



*Train them... Don't blame them!*®

**SIT20421**

# CERTIFICATE II IN COOKERY



Australian  
Qualifications  
Framework



This course may be funded by the Queensland Government. Please contact Work Skills for further information.

## **Work Skills**

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## Work Skills Hospitality Courses

Our Hospitality courses provide practical and industry current qualifications to launch or support an exciting and fulfilling career in the hospitality industry.

The SIT20421 Certificate II in Cookery provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, coffee shops and institutions such as aged care facilities, hospitals, prisons and schools.

### What Is the Qualification About?

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.

### How Do I Do It?

SIT20421 Certificate II in Cookery is delivered through blended learning, based on face-to-face and one-on-one training with a Work Skills trainer. This may also include utilising digital learning guides, videos, the internet and the Work Skills Online Learning and Assessment System (WOLAS). The learning may comprise of all or some of these methods. It will depend on location, the pace at which the student wants to learn and employer's requirements. This is negotiated at the Initial Checkpoint Meeting.

WOLAS is more than just e-learning. It is an industry leading platform that manages a student's progression through each unit of competency through to completion of a qualification.

### Course Duration

Workplace based	12 months – Full time 24 months – Part time
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### Qualification Entry Requirements

There are no entry requirements for this qualification.

### Work Skills Entry Requirements

- Work Skills requires the student to complete an LLN&D assessment to determine suitability for a level II qualification. There is no need to be discouraged about this as the LLN&D is a great tool to allow us to identify any extra support that the student may require.

### What Needs to Be Completed?

13 units of competency are required to complete this qualification within the specific requirements as set out below:

- 7 core units
- 6 elective units within the specific requirements as set out in the tables below.

*Electives can be chosen according to the requirements of the enrolling students. Please discuss this with the Work Skills team during the enrolment process.*

## Core Units - Mandatory

SITXWHS005 Participate in safe work practices

SITHKOP009 Clean kitchen premises and equipment\*

SITXFSA005 Use hygienic practices for food safety

SITXINV006 Receive, store and maintain stock\*

SITHCCC023 Use food preparation equipment\*

SITHCCC027 Prepare dishes using basic methods of cookery\*

SITHCCC034 Work effectively in a commercial kitchen\*

## Elective Units

SITXFSA006 Participate in safe food handling practices

SITXCCS011 Interact with customers

SITHCCC024 Prepare and present simple dishes\*

SITHCCC025 Prepare and present sandwiches\*

SITHCCC028 Prepare appetisers and salads\*

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes\*

\* Please note, these units have pre-requisite requirements

For units where pre-requisite conditions apply, please contact Work Skills for further information

## Delivery and Assessment

1. Face to Face
2. Workplace based sessions
3. Workplace training

Training and Assessment will be conducted through a combination of blended learning environments. The student will have to successfully complete both knowledge and practical assessments for each unit of competency to achieve their certificate of completion.

## Delivery Locations

This program will be delivered at the student's nominated workplace.

## Vocational Placement Requirement

Mandatory 12 service periods.

The students will be required to safely and hygienically prepare and serve menu items to industry and organisational quality standards for a minimum of 12 complete service periods in a commercial kitchen that cover a combination of:

- breakfast
- lunch
- dinner

For Workplace based students, the actual shifts attended at the workplace will count towards the mandatory work requirement as specified in the unit of competency.

## Fee and Charges

For Fee details – refer to Fee and Charges Brochure

## Recognition of Prior Learning (RPL)

If you are currently working, or have previously worked in a relevant industry, you may be eligible for Recognition of Prior Learning (RPL). RPL applies where you have workplace experience/competency that can be formally assessed against the units of competency in this course. If you wish to undertake an RPL process, please discuss with the Work Skills team.

## Certificate Issuance

A certificate is issued where all 13 units have been deemed competent. A statement of attainment is issued when only some units are deemed competent and the course is not completed in full. Issuing of certificate and or statement of attainment occurs within 30 days of the last unit being deemed competent. However, this may be delayed in the event that the student has not provided a valid Unique Student Identifier (USI) or has an outstanding fee. *(Fee clause is not applicable for students enrolled under Traineeship Pathway or VETiS Program)*

## Pathways to Further Study

Upon successful completion of SIT20421 Certificate II in Cookery, the student may wish to explore further study options in the hospitality sector such as but not limited to:

- SIT30821 Certificate III in Commercial Cookery
- SIT30921 Certificate III in Catering
- SIT31021 Certificate III in Patisserie\*

\*Please note Work Skills does not offer this qualification

## Potential Job Pathways

- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Sandwich Hand
- Takeaway Cook

## Additional Links:

\*Work Skills will not collect more than \$1500 as pre-paid fee from the students (Fee for Service students)

\*Successful Completion of the course may result in loss of entitlement (government subsidy) in the future.

\*Additional information (Career Start: General Training Pathway): Work Skills a SAS cannot request or demand more than 30% of the total Co-contribution fee cost upfront.

\*[Career Start Program Policy 2025-2028](#)

\*Additional information (VET in Schools program): \*<https://desbt.qld.gov.au/training/training-careers/incentives/vetis>

\*Refund Policy and other related policies can be accessed at <https://workskills.com.au/resources-information/>

\*<https://training.gov.au/Training/Details/SIT20421>

