



Certificate II in Cookery

National ID: SIT20421 | State ID:BHS1

This course is focused on honing specific skills relating to food preparation and cookery in a commercial kitchen environment under direct supervision. You'll learn food hygiene practices, food preparation, basic cookery, stock and inventory skills and communication skills in our industry-standard commercial kitchen on campus.

Your qualification prepares you for roles such as:

Further Study Option(s)

Certificate III in Commercial Cookery

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Course Overview



Location	Duration	Competitive	Selection criteria
Albany	One semester	No	No selection criteria
Bunbury	One semester	Yes	<u>Academic achievement and work history</u>