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Certificate IV in Commercial Cookery SIT40516

CRICOS Code: 093920A

STUDY NOW

Full Time
Duration: 78 Weeks
25 hours contact per week

3 Days per week
Brisbane City Location
The SIT40516 Certificate IV in Commercial Cookery reflects the role of commercial cooks who 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.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. Possible job titles include chef and chef de partie, and No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Course Units
The SIT40516 course includes:

Unit Cluster 1: Administration 1
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
SITXSA001 Use hygienic practices for food safety
SITXSA002 Identify hazards, assess and control safety risks
SITXSA003 Implement and monitor work health and safety practices
ITXINV002 Maintain the quality of perishable items
SITXWHS002 Implement and monitor work health and safety practices

Unit Cluster 3: Kitchen Skills 1
SITHCCC001 Use food preparation equipment
SITHCCC005 Prepare dishes using basic methods of cookery
SITHCCC006 Prepare appetisers and salads
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
SITXMGT001 Monitor work operations
Entry Requirements:

Australian Domestic Students:

- There are no entry requirements for Australian Domestic Students.

International Students:

- An overall IELTS band 5.5 or equivalent and above;
- 18 years and above with a High School Certificate (Year 12)
- A verified copy of qualification & transcripts is required along with the application
- Qualification & transcripts needs to be verified by CTI’s approved student recruitment agent to confirm their genuine status

Course Fees

The course fee for the SIT40516 Certificate IV in Commercial Cookery is AUD $16, 500.
Don’t wait any longer
Get started toward the career you want today!

Call: 07 3123 4055