

STUDY HOSPITALITY WITH THE BEST!



SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY



The SIT40516 Certificate IV in Commercial Cookery will provide you with the knowledge and skills to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. 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.

Other courses we offer:

SIT30816 Certificate III in Commercial Cookery, SIT50416 Diploma of Hospitality Management.



2015 & 2017 Finalist



2016 Finalist



Excellence in Industry Partnerships



2013 Finalist



2013 - 2017



2013 - 2014



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SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

In this Commercial Cookery course, students will learn skills to manage a kitchen, manage operations, organise the kitchen, plan food production in the kitchen and learn the legal compliance issues. On successful completion of the Certificate IV Commercial Cookery course, you will be eligible to work as a commercial cook in Hotels, Restaurants, clubs, cafes, and other similar organisations.

COURSE DETAILS

Course Code: SIT40516
Course Name: Certificate IV in Commercial Cookery
Fee for Service Cost: \$12,000
Duration: 65 weeks

CAREER OPPORTUNITIES

This course provides students with the supervisory skills and knowledge to work in a commercial kitchen as a:

- Chef / Chef de Partie

PRE-REQUISITES/ENTRY REQUIREMENTS

There are no pre-requisite requirements for this course.

PRIOR EXPERIENCE

RPL and Credit Transfer are available to eligible students. Please see the MCIE website for more details. RPL applications are subject to fees.

CAN I GET FUNDING?

Subsidised training is available to eligible individuals through the Victorian and Commonwealth Government. Contact MCIE to see if you qualify.

COURSE OUTLINE

Successful completion of this course requires students to complete 33 units of competency in total (26 core units plus 7 elective units).

Core Units

SITXFSA001	Use hygienic practices for food safety
BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
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
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
SITHPAT006	Produce desserts
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXMG001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

Elective Units

SITHIND002	Source and use information on the hospitality industry
SITXCOM002	Show social and cultural sensitivity
SITXFIN002	Interpret financial information
SITXFIN004	Prepare and monitor budgets
SITXFSA004	Develop and implement a food safety program
SITXHRM002	Roster staff
SITXINV001	Receive and Store Stock



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TRAINING IS DELIVERED WITH VICTORIAN & COMMONWEALTH GOVERNMENT FUNDING. ELIGIBILITY CRITERIA APPLIES.

Melbourne City Institute of Education Pty Ltd, as trustee for MCIE Unit Trust.
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