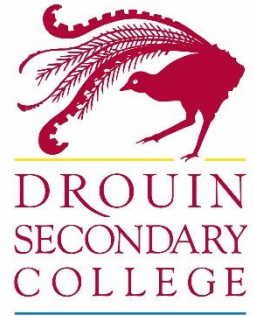


Certificate II in Cookery (SIT20421)

The Certificate II in Cookery is offered by Drouin Secondary College in partnership via Auspicing agreement with Registered Training Organization:



IVET Institute, RTO Number: 40548.



About the Course

This 2-year course has a strong focus on the practical aspects of the hospitality industry especially back of house kitchen operations/ commercial cookery. It includes 186 hours in the first year, as well as 230 hours in the second. Units studied in the first year are pre-requisites for the second year.

Program Length

2 years - Commencement of program will depend on adequate numbers for enrolment

Course Aims

This Hospitality program is designed to provide students with training and skill development for the achievement of competence in food and/or commercial cookery. The program will also provide access to a range of potential career paths within the hospitality industry.

Pathways

TAFE

- Apprentice Chef/Baker/Pastry Chef
- Cert IV in Hospitality
- Diploma of Hospitality
- Advanced Diploma of Hospitality

UNIVERSITY

- Bachelor of Business (Hospitality management)
- Bachelor of Business (Hospitality and Tourism)

GENERAL CAREER

Kitchen Hand, Waiter/waitress, Cook, Bar attendant, Caterer, Event Coordinator

Venue: Drouin Secondary College

Commencement: February 2027

For more information contact:

Careers Team - Drouin Secondary College

Phone: (03) 5625 1002



SIT20421

Certificate II in Cookery

Why Offer Certificate II in Cookery at Your School?

The Certificate II in Cookery is a valuable addition to any VET program, engaging students who are passionate about food and hospitality while guiding them toward real employment opportunities in a thriving industry. IVET's industry-aligned course provides students with hands-on culinary training, supported by the development of interpersonal, organisational, and basic financial skills essential for success in commercial kitchens and hospitality venues.

Key Benefits for Schools and Students:

- Delivers practical cooking skills directly applicable in kitchens across restaurants, hotels, catering companies, cafés, and more
- Supports the development of key employability and soft skills including communication, teamwork, and problem-solving
- Leads to a nationally recognised qualification that enhances student pathways
- Opens doors to further study, including Certificate III and Diploma-level hospitality or cookery qualifications.

By offering this qualification, schools empower students with job-ready skills and clear vocational outcomes, while also enriching the school's curriculum with a dynamic and in-demand career pathway.



Learning Areas

- Customer service
- Communications
- Organisational skills
- Management
- Culinary



Job Role Outcomes

- Kitchenhand
- Cook



Course Structure – 2027

 UNITS 1 & 2 (YEAR 1)		TYPE	NOMINAL HOURS	WEEKS DELIVERY
SITXFSA005	Use hygienic practices for food safety	Core	15	3
SITXWHS005	Participate in safe work practices	Core	12	2
SITHKOP009	Clean kitchen premises and equipment ^{‡§}	Core	13	2
SITHCCC023	Use food preparation equipment ^{‡§}	Core	25	5
SITHCCC024	Prepare and present simple dishes ^{‡§}	Group A	25	5
SITXINV006	Receive, store and maintain stock [‡]	Core	20	4
SITHCCC025	Prepare and present sandwiches ^{‡§}	Group A	10	2
SITXCOM007	Show social and cultural sensitivity	Group D	20	4
SITHCCC027	Prepare dishes using basic methods of cookery ^{#‡¥}	Core	45	8
YEAR 1 TOTAL			185	35
UNITS 3 & 4 (YEAR 2)				
SITHCCC028	Prepare appetisers and salads ^{#‡¥*}	Group A	25	6
SITHCCC029	Prepare stocks, sauces and soups ^{#‡¥*}	Group A	35	7
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes ^{#‡¥◇*}	Group A	50	10
SITHCCC034	Work effectively in a commercial kitchen ^{#‡¥◇*}	Core	60	12
YEAR 2 TOTAL			170	35

All units are shown in IVET's standard (suggested) sequence of delivery.

The weeks delivery per unit is based on a 70-week delivery period.

[#] Requires assessors to have worked in industry for at least 3 years.

[§] Requires assessors to hold a Certificate II in Kitchen Operations.

[¥] Requires assessors to hold a Certificate III in Commercial Cookery.

[‡] SITXFSA005 is a prerequisite to these units.

[◇] SITHCCC027 is a prerequisite to this unit.

^{*} Indicates scored assessment availability.



COURSE DURATION

2 Years

REQUIRED WEEKLY TIME COMMITMENT (Scheduled[^])

YEAR 1

In-class

7.5 hrs

Homework

2 hrs

YEAR 2

In-class

5 hrs

Homework

1 hr



[^]Scheduled hours means timetabled class time and time allotted for homework only. Further contributions to students' overall learning occur in a variety of ways – this will be documented in the course's Master Training & Assessment Strategy. In the event of customisation of this program (elective unit substitutions), the required amount of training will be re-calculated and documented in the form of a customised delivery schedule and as an appendix to the Master Training & Assessment Strategy.

Permissible Substitutes

The units below are the remaining electives from within the qualification's packaging that are available for selection by schools. These elective units can only be substituted/swapped with other elective units in Year 1, but not added – i.e. the total number of units cannot be increased. Group D units cannot exceed 2 in total. Nominal hours need to total a minimum of 180 hours in Year 1. Please refer to qualification packaging rules for precise information on allowable course composition. The core units and all scored units (see above) cannot be substituted and must be retained.

 UNITS		TYPE	NOMINAL HOURS
HLTAID011	Provide first aid	Group D	18
SITXCCS011	Interact with customers	Group D	20

Further units may be available to import from other qualifications or training packages. In the event that your school has a specific need for a unit not listed above, please consult your School Relationship Officer.

Important – As the student resource is printed as a standardised course book, the unit-based resource for any substitute units will only be available in soft copy for the school/students to self-print.