprenticeships and traineeships through which students gain tertiary qualifications.

The trade training students experience can act as a bridge between school and entry into further tertiary qualifications. Certificate II and III qualifications are achieved by satisfactory completion of the required number of competencies in nationally accredited courses. Each competency has an allocated number of nominal hours required to successfully achieve the competency. These hours are transferred into credits for achieving the SACE.

Students undertaking VET courses:

- gain practical and employability skills that employers recognise;
- gain credit transfer and/or advanced standing into other training courses;
- make valuable contacts with employers;
- prepare themselves for the world of work;
- can gain a nationally recognised vocational qualification in addition to their SACE.

Adelaide Institute of Hospitality (RTO Code 40138) is responsible for the quality of accredited training and assessment provided and for the issuing of all qualifications and statements of attainment.

The Food & Hospitality program prepares you for a world of opportunities in the dynamic and fast-paced hospitality industry. You will learn about the importance of hygiene in the kitchen along with a wide range of basic cookery methods, menu development, dietary requirements and food safety. Cookery students carry out all aspects of restaurant operations, including back-of-house and kitchen duties.

POSSIBLE CAREER PATHWAYS

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops; and institutions such as aged care facilities, hospitals and schools. Possible career pathways include:

- Chef
- Pastry Cook
- Cook
- Baker

UNIT CODE	UNIT TITLE	HOURS
SITHCCC023	Use food preparation equipment	25
SITHCCC027	Prepare dishes using basic methods of cookery	45
SITHCCC034	Work effectively in a commercial kitchen	60
SITHKOP009	Clean kitchen premises and equipment	13
SITXFSA005	Use hygienic practices for food safety	15
SITXWHS005	Participate in safe work practices	12
SITXINV006	Receive, store and maintain stock	20
SITHCCC028	Prepare appetisers and salads	25
SITHCCC029	Prepare stocks, sauces and soups	35
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes	50
SITHASC020	Prepare dishes using basic methods of Asian cookery	90
SITHASC021	Prepare Asian appetisers and snacks	45
SITXFSA006	Participate in safe food handling practices	45

INNOVATIVE STRUCTURE AND DELIVERY

St Patrick's Technical College offers great flexibility in its curriculum and timetabling to support and recognise the importance a wide variety of learning experiences plays in the development of students. The College maximises the use of SACE framework subjects to create subject specific content relevant to the changing demands of the trade courses it offers.

SACE subjects, including core Language, Literacy, Numeracy and Digital Literacy (LLND) programs, are specifically developed and delivered within a VET context.

ST PATRICK'S TECHNICAL COLLEGE

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