

# Course **Pre-Enrolment Guide**

Training Area:

**Hospitality**

Training Product:

**SIT20421**

**Certificate II in Cookery**

## SIT20421 – Certificate II in Cookery

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|-------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Release number</b>                                 | 1                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Required number of units for course completion</b> | 13                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Course Duration</b>                                | Full time - 1 year                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Location/s</b>                                     | Kalgoorlie                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>Delivery mode</b>                                  | <p><b>Face to Face</b> - Requires you to attend classes on campus and may include activities such as demonstrations, practice and feedback, discussions and group activities. In some courses there may be a requirement to undertake some of the training and/or assessment in a workplace.</p> <p><b>Recognition of Prior Learning</b> - If you think you have existing experience, knowledge and skills in one or more of your units of study, you may apply for RPL. Should you apply for RPL, you will be supported through the process by a lecturer. For further information visit our website <a href="#">here</a>.</p> |

### Course Description

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.

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

### Course Considerations

#### Physical capability:

- Sufficient physical ability to stand and/or bend for extended periods of time, holding and serving from trays and carrying multiple items.

#### Emotional and mental requirements:

- Able to manage time and work under pressure.
- Have the ability to work well in a team and be able to communicate with others.
- Relate to and respect people from a range of cultures and backgrounds.

#### Environmental requirements:

- Be able to follow instructions as well as work health and safety procedures.
- Have a high priority to food safety, cleaning and personal hygiene.

**Cultural and Social aspects:**

- Be comfortable interacting with all types of foods of different textures and smells including seafood, meat, eggs, pork and nuts.

**Course fees**

For information about fees, refer to the Course Website.

[Courses | Central Regional Tafe](#)

**Course Pathways**

Pathways into the qualification:

- Direct entry

Pathways from this qualification:

- SIT30821 Certificate III in Commercial Cookery.

Exit points:

- Should a learner not be able to complete all the units of competency required, they will be issued a Record of Achievement or a Statement of Attainment for the individual units for which they have been assessed as competent.
- Upon successful completion of the full course.

Further details can be found on our website [here](#).

**Central Regional TAFE (CR TAFE) Entry Requirements**

You must have a Unique Student Identifier (USI) to enrol in and complete any nationally recognised training in Australia. If you do not have a USI or need help getting one, we can assist you with the process.

Potential students must:

- Be able to meet the physical requirements of working in a commercial kitchen, including but not limited to manual handling and standing for long periods of time.
- Be able to communicate effectively with written and spoken English.
- Have literacy and numeracy skills to read and interpret menus, safety data and operational manuals.

**Language, Literacy, Numeracy and Digital (LLND) Requirements**

CR TAFE is required to review your language, literacy, numeracy and digital (LLND) skills to help you decide if the course is right for you, identify any support you might need, or whether other courses may be better suited to you at this time.

- An interview with CR TAFE lecturer
- Online LLN Assessment

**Learning resources and equipment you need to bring**

You are required to provide (at your own expense) the following list of resources/equipment:

Provide details here of:

- Stationery – Pens and notebook
- Internet access for off campus study
- Access to a laptop or PC for off campus study
- PPE Uniform (required)
  - Chef's uniform jacket white, white buttons, long sleeve.
  - Apron, white, full bib
  - Full length pants, Checkered
  - Chef's white flat cap
  - Closed in boots/shoes, slip resistant and water resistant/proof Uniforms
- Chef's Toolkit (optional)

All equipment can be purchased from here: [CR TAFE Kalgoorlie - Cookery PPE/ Uniforms & Tools | Club Chef Store](#) (password: 546872)

### **Online learning materials**

Students will have access to Online Didasko Learning Resources for the duration of their enrolment

### **Work Experience**

A mandatory workplace experience of 12 Service periods is required for this course. It is your responsibility to find a suitable venue. Your lecturer may assist you to organise your work placement and will consult with you to ensure the location and arrangements are accessible and suitable to your individual needs.

Opportunities arise for hands on industry experience at Functions and Events at other venues and with other styles of food service. It is desirable that the student attend as many workplace experience opportunities as possible to broaden knowledge and skills. This will greatly benefit both the student and the employer with greater skill sets, and knowledge of different ingredients, equipment and techniques. Dates will be notified and agreed to.

If you are already employed or have identified a potential workplace for your placement, your lecturer will check its suitability for meeting course requirements. If your chosen workplace does not meet all of the course requirements, you may need to complete part of your work placement at a different workplace to ensure all requirements are covered. Your lecturer will identify another suitable workplace in this instance

### **Timetable and Training Hours**

The timetable provided helps you plan your week and understand your study commitments. The timetable shows which days and times you need to attend training. It helps you plan ahead and manage your participation.

| TIME                            | MONDAY | TUESDAY | WEDNESDAY | THURSDAY                                                   | FRIDAY |
|---------------------------------|--------|---------|-----------|------------------------------------------------------------|--------|
| 8 :30 am-<br>12:00 pm           |        |         |           | Face to face class,<br>F Block CRTAFE<br>Kalgoorlie Campus |        |
| 12:00 pm - 12:30 pm LUNCH BREAK |        |         |           |                                                            |        |
| 12:30 pm-<br>4:30 pm            |        |         |           | Face to face class,<br>F Block CRTAFE<br>Kalgoorlie Campus |        |

### Assessment Methods

- Knowledge questions: This involves answering questions, either orally or in writing relating to the unit of competency.
- Observations: This involves your assessor or a third party (workplace supervisor) observing you perform tasks in the workplace and/or simulated workplace to check that you have the knowledge and skills required for the unit of competency.

**Note:** The specific assessments required for each unit of competency will be outlined in the Training and Assessment Plan (TAP) for that unit. You will receive a copy of the TAP for each unit when you enrol.

### Further information

More information can be found in our Student Handbook, available for download off our website [here](#)

### Contacts:

Portfolio Name: Community, Education and Safety

Phone number: 1800 672 700

Email: [enquiries@crtafe.wa.edu.au](mailto:enquiries@crtafe.wa.edu.au)

Building: 34 Cheetham Street, Kalgoorlie WA 6430

Alternatively, you may contact the college on 1800 672 700

Or enquire via our website enquiry form [here](#).



**Central  
Regional**

RTO: 52789



1800 672 700



[enquiries@crtafe.wa.edu.au](mailto:enquiries@crtafe.wa.edu.au)



[centralregionaltafe.wa.edu.au](http://centralregionaltafe.wa.edu.au)



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