

Certificate II in Cookery SIT20421 | C2-TS47

Semester 2 2024 Timetable: Term 1: 22/07/2024 – 27/09/2024 TERM 2: 14/10/2024 – 6/12/2024

CIT Campus: REID

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1			Hygienic practices 0800-1600	Hygienic practices 0800-1600 Safe food handling	Hygienic practices 0800-1600 Safe food handling
Week 2		Safe work practices 0800-1600		Receive, store & maintain 0800-1600 Package prepared foodstuffs	Receive, store & maintain 0800-1600 Package prepared foodstuffs
Week 3			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 4			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 5			Methods Cluster 0800-1600	Methods Cluster 0800-1600	
Week 6			Stocks, soups & sauces 0800-1600	Stocks, soups & sauces 0800-1600	Stocks, soups & sauces 0800-1600
Week 7			Stocks, soups & sauces 0800-1600	Asian Cluster 0800-1600	Asian Cluster 0800-1600
Week 8			Asian Cluster 0800-1600	Asian Cluster 0800-1600	
Week 9			Asian Cluster 0800-1600	Prepare apps and salads 0800-1600	Prepare apps and salads 0800-1600
Week 10			Prepare apps and salads 0800-1600	Prepare apps and salads 0800-1600	

Term Break: (Insert Term Break Dates)

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 11				Work in comm. kitchen 1200-2100	Work in comm. kitchen 0800-1500
Week 12				Work in comm. kitchen 1200-2100	Work in comm. kitchen 0800-1500
Week 13				Work in comm. kitchen 1200-2100	Work in comm. kitchen 0800-1500
Week 14				Work in comm. kitchen 1200-2100	Work in comm. kitchen 0800-1500
Week 15				Work in comm. kitchen 1200-2100	Work in comm. kitchen 0800-1500
Week 16				Work in comm. kitchen 1200-2100	Work in comm. kitchen 0800-1500
Week 17				Work in comm. kitchen 1200-2100	Work in comm. kitchen 0800-1500

Note: This timetable may change. Classes are only available if numbers permit. Classes are filled on a first come first served basis.

For assistance, contact CIT Student Services on (02) 6207 3188 or infoline@cit.edu.au

Week18				Work in comm. kitchen 1200-2100	Work in comm. kitchen 0800-1500
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SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
METHODS CLUSTER		
Use food preparation	COOK260	SITHCCC023
Prepare dishes using basic methods of cookery	COOK262	SITHCCC027
Clean kitchen premises and equipment	COOK276	SITHKOP009
Prepare stocks, sauces and soups	COOK264	SITHCCC029
Use hygienic practices for food safety	COOK282	SITXFSA005
Receive, store and maintain stock	COOK285	SITXINV006
Participate in safe work practices	WPHS147	SITXWHS005
Prepare appetisers and salads	COOK263	SITHCCC028
Work effectively in a commercial kitchen	COOK267	SITHCCC034
Package prepared foodstuffs	COOK261	SITHCCC026
Participate in safe food handling practices	COOK283	SITXFSA006
ASIAN CLUSTER		
Prepare dishes using basic methods of Asian cookery	COOK258	SITHASC020
Prepare Asian appetisers and snacks	COOK259	SITHASC021