COMMERCIAL COOKERY · ADELAIDE

SIT20421

Certificate II in Cookery

Your first step into a professional kitchen. Learn safe, hygienic food preparation and the basic methods of cookery used every day in restaurants, cafés and catering.

CRICOS 109929A · Domestic · International · School

DURATION
24 weeks, including work placement and term breaks

COMMITMENT
3 days a week: 2 days 9 am to 5 pm and 1 day 9 am to 3:30 pm (school students: arranged with your school)

WORK PLACEMENT
12 service periods (real lunch or dinner services in a working kitchen), organised and supervised by ACI

UNIT STRUCTURE
13 units: 7 core and 6 elective, over two terms

MODE OF DELIVERY
Face-to-face study, Self-paced study

HOW YOU LEARN
Trainer-led classes in our training kitchen and classrooms, with structured self-paced study

What you will study

13 units in total: 7 core and 6 elective. All 13 are taught at ACI and listed below.

CORE UNITS · 7

SITXWHS005	Participate in safe work practices
SITHCCC023	Use food preparation equipment
SITXINV006	Receive, store and maintain stock
SITXFSA005	Use hygienic practices for food safety
SITHKOP009	Clean kitchen premises and equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC034	Work effectively in a commercial kitchen

ELECTIVES TAUGHT AT ACI · 6

SITHCCC024	Prepare and present simple dishes
SITXFSA006	Participate in safe food handling practices
SITHCCC025	Prepare and present sandwiches
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes

Course fees

TUITION	
Tuition fee	$6,000

NON-TUITION FEES	
Application fee (non-refundable)	$300
Administration fee	$500
Learning resources	$450
Training consumables	$450
Uniform	$500
Total	**$8,200**

Monthly payment plans are available: call 0401 741 018 or email info@culinaryadelaide.sa.edu.au to set one up. School students: these fees do not apply to you. Your fees, days and times are arranged with your school's VET coordinator.

Where you could work

Restaurants and hotels · Catering operations · Clubs and pubs · Cafés and coffee shops · Aged care facilities, hospitals and schools

YOUR PATHWAY

After this course you can continue to the SIT30821 Certificate III in Commercial Cookery at ACI.

> As training.gov.au puts it, this qualification "does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that".

How to apply

APPLY ONLINE culinaryadelaide.sa.edu.au/how-to-apply/
ASK US 0401 741 018 · info@culinaryadelaide.sa.edu.au
VISIT Level 10 West, 50 Grenfell Street, Adelaide SA 5000
KITCHEN 78 Currie Street, Adelaide SA 5000
COURSE PAGE culinaryadelaide.sa.edu.au/course/sit20421-certificate-ii-in-cookery/

Ask us to confirm the age, academic and English requirements for this course before you apply.

School students: you can start this course while still at school. It is recognised for up to 55 SACE credits at Stage 1. Days, timing and fees are arranged with your school's VET coordinator – talk to us.

SCAN FOR THE COURSE PAGE