Certificate IV in

# COMMERCIAL COOKERY

**COURSE GUIDE** 



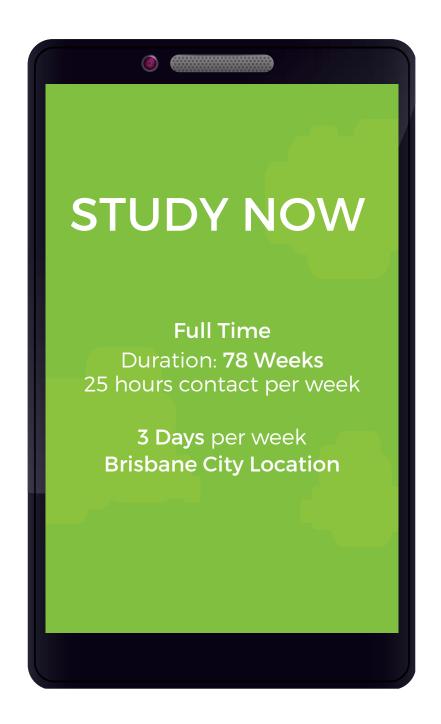
# **Table of Contents**

Certificate IV in Commercial Cookery SIT40516	3
Course Units	4
Entry Requirements	5
Course Fees	5



# **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: Work Safety, Supplementary, Kitchen & HR Management 1

SITHCCC020	Work effectively as a cod	ok (Industry Log Book Intro	duction and Discussion f	or completion requirements)
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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 pratices

SITHFAB005 Prepare and serve espresso coffee
SITHCCC001 Use food preparation equipment
SITXHRM003 Lead and manage people
SITXHRM001 Coach others in job skills

#### Unit Cluster 2: Kitchen Skills 2

SITHCCC006 Prepare appetizers and salads

SITHCCC005 Prepare dishes using basic methods of cookery

SITHCCC007 Prepare stocks, sauces and soups

#### Unit Cluster 3: Management Skills 3

SITHKOP005 Coordinate cooking operations

SITHKOP002 Plan and cost basic menus Prepare appetisers and salads

SITXINV001 Receive and store stock

SITXFIN003 Manage finances within a budget

### Unit Cluster 4: Kitchen Skills 4

SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes

SITHCCC012 Prepare poultry dishes

SITHCCC018 Prepare food to meet special dietary requirements

# Unit Cluster 5: Management & Supplementary Skills 5

SITXMGT001 Monitor work operations

SITHKOP004 Develop menus for special dietary requirements
SITHIND002 Source and use information on the hospitality industry

BSBSUS401 Implement and monitor environmentally sustainable work practices

#### Unit Cluster 6: Kitchen Skills 6

SITHCCC013 Prepare seafood dishes
SITHCCC014 Prepare meat dishes

SITXHRM001 Coach others in job skills (Cultural Dish Presentation)

Mid Term/Practice Exam

#### Unit Cluster 7: Management & Supplementary Skills 7

SITXCOM005 Manage conflict

BSBDIV501 Manage diversity in the workplace

SITXHRM002 Roster staff

SITHCCC017 Handle and serve cheese

SITHFAB002 Provide responsible service of alcohol

SITHKOP005 Coordinate cooking operations (Theory)/Holistic Final Function Planning

### Unit Cluster 8: Kitchen & Management Skills 8

SITHPAT006 Produce desserts

SITHCCC019 Produce cakes, pastries and breads

SITXHRM001 Coach others in job skills (Cultural Dish Presentation)

SITHCCC020 Work effectively as a cook

# Unit Cluster 9: Kitchen & Management Skills

Final Exam (3 course plate up)

# **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

# **Study Requirement**

Students enrolled in the Certificate IV in Commercial Cookery course must complete a mandatory work placement of 60 shifts. Students are required to source their own work placements.

# **Course Fees**

Please contact college staff for fees.



Don't wait any longer Get started toward the career you want today!



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