

Certificate IV in Commercial Cookery

National Course Code SIT40516 CRICOS Course Code 092936A

COURSE PROFILE

Duration:	78 weeks (50 Weeks Tuition plus 10 Weeks work placement plus 18 weeks holidays)
Qualification:	Certificate IV (AQF)
Training Package:	SIT Tourism, Travel and Hospitality Training Package
Delivery Mode:	Full time (20 hours per week) blended (face-to-face and online) Up to one-third of the course is delivered online
Tuition Fee	AUD \$15,000
Enrolment fee	AUD \$250 (non-refundable)
Resources Fee	AUD \$1000 (Uniform, toolkit, shoes and books) Information on other fees and charges is available on our website .

Units of Competency

SITHIND002 Source and use information on the hospitality industry	Elective
SITXCOM002 Show social and cultural sensitivity	Elective
SITXHRM001 Coach others in job skills	Core
SITXHRM002 Roster staff	Elective
SITXWHS002 Identify hazards, assess and control safety risks	Elective
SITHKOP002 Plan and cost basic menus	Core
SITXFSA001 Use hygienic practices for food safety	Core
SITXFSA002 Participate in safe food handling practices	Core
SITHKOP001 Clean kitchen premises and equipment	Elective
SITXINV001 Receive and store stock	Elective
SITHCCC005 Prepare dishes using basic methods of cookery	Core
SITHCCC001 Use food preparation equipment	Core
SITXINV002 Maintain the quality of perishable items	Core
SITXWHS003 Implement and monitor work health and safety practices	Core
SITHCCC007 Prepare stocks, sauces and soups	Core
SITHCCC006 Prepare appetisers and salads	Core
BSBSUS401 Implement and monitor environmentally sustainable work practices	Core
SITXCOM005 Manage conflict	Core
SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes	Core
SITXHRM003 Lead and manage people	Core
SITHCCC012 Prepare poultry dishes	Core
BSBHRM405 Support the recruitment, selection and induction of staff	Elective
SITHCCC014 Prepare meat dishes	Core
SITXMGT001 Monitor work operations	Core
SITHCCC019 Produce cakes, pastries and breads	Core
SITHPAT006 Produce desserts	Core

BSBDIV501 Manage diversity in the workplace	Core
SITHCCC013 Prepare seafood dishes	Core
SITXFIN003 Manage finances within a budget	Core
SITHKOP004 Develop menus for special dietary requirements	Core
SITHCCC018 Prepare food to meet special dietary requirements	Core
SITHKOP005 Coordinate cooking operations (Work placement unit)	Core
SITHCCC020 Work effectively as a cook (Work placement unit)	Core

The **33 units of competency** are delivered throughout the **60 weeks**. The qualification is delivered over 5 terms of tuition and 1 term of work placement (each term is 10 weeks). Each term is followed by 3 weeks of holidays.

All the above listed units of competency must be completed to receive the SIT40516 Certificate IV in Commercial Cookery qualification.

Course Description	This qualification 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.
Entry Requirements and Pre-Requisites	The course will be available for those students who are 18 years or older and have completed Year 12. International Students are also required to have an English ability at the IELTS 5.5 or equivalent. There are no pre-requisites for this qualification.
Vocational Outcomes	After completion of the qualification, a person could obtain employment opportunities in various business and commercial enterprises as a Chef or Chef de partie.
Target Group	Domestic and overseas students who require skills in commercial cookery as well as those with substantial experience in cookery gained through employment but who lack a formal qualification.
Work placement	Student must work in a western style commercial kitchen for 10 weeks (30 hours per week). During work placement students must safely and hygienically prepare, cook and present menu items for a minimum of 48 complete food service periods that cover breakfast, dinner, lunch and special function. Work placement must be completed by all students successfully to gain this qualification.
Course Completion	Students obtaining a 'competent' result for all listed competencies will achieve the Certificate IV in Commercial Cookery qualification. A Record of Results will be issued to students who compete less than required units.

Pre-paid fees	Pre-paid tuition fees are protected through Tuition Protection Service (TPS)
Trainers and Assessors	All trainers and assessors possess relevant vocational and training and assessment competencies and have relevant industry skills.
Assessments	Assessments are conducted during and on completion of training for each unit to determine if the learner is competent. The assessments are conducted using knowledge and skills assessments. Assessment methods may include: Assignment, Questioning (Oral/Written), Case Study, Third Party Report, In Class Activities, Observations, Role Play and RPL.
Articulation	Qualifications awarded by AIE will be recognised by other RTOs Australia wide. Upon successful completion of this course, students may choose to enrol in Diploma of higher qualifications in hospitality.
RPL and Exemptions	AIE must recognise the AQF qualifications and statements of attainment issued by any other RTO. RPL and Credit Transfer are available for students to access prior to enrolment. More information is available in our student handbook.
Training Location and other Facilities	AIE trains and assesses this course from the Parramatta Campus that is fully equipped with facilities including classrooms, training kitchen, computer lab, wireless internet, overhead projectors, books borrowing facility, and a student sitting and recreation area.

For further information, please visit our website:

www.apexaustralia.edu.au