

School Delivered VET courses

Cookery

This course provides you with the skills and knowledge to work in a commercial kitchen and will give you the skills to undertake basic cookery tasks, conduct food preparation, and apply the principles of hygiene and food safety.

Is this course right for me?

Cookery reflects the role of individuals working in kitchens who use a defined range of food preparation and cookery skills to prepare food and menu items. This course focuses on skills and knowledge developed in 'back of house' service.

Where can this course take me?

This course provides a pathway to work in:

- restaurants
- hotels
- catering operations
- clubs
- pubs
- cafes
- coffee shops

This course can lead to further study, such as:

- Certificate III Apprenticeships in the Hospitality Industry
- SIT30921 Certificate III in Catering
- SIT40516 Certificate IV in Kitchen Management

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Related subjects

- Food Technology
- Business Studies
- Business Services
- Retail Services

Credential Available	Full Certificate
Course code/name	SIT20421 Certificate II in Cookery
ATAR eligible	Yes
Mandatory placement hours	70 hours
SBAT available	Yes
Specialisation required for full qualification	No



For more information contact your VET Coordinator / Careers Adviser, or visit our Internet site:
www.education.nsw.gov.au/school-delivered-vet