



SIT20421 – Certificate II in Cookery

Course Overview (Domestic Students)

TMG College Australia's (TMG) Certificate II in Cookery program has been designed to allow students the ability to gain real work experience whilst furthering their working knowledge and skills of the Cookery Industry.

Students will be introduced to the following main learning areas within this qualification:

- ✓ How to correctly use food preparation equipment
- ✓ How to correctly prepare dishes using basic methods of cookery
- ✓ How to correctly clean kitchen premises and equipment
- ✓ How to correctly receive, store and maintain stock
- ✓ How to correctly prepare and present simple dishes
- ✓ How to correctly follow and use hygienic practices for food safety

All of which we have you ready for multiple areas of employment possibilities within Cookery sector.

*Thinking of a Career Change and want to make a difference?
Why not choose a career in Cookery Today!*

Entry Requirements

This program has an entry requirement of year 10 Reading, Writing and Comprehension level and/or (ACSF Level 2) + basic computer skills for formative assessment activities and assessment submissions.

Course Duration

This course is delivered over 26 to 52 Weeks depending on enrolment type.

Course Date

We have multiple intakes yearly, so call or email us today to help get you started.

Delivery Mode

This course is delivered within a blended delivery mode, consisting of face-to-face classroom sessions + structured online learning + 36 hours simulated work-placement.

Licensing

This course does not have a direct licence outcome.

Course Packaging

To achieve this qualification, you are required to successfully complete 13 units of competency, 7 Core + 6 Electives.

Core Units

- 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

Elective Units

- SITHCCC024* Prepare and present simple dishes
- SITHCCC025* Prepare and present sandwiches
- SITHCCC028* Prepare appetisers and salads
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
- SITXFSA006 Participate in safe food handling practices
- HLTAID011 Provide First Aid

Note: Elective units may vary depending on the student individual requirements.

We Specialise in Industry-based Qualifications,
So Contact Us Today for Your FREE Consultation.

Your Assessment

To achieve this qualification, you (the student) are required to complete the following Assessment Tasks:

Knowledge based questions/activities:

- True/False questions
- Match the correct answer/s
- Multiple Choice questions
- Open and Closed questions
- Research projects

Skill based activities:

- Scenario based roleplays
- Real and/or Simulated Workplace Activities
- Workplace (Industry) Logbook

Work Placement

To help properly prepare you for a real working environment, TMG College Australia has created a simulated work environment.

If you are current working, you may be able to do your work-placement within your own workplace.

[Speak to our friendly staff today and find out how we can have you work ready today!](#)

Career Opportunities

Occupational positions may include:

Assistant Cook | Catering Assistant | Kitchenhand | Takeaway Staff.

Course Investment (Fees)

\$3,990 (Inclusive of Non-Tuition fees)

Your course investment (fee) includes a Non-Refundable enrolment fee of **\$250**, plus all materials/resources required for your course's completion. [Payment options are available, speak to our friendly staff today!](#)

Education Pathway

After successful completion of this qualification, students are eligible to enter into the Certificate III Commercial Cookery.

Australian Certification

[On successful completion of this program, you will be issued with an Australian Nationally Recognised Qualification and a Statement of Results.](#) If you are unable to successfully complete the full qualification, you will be issued with a Statement of Attainment (SOA) for the unit/s successfully completed.

