SIT40413 Certificate IV in Commercial Cookery

We are a vibrant and innovative Melbourne based Registered Training Organisation. Since 2008, we have helped thousands of students to fulfil their career goals in such sectors as hospitality, business, early childhood education and aged care. We offer international students a wide range of career focused training which has been developed in consultation with relevant business and industry leaders. This consultation ensures the curriculum being delivered is equipping the students with the right skills and experiences that will help them achieve their vocational and employment goals.

We employ experienced training staff who have demonstrated strong industry experience and who are committed to promoting a culture of learning and achievement.

Our point of difference lies in our regular consultation with industry experts. They tell us exactly what they look for in their new recruits and we weave it into how, and what, we train. This helps us craft the right training which prepares our students with the knowledge and confidence to succeed in a wide range of hospitality settings.

“HOSPITALITY IS A HIGH GROWTH INDUSTRY. OVER THE NEXT FIVE YEARS, JOB GROWTH FOR RETAIL, HOSPITALITY, AND SERVICE MANAGERS IS EXPECTED TO INCREASE.”

JOB OUTLOOK, AUSTRALIAN GOVERNMENT
SIT40413 CERTIFICATE IV IN COMMERCIAL COOKERY

COURSE DESCRIPTION

National Code  SIT40413
Course Duration  78 weeks full time
Tuition Fee  A$13,500
Resources Fee  A$950
Administration Fee  A$200
CRICOS Code  083514J
Contact hours  20 hours per week

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

CAREER OPPORTUNITIES

The program will provide students with a flexible career pathway to develop supervision and management skills. Graduates will find employment in a wide range of areas.

PRE-REQUISITES/ENTRY REQUIREMENTS

An English Language proficiency level of one of the below:

• IELTS band score of 5.5 or equivalent internationally recognised exam result in line with DIBP regulations
• Satisfactory completion of Explore English ELICOS

Other entry requirements include:

Academic
• Completion of senior high school or equivalent to the Australian Year 12 of education

Regulatory
• A current and valid passport
• A valid study visa that covers the duration of study for the course

Age at Commencement
• MCIE will not accept overseas students who would be under 18 years of age at the time of proposed commencement

QUALIFICATION RECOGNITION

This qualification is based on the principles, guidelines and standards set by Australian Qualifications Framework (AQF) and is recognised throughout Australia.

ASSESSMENT

Assessment is undertaken through classroom delivery as well as completing assessment activities and tasks such as: questions and answers, case studies, observations/demonstration, role-plays, research assignments, workplace projects & practical demonstrations.

COURSE STRUCTURE

Students will need to complete thirty three (33) units of competency, consisting of the following core and elective units:

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
SITXFSA201  Produce desserts
SITXFS100  Partake in safe food handling practices
SITHKOP302  Plan and cost basic menus
SITXHRM301  Coach others in job skills
SITHKOP403  Coordinate cooking operations
BSBSUS301A  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
SITXMGT401  Monitor work operations
SITXFIN402  Manage finances within a budget

Elective Units

BSBSUS201A  Participate in environmentally sustainable work practices
SITXFSA401  Develop and implement a food safety program
SITXFS100  Source and use information on the hospitality industry
SITXCCS303  Interpret financial information
SITXWHS301  Provide service to customers
SITXHRM402  Identify hazards, assess and control safety risks
SITXCCS401  Develop and implement a food safety program
SITXCCS401  Source and use information on the hospitality industry