Build Your Career in Hospitality

SIT40413 CERTIFICATE IV IN COMMERCIAL COOKERY

This qualification provides the skills and knowledge for an individual to be competent as a qualified chef or cook in a supervisory or team leading role in the kitchen. Work would be undertaken in various kitchen settings, such as in restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

CAREER OPPORTUNITIES
- Chef
- Chef De Partie

Enrol Now!
WHAT'S THE COURSE ABOUT?
This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

COURSE DETAILS
National Code: SIT40413
Units: 27 core & 6 elective units
Fees: From $187.50*
Location: Multiple
Delivery Mode: Classroom, Traineeship, Workplace, Self-paced
Duration: Varies depending on site of delivery
Assessment: Methods for assessment include written, practical/observation & demonstration
Prior experience: RPL & Credit Transfer is available

WHAT ARE MY CAREER OPPORTUNITIES?
This course could lead to positions such as:
Chef, Chef De Partie.

PRE-REQUISITES
There are no formal pre-requisites for this qualification.

ENTRY REQUIREMENTS
There are no entry requirements for this qualification.

PRIOR EXPERIENCE
RPL and Credit Transfer are available. Fees apply. Please see our website for more information on fees and terms and conditions.

DO I QUALIFY FOR FUNDING?
This training is delivered with Victorian & Commonwealth Government funding. *Eligibility criteria applies.

WHAT WILL I LEARN?
Core Units
BSBDIV501A Manage diversity in the workplace
BSBSUS301A Implement and monitor environmentally sustainable work practices
HLTAID003 Provide First Aid
SITHCCC101 Use food preparation equipment
SITHCCC201 Produce dishes using basic methods of cookery
SITHCCC202 Produce appetisers and salads
SITHCCC203 Produce stocks, sauces and soups
SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
SITHCCC301 Produce poultry dishes
SITHCCC302 Produce seafood dishes
SITHCCC303 Produce meat dishes
SITHCCC307 Produce food to meet special dietary requirements
SITHCCC308 Produce cakes, pastries and breads
SITHCCC309 Work effectively as a cook
SITHKOP302 Plan and cost basic menus
SITHKOP402 Develop menus for special dietary requirements
SITHKOP403 Coordinate cooking operations
SITXHAT306 Produce desserts
SITXCOM401 Manage conflicts
SITXFIN402 Manage finances within a budget
SITXFSAL101 Use hygienic practices for food safety
SITXFSAL201 Participate in safe food handling practices
SITXHRM301 Coach others in job skills
SITXHRM402 Lead and manage people
SITXINV202 Maintain the quality of perishable items
SITXMGT401 Monitor work operations
SITXWHS401 Implement and monitor work health and safety practices

Elective Units
BSBSUS201A Participate in environmentally sustainable work practices
SITXCCS303 Provide service to customers
SITXFIN401 Interpret financial operations
SITXFSAL401 Develop and implement a food safety program
SITXWHS301 Identify hazards, assess and control safety risks
SITXIND201 Source and use information on the hospitality industry