



Australian Government

SIT20421 Certificate II in Cookery

Release 1

SIT20421 Certificate II in Cookery

Modification History

Not applicable.

Qualification 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.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

13 units must be completed:

- 7 core units
- 6 elective units, consisting of:
 - 4 units from Group A, Group B or Group C below
 - 2 units from Group A, Group B, Group C or Group D below.

All electives chosen must contribute to a valid, industry-supported vocational outcome.

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

Core Units

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

Elective units

Group A - Cookery and Catering

SITHCCC024*	Prepare and present simple dishes
SITHCCC025*	Prepare and present sandwiches
SITHCCC026*	Package prepared foodstuffs
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITXFSA006	Participate in safe food handling practices
SITXFSA007*	Transport and store food

Group B - Asian Cookery

SITHASC020*	Prepare dishes using basic methods of Asian cookery
SITHASC021*	Prepare Asian appetisers and snacks
SITHASC022*	Prepare Asian stocks and soups
SITHASC024*	Prepare Asian salads

Group C - Patisserie

SITHPAT011*	Produce cakes
SITHPAT013*	Produce pastries
SITHPAT014*	Produce yeast-based bakery products

Group D - General electives

HLTAID011	Provide First Aid
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SITXCOM007	Show social and cultural sensitivity
SITXCCS011	Interact with customers

Qualification Mapping Information

Supersedes and is equivalent to SIT20416 Certificate II in Kitchen Operations.

Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>