



# VET Hospitality

## SIT203221 Certificate II in Cookery

(Delivery Site: Geelong Industry Trade Training Centre)

The Geelong Industry Trade Training Centre invites applications from students with a keen interest in food

Hospitality

### DO YOU ...

- Have a passion for cooking?
- Love food and its' preparation?
- Want to be a chef?
- Plan to work in hospitality?
- Enjoy working in a team?
- Have creative flair?

### UNITS OF STUDY

#### Year 1

- VET Cookery Year 1, including:
  - Basic Cookery methods
  - Basic Hygiene in the Kitchen
  - Basic Health & Safety
  - How to maintain and clean premises and equipment

#### Year 2

- VET Cookery Year 2 including: Working with appetisers, salads, sauces vegetables, eggs and cooking skills.

Meets requirements for all VCE and VCE- VM courses.

### PATHWAYS

- Chef
- Restaurants
- Tourism
- Domestic science
- Catering
- Kitchen hand

### COURSE OVERVIEW

Students in the first year of the VET Hospitality course will gain skills and knowledge in the kitchen, including hygiene awareness, time management, and leadership, organisation of activities, using ingredients, strategies, communication, and cultural awareness. The course is designed to skill students to work in a commercial kitchen.

By the end of Year 1 they will have work-ready skills and have established the foundation for succeeding at Year 2 level.

### ENROLMENT

There are no pre-requisites for VET Hospitality.

Year 1 needs to be completed before attempting Year 2.

The Hospitality Course has **approximately 30% theory and 70% practical**



Further information: home school or  
GITTC Richard Ellson

Indiana Avenue, Corio, 3214 Telephone (03) 52249700

**Applications only via VET Coordinator at your home school**

# **SIT20322 Certificate II in Cookery**

## **Delivery for 2025**

RTO: Quality Service Skills

TOID 90791

### **Year 1**

SITHCCC0343 Work effectively in a commercial kitchen  
SITXWHS005 Participate in safe work practices  
SITXINV006 Receive, store and maintain stock  
SITXFSA006 Participate in safe food handling practices  
SITXFSA005 Use hygienic practices for food safety  
SITHKOP009 Clean kitchen premises and equipment  
SITHCCC027 Prepare dishes using basic methods of cookery  
SITHCCC025 Prepare and present sandwiches  
SITHCCC024 Prepare and present simple dishes  
SITHCCC023 Use food preparation equipment

### **Year 2**

SITHCCC028 Prepare appetisers and salads  
SITHCCC029 Prepare stocks and sauces and soups  
SITHCCC030 Prepare vegetable, fruit, eggs, and farinaceous dishes  
SITHCCC034 Work effectively in a commercial kitchen

\*Course delivery details subject to change

Queries regarding any fees payable for this course should be directed to the VET Coordinator at your home school.

