

Certificate II Cookery (SIT20421)



**DROUIN
SECONDARY
COLLEGE**

The Certificate The Certificate II in Cookery is offered by Drouin Secondary College in partnership via auspicing agreement with registered training organization: IVET Institute, RTO Number: 40548.

About the Course:

This 2 year course has a strong focus on the practical aspects of the hospitality industry especially back of house kitchen operations/ commercial cookery. It includes 186 hours in the first year, as well as 230 hours in the second. This course form part of the Cert III in catering Operations. Units studied in the first year are pre-requisites for Units 3 & 4. Course runs on a Wednesday .

Successful completion enables credit for up to 4 units towards VCE Certificate.

Program Length: 2 years - Commencement of program will depend on adequate numbers for enrolment

Course Aims:

This Hospitality program is designed to provide students with training and skill development for the achievement of competence in food and/or commercial cookery. The program will also provide access to a range of potential career paths within the hospitality industry.

Pathways:

TAFE

Apprentice Chef/Baker/Pastry Chef
Cert IV in Hospitality
Diploma of Hospitality
Advanced Diploma of Hospitality

UNIVERSITY

Bachelor of Business (Hospitality management)
Bachelor of Business (Hospitality and Tourism)

GENERAL CAREER

Kitchen Hand, Waiter/waitress, Cook, Bar attendant, Caterer, Event Coordinator

Venue:

Drouin Secondary College

Hours of attendance:

9.00am — 3.30pm (some nights)

Estimated Start Date:

February 2024



For more information contact:

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