



mcie

“Live as if you were
to die tomorrow.

Learn as if you
were to live forever”

Mahatma Gandhi

The nationally recognised Certificate IV in Commercial Cookery is the next step in your career as a chef. The skills gained in this course can help secure a team leader role in a commercial kitchen.

Students learn how to work independently in the kitchen, or with limited supervision. This qualification also provides a pathway to the Diploma of Hospitality Management (Commercial Cookery).

This qualification can lead to work as a Chef, Chef de Partie, and more. The qualification is transferable across many hospitality contexts, including cafes, restaurants, hotels, pubs, and events venues.

SIT40516

Certificate IV in
Commercial Cookery

CRICOS Provider no: 03024A
RTO Provider no: 22172

Learn from one of Melbourne's
leading **Commercial Cookery**
training institutions

Level 9, 250 Collins Street,
Melbourne VIC 3000

SIT40516

Certificate IV in Commercial Cookery

Academic requirements

- Completion of schooling equivalent to Australian Year 11 or higher

English language proficiency requirements

- IELTS band score of 5.5, or an equivalent internationally recognised exam result in line with DHA regulations, or
- Certificate of Completion at the Upper-intermediate level from a NEAS endorsed English language provider, or
- other widely recognised tests, such as PTE, TOEFL, or OET, or
- completion of schooling equivalent to, or higher than, an Australian Year 11 qualification from an English-speaking country, or
- completion of MCIE English Placement Test with an overall score of 5.5 or above.

Other entry requirements

Regulatory:

- A current and valid passport
- A current study visa valid for the duration of the course

Age at Commencement:

MCIE does not accept overseas students who will be under 18 years of age at the time of proposed commencement.

Course delivery

Training is delivered face-to-face by qualified trainers, and students are required to attend each scheduled class. The trainer will moderate the learning pace, method, and sequence lessons appropriate to student learning needs. Learning methods will vary and can include discussion about case studies and real life scenarios, field trips, "hands-on" practical classes, group work, lectures, and presentations.

Course assessment

Assessment tasks and strategies cover a wide range of methods and may include the creation of specific written documents, projects or reports, formal questions (multiple choice, short and long answer), practical demonstrations, small or large group tasks, oral presentations, problem-solving tasks, and case studies. Generally, classroom assessments have two or three assessment tasks for each unit of competency. Students are provided with task assessment instructions including the task due date.

Work placement

Students are required to complete...

- 48 service periods to complete the work-based training component of SITHCCC020 Work effectively as a cook
 - 12 service periods to complete the work-based training component of SITHKOP005 Coordinate cooking operations
- MCIE will organise your work-placement with one of our host employers.

Credit transfer and RPL

Applicants may be granted Recognition of Prior Learning (RPL) or Credit Transfer (CT), if they are able to demonstrate that they have achieved through work or life experience, or similar study at another institution, the required skills and knowledge equivalent to the unit for which they seek credit.

Applicants should apply for CT or RPL at the time of enrolment and submit the CT/RPL application along with original supporting documents to Student Admissions.

In the case of RPL, the applicant must submit all relevant evidence of work/life experience and where learning has occurred.

A CT application must be accompanied by Nationally Recognised certificates with detailed Statements of Result or Statements of Attainment listing units which have been successfully completed. Details provided should include unit codes and titles, and dates of completion.

Chef's Tool Kit - included in the resource fee

Cooks/Chef's knife 20cm, bread knife 26cm, boning knife 15cm, paring knife 9cm, palette knife 20cm, filleting knife, turning knife, sharpening steel 25cm, wooden spoon, rubber spatula/scrapper, whisk stainless steel 30cm, tongs stainless steel 23cm, poultry scissors, set of star nozzles, piping bag 50cm, pocket Thermometer, pastry Brush 2.5cm, peeler, bowl scraper, tea towel, knife carry case - 18 pockets

National Code	SIT40516
CRICOS Code	093953C
Duration	78 weeks
Holidays	18 weeks
Contact Hours	20 hrs per week
Tuition Fee	\$14,500
Resources Fee	\$950
Administration Fee	\$200

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
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITXFSA002	Participate in safe food handling practices
SITHKOP002	Plan and cost basic menus
SITHCCC019	Produce cakes, pastries and breads
SITHPAT006	Produce desserts
SITHCCC018	Prepare food to meet special dietary requirements
SITXHRM001	Coach others in job skills
BSBDIV501	Manage diversity in the workplace
SITXHRM003	Lead and manage people
SITXMG001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITXFIN003	Manage finances within a budget
SITXCOM005	Manage conflict
SITHKOP004	Develop menus for special dietary requirements

Work placement unit

SITHCCC020	Work effectively as a cook
SITHKOP005	Coordinate cooking operations

Prerequisite

SITXFSA001	Use hygienic practices for food safety
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Elective units*

SITXINV001	Receive and store stock
SITXCOM002	Show social and cultural sensitivity
SITHIND002	Source and use information on hospitality industry
SITXFSA004	Develop and implement a food safety program
SITXHRM002	Roster staff
SITXFIN004	Prepare and monitor budgets
HLTAID003	Provide first aid

* Elective units are subject to change. Please check our website for current information.

Chef's Uniform Kit

Chef's uniform kit - included in the resource fee
One each of the following:

- chef coat (long sleeves with white stud buttons)
- pair of safety boots / clogs / sturdy slip-resistant shoes
- pair of checked chef trousers
- white flat top hat
- white neckerchief
- white apron (bib style)