APA POLICE

PARADE COLLEGE

RTO Number40750 1436 Plenty Road, Bundoora 3083 P: 9468 3300 F: 9467 3937

SIT20421 Certificate II in Cookery



About the Course

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items.

They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not meet the requirements for trade recognition as a cook but can provide a pathway towards achieving that.

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Course Entry Requirements:

Course applicants must meet the following selection criteria

- Be enrolled in Years 10, 11 or 12 in secondary education, or
- Satisfactory completion of a language, literacy, and numeracy test

Duration and Schedule:

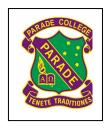
This course is completed over 2 years /4 semesters and will require attendance once per week

Tuesday 1.30pm – 5.00pm (Units 1 & 2) or

Wednesday 1.30pm – 5.00pm (Units 3 & 4)

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Scheduled classes are completed at the Bundoora Campus, Parade College

Units of Competency

This course requires satisfactory completion of the following units of competency:

Unit Code	Unit Title
SITHCCC023	Use food preparation equipment (C)
SITHCCC027	Prepare dishes using basic methods of cookery (C)
SITHCCC034	Work effectively in a commercial kitchen (C)
SITHKOP009	Clean kitchen premises and equipment (C)
SITXFSA005	Use hygienic practices for food safety (C)
SITXINV006	Receive, store and maintain stock (C)
SITHCCC024	Prepare and present simple dishes
SITHCCC025	Prepare and present sandwiches
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITXFSA006	Participate in safe food handling practices
SITXWHS005	Participate in Safe Work Practices
SITHCCC028	Prepare appetisers and salads

C = Core and E = Elective

Training and assessment methods and location

Scheduled classes will be conducted at Parade College, Bundoora Campus at the College's onsite training facilities.

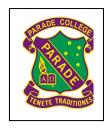
Training methods include:

- May include face to face,
- May include knowledge tests
- May include classroom-based trainer led presentations
- May include practical demonstrations,

Students will have significant opportunities to develop practical skills with trainer coaching and supervision. During the course you will also have the opportunity to apply your kitchen and cookery knowledge and skills via practical projects.

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Assessment:

A range of assessment methods are used throughout the course including:

- May include workbook activities,
- May include knowledge questions,
- May include written assignments
- May practical skill demonstrations.

You will receive detailed assessment information on commencement of each unit.

Course Requirements

During orientation you will be informed of any specialist clothing, footwear, equipment, or materials required for you to undertake the course.

Credit Transfer and Recognition of Prior Learning

Credit Transfer (CT) is the recognition by a registered training organisation (Parade College) of the qualifications, certificates and/or statements of attainment issued by other registered training organisations, universities and TAFEs. While Recognition of Prior Learning (RPL) recognises the knowledge and skills you have gained through previous informal training, and past work and life experience.

If you think that you might be able to apply for CT or RPL, talk to the Executive Officer - RTO, preferably before course commencement.

Further Training and Employment Pathways

Further Training:

After satisfactorily completing the Certificate II Cookery graduates may undertake a range of related units and qualifications to further develop their training

Employment:

After achieving SIT20421 graduates may gain employment within:

- Restaurants
- o Hotels
- Catering operations
- o Clubs
- o Pubs,
- o Cafes,
- Coffee shops
- o Aged care facilities
- Hospitals
- o Prisons
- o Schools

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PENETE TRADITIONES

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Fees and Charges

Parade College Students	
Tuition Fee	Included in College tuition fees
Material Fee	Included in College tuition fees

Department of Education and Training (Det Schools)			
Tuition Fee	1950.00		
Material Fee	\$450.00		
Total Fees:	\$2400.00		

All fees are inclusive of GST

All other schools		
Tuition Fee	\$1215.00	
Material Fee	\$450.00	
Total Fees:	\$1665.00	

For information regarding refunds, refer to our Fees and Refund policy available on our website RTO VET Courses - Parade College

Course Contact:

Parade College - RTO Office

Telephone contact: 03 - 9468 3300

Further Details email: RTO@parade.vic.edu.au

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