

CERTIFICATE II in Cookery

SIT20421

QCE credits	Up to 4
Availability	Year 11/12
Delivery location	On-Campus including the Stanthorpe RSL.
Registered Training Organisation	Stanthorpe State High School.
Duration	2 years/4 semesters.
Units of Competency	13
Third party arrangement	Yes delivered using resources at RSL.
Vocational Placement	Minimum 12 food service periods in the Hospitality industry including work experience and food service at functions/events outside of school hours.
Resource Requirements	A laptop that meets school minimum specifications. Hospitality Uniform including Stanthorpe SHS Hospitality polo shirt, long black pants and black leather shoes that meet school uniform policy.
Cost	See the schedule of fees for costs in addition to the standard school fees.
Additional or supplementary opportunities	Certificate III Commercial Cookery after completion of Certificate II. Work experience. Chef Apprenticeship

This subject delivers practical cooking skills and general industry knowledge. You will be required to work in many practical hospitality situations both at school and at outside functions. As it is 'back-of-house' focused, it provides a pathway to work in various hospitality settings such as restaurants, catering operations, clubs, pubs, cafes, hospitals and mining camps. This subject is delivered in conjunction with the Stanthorpe RSL. Students work here each week as part of their vocational placement and teachers use the facilities to deliver industry standard learning experiences. Students must complete 12 service periods which are mandatory for this course. Students will need to supply some cooking ingredients as part of their weekly cooks. This is a compulsory element of this course.

CERTIFICATE II Kitchen Operations - SIT20421	
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
SITHCCC024*	Prepare and present simple dishes
SITHCCC025*	Prepare and present sandwiches
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, egg and farinaceous dishes
SITHPAT011*	Produce cakes