

School Delivered VET courses



Hospitality - Cookery

This course focuses on 'back of house' 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?

This course provides you with the basic principles to work in kitchens where you will use food preparation and cookery skills to prepare food and menu items.

Where can this course take me?

This course provides a pathway to work in; restaurants, hotels, catering operations, clubs, pubs, cafes, coffee shops. Institutions such as; aged care facilities, hospitals, prisons, schools.

The course also may lead to employment as an apprentice chef or further study in courses such as SIT30921 Certificate III in Catering and SIT40516 Certificate IV in Kitchen Management.

Subjects that support this career path

- 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