



Skilling you to work in Hospitality

A Certificate IV in Commercial Cookery Apprenticeship is designed for Chefs, allowing them to acquire the skills and knowledge required to support them to become operational managers in commercial kitchens, all while working on-the-job.

This course provides practical skills and knowledge to prepare you to work in a supervisory role, in areas such as food preparation and presentation, financial management, food safety practices, work, health and safety, and people management.

SIT40516
Certificate IV in
Commercial Cookery
(Apprenticeship)

- Work and learn in industry leading to great job opportunities
- Delivered in the workplace
- Victorian and Commonwealth Government funding available to eligible candidates
- Recognised qualification for supervisory level jobs in Hospitality service (Commercial Cookery)

For more information
call 1300 737 004

SIT40516

Certificate IV in Commercial Cookery (Apprenticeship)

Course structure

To receive this qualification, you must successfully complete **26 core plus 7 elective units and 252 mandated work-placement hours.**

Elective units have been chosen by MCIE based on industry consultation and feedback.

Job outcomes and pathways

- kitchen manager
- chef de partie
- business owner

Delivery, assessment and course support

- Delivered over 18 months in the work place.
- Once a month face to face contact.
- Learning support via email and phone.
- Tutorial support available on campus.

Assessments include case studies, roleplays, short answer questions, practical demonstrations and a work placement portfolio. Practice based training activities and tasks are conducted in a simulated environments only were they cannot be achieved within the employer's workplace.

Work Placement

252 placement hours to be completed in an MCIE approved workplace.

Materials

Text books and assessments are included in your enrolment fee.

Fees table

Type	Course fee	Materials fee	Enrolment fee	Weeks
Government funded place	–	\$300	\$250	78
Concession fees (for Health Care Card Pensioners & ATSI)	–	\$300	\$50	78
Full fee-paying student	\$14,500	–	–	78
RPL applications	\$145 per hour	—————	Will vary according to RPL outcomes	—————

This training is delivered with Victorian & Commonwealth Government funding. Eligibility criteria apply. For information about your eligibility head to bit.ly/MCIEvsgc. These fees may be subject to change before or during your enrolment.

Core units

SITXINV002	Maintain the quality of perishable items
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHKOP002	Plan and cost basic menus
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
SITHPAT006	Produce desserts
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skill
BSBDIV501	Manage diversity in the workplace
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITHKOP004	Develop menus for special dietary requirements
SITXHRM003	Lead and manage people
SITXMGTO01	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC020	Work effectively as a cook
SITHKOP005	Coordinate cooking operations

Elective units

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

Entry requirements

- Language, Literacy and Numeracy (LLN) levels for this qualification
- be an Australian citizen or permanent resident
- be at least 18 years of age
- people with disabilities are encouraged to apply. Enrolment is subject to the person being able to undertake all tasks and requirements of the course.

Pre-requisites & industry requirements

There are no pre-requisite requirements for this qualification.

Prior learning

Recognition of Prior Learning (RPL) and Credit Transfer (CT) are available to eligible students. RPL applications are subject to fees.

Locations

Training and assessment are conducted primarily at the employer's workplace or Apprentice may be required to attend classes at MCIE's CBD campuses.

Eligibility for apprenticeship funding

- be a permanent part time or full time employee.
- be eligible for Skills First funding.

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

Call **1300 737 004** or visit our website at www.mcie.edu.au, or email us at info@mcie.edu.au

