

Certificate IV in

COMMERCIAL COOKERY

COURSE GUIDE



CANTERBURY
TECHNICAL INSTITUTE
CRICOS Code: 02938M RTO No: 31645

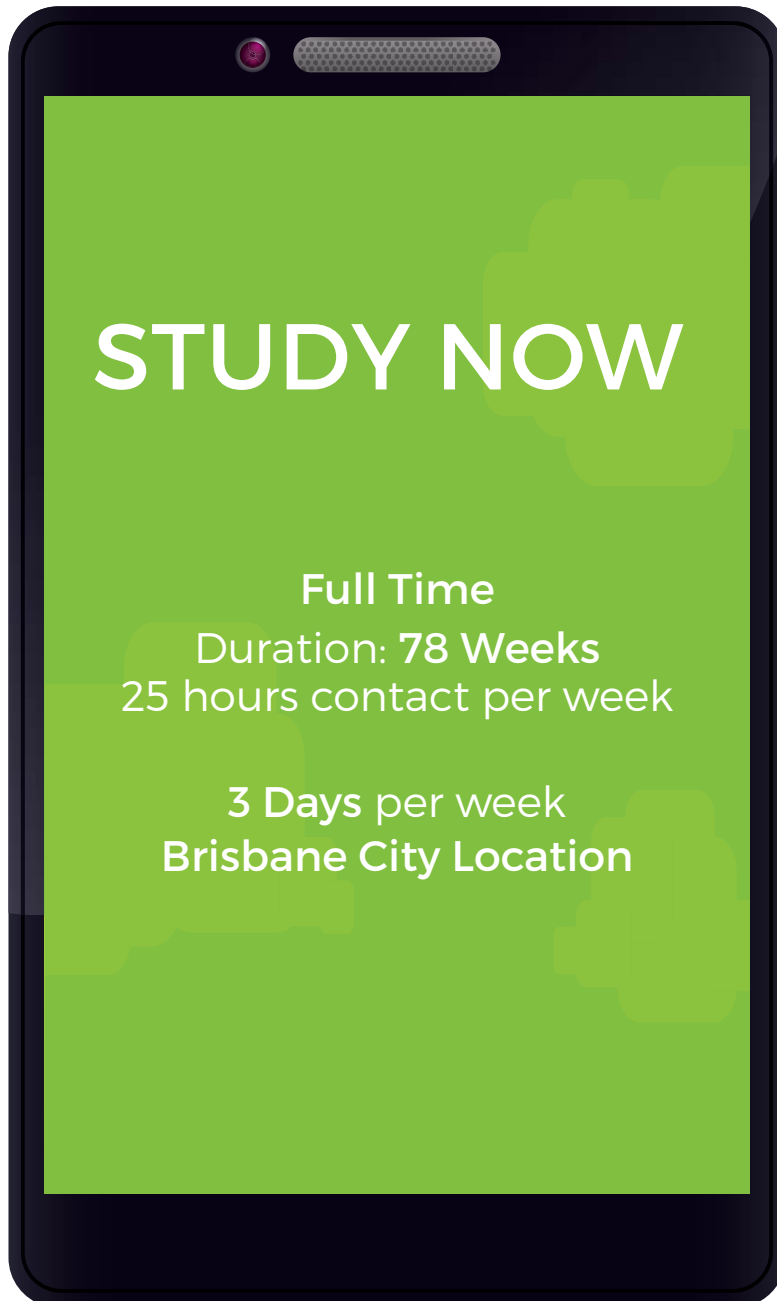
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Certificate IV in Commercial Cookery SIT40516

CRICOS Code: 093920A



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

SITXFSA001	Use hygienic practices for food safety
SITXFSA002S	Participate in safe food handling practices
ITXINV002	Maintain the quality of perishable items
SITXWHS002	Identify hazards, assess and control safety risks
SITXWHS003	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!**

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