



CLUSTER PROVIDER

St Francis Catholic College –
Cobblebank Campus

RTO

Quality Service Skills (90791)

DAY & TIME

Year 1 Wednesday 9am - 12pm
Year 2 commences 2028

VCE: Up to four VCE VET units at Units 1 and 2 level
A VCE VET Unit 3–4 sequence upon completion of the second year of the program.

VCE-VM: This program will contribute to the 180 hours requirement of the VCE-VM.

ATAR: Scored Assessment.

UNIFORM: Students are required to wear the WEC polo, WEC jumper and black pants. Non-slip, closed-toe shoes are compulsory.

ORIENTATION: For students enrolled in Units 1 & 2, a compulsory orientation will be held in Term 4.

OTHER INFORMATION:

Participation in all scheduled meal service sessions is compulsory. Practical experience is an essential component of competency.

SIT20421 Certificate II in COOKERY

SIT20322 Certificate II in HOSPITALITY

This dual certificate program provides students with foundational skills in both commercial cookery and hospitality operations, preparing them for entry-level employment in cafés, restaurants, catering, and hospitality venues. The course combines practical kitchen-based training with front-of-house service skills, allowing students to develop a broad understanding of the hospitality industry.

Students undertake training in food preparation, safe work practices, kitchen operations, customer service, and workplace communication, with a strong emphasis on industry standards, hygiene, teamwork, and professional conduct.

Code	VCE VET UNITS 1 & 2	Hrs
SITXWHS005	Participate in safe work practices	12
SITXCCS011	Interact with customers	20
SITHCCC023	Use food preparation equipment	25
SITHCCC024	Prepare and present simple dishes	25
SITHCCC025	Prepare and present sandwiches	10
SITHCCC027	Prepare dishes using basic methods of cookery	45
SITXFSA005	Use hygienic practices for food safety	15
SITXCOM007	Show social and cultural sensitivity	20
BSBTWK201	Work effectively with others	40
Code	VCE VET UNITS 3 & 4	Hrs
SITHCCC026	Package prepared foodstuffs	15
SITXINV006	Receive, store and maintain stock	20
SITHKOP009	Clean kitchen premises and equipment	13
SITHCCC027	Prepare dishes using basic methods of cookery (continued skill development and consolidation)	45
SITXWHS005	Participate in safe work practices (reinforced in practical environments)	12
SITHIND007	Use hospitality skills effectively	TBC

FUTURE PATHWAYS: Students who complete this qualification may progress into higher nationally recognised qualifications in the hospitality sector, including Cookery and Hospitality Management pathways. Students may enter apprenticeships in commercial cookery, catering, bakery, or hospitality services. Alternative VET pathways at Diploma level and Higher Education options in Hospitality Management, Business, and Tourism are also available.

Students are required to bring a laptop to every class.