



Certificate II in Cookery

SIT20421

- Nationally Recognised Training
- This training is subsidised by the NSW Government

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. Learn the skills to provide a pathway into organisations such as restaurants, hotels, catering operations, clubs, pubs, café and coffee shops, and institutions such as aged care facilities, hospitals, prisons and schools.

As part of this course, students will put their skills to the test and contribute to the running of a takeaway service which involves preparing a range of simple dishes made to order, taking orders and working within a team.

Course fee:

This qualification is subsidised by the NSW Government and may be eligible for [reduced fee options](#). Eligibility criteria applies. Please enquire with Customer Service at time of enrolment or follow the advice online.

If you are registered with a disability or are Aboriginal or Torres Strait Islander, please contact our Customer Service Team on 131 601 to organise your fee exemption with a consultant.

NOTE: Students will be required to supply uniform items suitable to work in a commercial kitchen environment ie black pants, white collared shirt and black enclosed non-slip shoes (not sneakers). Further details will be provided upon enrolment.

Course outcome:

The training will provide the participant with the skills and knowledge to work in the Hospitality Industry in careers such as:

- Kitchen hand
- Breakfast cook
- Catering assistance
- Fast food cook
- Sandwich hand
- Takeaway cook

On completion of the *Certificate II in Cookery*, you may apply for and gain Credit Transfers in the *Certificate III in Commercial Cookery (SIT30821)*, reducing your study program and course fee if applicable.

Work Placement:

There is no work placement in industry required, as TAFE provide you with the amount of service periods within the course during the takeaway lunch service on campus.

Explore. Enquire. Enrol.
tafensw.edu.au/cookery
131 601



TAFE NSW



83%

EMPLOYER SATISFACTION

NSW employers are very satisfied with the quality of the nationally recognised training we deliver*



80%

OF GROWTH AREAS COVERED

TAFE NSW trains 8 of the 10 occupational categories with the greatest growth numbers over the next 5 years.^



89%

GRADUATE SATISFACTION

With overall quality of training at TAFE NSW*



87.7%

OF GRADUATES WOULD RECOMMEND TAFE NSW

As a training provider - national VET average 90%*

Learning subjects include:

SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHCCC023	Use food preparation equipment
SITHCCC028	Prepare appetisers and salads
SITHCCC027	Prepare dishes using basic methods of cookery
SITXWHS005	Participate in safe work practices
SITHKOP009	Clean kitchen premises and equipment
SITHCCC034	Work effectively in a commercial kitchen
SITHCCC024	Prepare and present simple dishes
SITHCCC025	Prepare and present sandwiches
SITHCCC026	Package prepared foodstuffs
SITXCOM007	Show social and cultural sensitivity
SITXINV006	Receive, store and maintain stock

LOCATION

TAFE NSW Loftus
Rawson Avenue, LOFTUS 2232

DURATION

18 Weeks

STUDY TYPE

Full-time

START DATE

February 2027

END DATE

June 2027

STUDY COMMITMENT

15 hours per week + additional study

Tuesday 8:00 am – 4:00 pm

Wednesday 8:30 am – 4:00 pm

NOTE: Days and hours are subject to change leading up to commencement.

Access to a computer/laptop outside TAFE hours will be required, otherwise the Library facilities are available.

How to get involved:

For further information, feel free to pop by our section for a chat or contact us:

Building A, Level 1
Rawson Avenue, Loftus NSW 2232

Administration Support, Tracie Hancock

(02) 7921 2515 | SydneyTES-HospitalityLOF@tafensw.edu.au

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