

The logo for Project Cire, featuring the words "Project" and "Cire" in a white, stylized script font with a thick orange outline. The background of the entire page is a photograph of a young woman with long brown hair, wearing a mustard-colored beanie and glasses, smiling as she looks down at something in her hands. In the top right corner, there are several curved, parallel lines in blue, white, orange, and red.

Project Cire

Project Cire, is a unique training opportunity that offers an entry-level training program that will give students the skills they need to be job-ready.

This Government funded program includes both classroom learning and on-the-job experience, so students will be well-prepared to enter the workforce.

Our purpose-built food truck gives students a chance to put their skills to the test in a real-world setting, and our registered kitchen provides the perfect environment to learn.

**Dual Qualification in
SIT20122 Certificate II in Tourism &
SIT20421 Certificate II in Cookery**

***CREATING CAREER PATHWAYS IN
HOSPITALITY AND TOURISM***

For further information or to enrol:

www.cire.org.au | 1300 835 235 | training@cire.org.au



Break into the industry with a dual qualification.

This qualification provides students with the knowledge and skills across a variety of hospitality and tourism areas leaving flexibility in that field students can gain employment. Students will learn how to carry out a range of hands-on practical skills to prepare them for working in the industry.

Who should enrol?

People wanting to work in the hospitality and/or tourism sector. People who are looking to gain confidence and skills before entering or re-entering the workforce.

SIT20421 Certificate II in Cookery	
Core Units	
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC034	Work effectively in a commercial kitchen
SITHKOP009	Clean kitchen premises and equipment
SITXWHS005	Use hygienic practices for food safety
SITXINV006	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices
Elective Units	
SITHCCC024	Prepare and present simple dishes
SITHCCC025	Prepare and present sandwiches
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes
SITXFSA006	Participate in safe food handling practices

Delivery mode and duration



Classroom | 6 months – two days a week training delivery across classroom (theory) based learning and practical, hands on learning in a registered kitchen and food truck. Students will also be expected to participate in at least two events in the Food Truck during their studies.

Career opportunities:

- Catering Assistant
- Food Services Assistant
- Tourism Engagement Officer
- Barista
- Events Assistant
- Customer Services Officer

Fees and charges

For the fees and charges visit www.cire.org.au/course-fees-charges/

SIT20122 Certificate II in Tourism	
Core Units	
SITTIND003	Source and use information on the tourism and travel industry
SITXCCS009	Provide customer information and assistance
SITXCCS011	Interact with customers
SITXCOM007	Show social and cultural sensitivity
SITXWHS005	Participate in safe work practices
Elective Units	
SITXCCS010	Provide visitor information
SITXCOM006	Source and present information
SITTTVL001	Access and interpret product information
BSBTWK201	Work effectively with others
SIRXPDK001	Advise on products and services
SIRXSLS001	Sell to the retail customer

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