

Serve up
Success
...on a Plate

with a
Certificate IV in Commercial Cookery

* We can help you with
**Work Experience at
SOFITEL Brisbane,
local Restaurants
and our Job Finder
partner**

Course Duration: 78 weeks

Class Schedule:

*25 hours 3 days per week

Entry Requirements

No entry requirements for Australian students.

Preferred Pathways

- Completed Year 12 (HSC or equivalent)

OR

- Individuals may enter with limited or no vocational experience and without a relevant lower level qualification.

International Students

- Must be 18 years of age or over
- Minimum 5.0 IELTS score or equivalent

* Students may be required to complete additional hours beyond class times to complete the course.

Course Outline: SIT40516 (CRICOS 093920A)

In this role commercial cooks have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. Qualification pathways include work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors

Unit Cluster 1: Administration

SITHKOP002	Plan and cost basic menus
BSBITU306	Design and produce business documents
BSBITU202	Create and use spreadsheets
SITXFIN003	Manage finances within a budget
SITHIND002	Source and use information on the hospitality industry
BSBSUS401	Implement and monitor environmentally sustainable work practices

Unit Cluster 2: Work Safety

SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXINV002	Maintain the quality of perishable items
SITXWHS003	Implement and monitor work health and safety practices
SITXWHS002	Identify hazards, assess and control safety risks

Unit Cluster 3: Kitchen Skills 1

SITHCCC001	Use food preparation equipment
SITHCCC006	Prepare appetisers and salads
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes

Unit Cluster 4: Kitchen Skills 2

SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHKOP005	Coordinate cooking operations
SITHFAB002	Provide responsible service of alcohol

Unit Cluster 5: Kitchen Skills 3

SITHKOP004	Develop menus for special dietary requirements
SITHCCC018	Prepare food to meet special dietary requirements
SITHPAT006	Produce desserts
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITXCCS006	Provide Service to customers

Unit Cluster 6: HR Management

SITXHRM002	Roster staff
BSBDIV501	Manage diversity in the workplace
SITXCOM005	Manage conflict
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXMGTO01	Monitor work operations

Course Pathway: Career - Chef, Chef de partie

Students successfully completing this course may study Diploma of Hospitality at CTI or Diploma or Advanced Diploma level in business and or Leadership and management. Individuals can also progress to other qualifications in any service industry field or advance to study at a university of their choice. *Work experience and job placements are not guaranteed.

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Access more information on line



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