

SIT40413 CERTIFICATE IV COMMERCIAL COOKERY

Do you want to help your staff achieve their career goals while improving your business?



How Workplace Training is Delivered

- Dedicated Qualified Trainer
- A minimum of four workplace visits
- Monthly trainer contact
- Hands on workplace training
- Minimum offsite training
- Minimum work hours lost




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

CRICOS Provider no: 03024A | RTO Provider no: 22172



MCIE can deliver the Certificate IV in Commercial Cookery as a traineeship. This enables your staff to simultaneously study while being actively engaged in the workplace, thereby minimising the time spent out of the kitchen.

WHY CHOOSE MCIE?

We are a vibrant and innovative Melbourne based Registered Training Organisation. Since 2008, we have helped students fulfil their career goals in sectors such as hospitality, business, early childhood education and aged care.

We offer students a wide range of career focused training which has been developed in consultation with business and industry leaders. The consultation process ensures the programs delivered are equipping the students with the right skills and competencies to help them achieve their vocational and employment goals.

Our trainers have extensive and current industry knowledge and experience, are friendly and welcoming and have a passion for helping students to achieve the skills that will ensure they excel at a career they love.

COURSE DETAILS

Course Code: SIT40413

Course Name: CERTIFICATE IV COMMERCIAL COOKERY


Funded Traineeship Enrolment Fee: \$50*

Fee for Service Cost: \$6,000

Duration: 12 - 18 Months

Delivery Method: Workplace Training

Equipment requirements: Students are required to have a Chef's uniform, appropriate footwear and a knife kit.



Based on the limitations of the workplace environment students may be able to undertake and complete some units at the fully equipped MCIE kitchen.

This qualification is suitable for qualified commercial cooks who are seeking a supervisory or team leading role in the kitchen. It prepares the candidate to operate independently and use discretion to solve non-routine problems.

COURSE STRUCTURE

CORE UNITS

SITXFSA101	Use hygienic practices for food safety
SITXINV202	Maintain the quality of perishable items
SITHCCC101	Use food preparation equipment
SITHCCC201	Produce dishes using basic methods of cookery
SITHCCC203	Produce stocks, sauces and soups
SITHCCC202	Produce appetisers and salads
SITHCCC309	Work effectively as a cook
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes
SITHCCC301	Produce poultry dishes
SITHCCC302	Produce seafood dishes
SITHCCC303	Produce meat dishes
SITHCCC307	Prepare food to meet special dietary requirements
SITHKOP402	Develop menus for special dietary requirements
SITHCCC308	Produce cakes, pastries and breads
SITHPAT306	Produce desserts
SITXFSA201	Participate in safe food handling practices
SITHKOP302	Plan and cost basic menus
SITXHRM301	Coach others in job skills
SITHKOP403	Coordinate cooking operations
HLTAID003	Provide first aid
BSBSUS301A	Implement and monitor environmentally sustainable work practices
SITXWHS401	Implement and monitor work health and safety practices
SITXHRM402	Lead and manage people
BSBDIV501A	Manage diversity in the workplace
SITXCOM401	Manage conflict
SITXMG401	Monitor work operations
SITXFIN402	Manage finances within a budget

ELECTIVE UNITS

BSBSUS201A	Participate in environmentally sustainable work practices
SITXFIN401	Interpret financial information
SITXCCS303	Provide service to customers
SITXWHS301	Identify hazards, assess and control safety risks
SITXFSA401	Develop and implement a food safety program
SITHIND201	Source and use information on the hospitality industry

CAREER OPPORTUNITIES

This qualification prepares students to progress in their career and take on supervisory roles of a Chef or Chef de Partie.

OTHER AVAILABLE COURSES

- Certificate III Commercial Cookery
- Certificate IV New Small Business Management
- Diploma of Leadership and Management