

## Course Details - SIT20421 & SIT20322 Certificate II in Cookery (Partial) and Certificate in Hospitality (Partial) (Partial) - Heathfield High School

AHSPs Title	Introduction to Hospitality (Cookery) and Introduction to Barista		
Qualification	Working Towards SIT20421 & SIT20322 Certificate II in Cookery (Partial) and Certificate in Hospitality (Partial)		
RTO	Career Employment Group (National Code 40138)		
Host Organisation	Heathfield High School		
Course Length	Less than 1 semester 5 weeks		
Course Description	This course has been designed to prepare students who are interested in both Back and Front of House to experience a VET course and see if they wish to undertake further training in the Hospitality/Cookery Industry. The course is delivered at the Piltarilla Skills Centre located at Heathfield High School where students have access to a fully functioning restaurant.		
Pathways	This course provides students with valuable knowledge, skills and understanding that support an entry level to working in the hospitality industry, possibly through part/full-time work, apprenticeship or a trainee-ship. Students may also decide to undertake further study when they leave school with a Certificate III in Cookery or Certificate III in Hospitality thus providing students with a range of skills suited to café/restaurant work.		
Entry Requirements	A genuine interest in Back and Front of House Operations.		
Other Requirements	Trainees will need to wear their school uniform and closed in black leather safety boots/shoes/clogs. Aprons will be provided. A display folder, A4 pad and pen is required. Attendees will also need to bring a USB (32GB minimum) for training material storage.		
Delivery Location(s)	Heathfield High School, 99 Longwood Road, Heathfield, SA, 5153 Piltarilla Skill Centre, Heathfield High School, 99 Longwood Road, Heathfield, SA, 5153		
Dates and Times	5 weekly sessions at Piltarilla Skill Centre on Thursdays from 08:45 until 15:15. Commencement date 31/08/23.		
SACE Details	SACE Stage 1, 15 SACE credits		
Units Of Competency	Core	SITHCCC024A SITHCCC027A SITXFSA005 SITHFAB025 SITXFSA005	Select Prepare And Serve Specialised Cuisines (80 nominal hours) Prepare Cook And Serve Food For Food Service (60 nominal hours) Use hygienic practices for food safety (15 nominal hours) Prepare and serve espresso coffee (30 nominal hours) Use hygienic practices for food safety (15 nominal hours) Nominal hours are used for SACE purposes and are not reflective of actual delivery hours
Training Cost	\$400.00 GST exempt Course fees may change in 2023. This course is delivered full fee for service. Non-member schools – admin levy \$250 per student.		
Number Of Students	Minimum	10	
	Maximum	16	
Orientation Details	Orientation is undertaken on the first day 31/8/2023. Students to meet at Piltarilla Restaurant (entry via Gate 2) at Heathfield High School.		
Contact Person	Mr Jason Dikkenberg, Phone 08 8139 9300 , Email <a href="mailto:jason.dikkenberg463@schools.sa.edu.au">jason.dikkenberg463@schools.sa.edu.au</a>		