

VET Hospitality Dual Program 2023



Year 1

Certificate II in Cookery

SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
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
SITHCCC024	Prepare and present simple dishes
SITXCCS011	Interact with customers

Certificate II in Hospitality

SITHFAB025	Prepare and serve espresso coffee
BSBTWK201	Work effectively with others
SITHIND006	Source and use information on the hospitality industry
SITHIND007	Use hospitality skills effectively
SITXCOM007	Show social and cultural sensitivity

At the end of Year 1 student would be eligible for the Certificate II in Hospitality

Year 2

Certificate II in Cookery (Scored Assessment)

SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC034	Work effectively in a commercial kitchen
SITXFSA006	Participate in safe food handling practices

At the end of Year 2 students would be eligible for the Certificate II in Cookery and have completed the VCE VET Units 3+4 with Scored Assessment.