



mcie

# Further your career in Commercial

# Cookery

The nationally recognised Certificate IV in Commercial Cookery is designed for qualified chefs to the next step in their career, all while working on-the-job. The skills gained in this course can help secure a team leader role in a commercial kitchen. As an apprentice, you will learn how to work independently in the kitchen, or with limited supervision.

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

**SIT40516**

**Certificate IV in  
Commercial Cookery  
(Apprenticeship)**

Work and learn in industry leading to great job opportunities

Victorian and Commonwealth Government funding available to eligible candidates

Industry recognised qualification for Leaders in Commercial Cookery

Delivered in the workplace

1300 737 004 | [mcie.edu.au](http://mcie.edu.au)



# SIT40516

## Certificate IV in Commercial Cookery (Apprenticeship)

### Course structure

To receive this qualification, you must successfully complete **26 core** plus **7 elective** units.

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

### Job outcomes and pathways

- Cook
- Commis Chef
- Kitchen Manager
- Chef De Partie
- Business Owner

### Delivery, assessment and course support

- delivered over 36 months in the work place (full-time employment)
- once a month face-to-face contact
- learning support via email, phone and online
- tutorial support available on campus

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

### Materials

Text books and assessments are included in your enrolment fee.

### Eligibility for government funded place

This apprenticeship is delivered with Victorian and Commonwealth funding for eligible students. Contact us for more details.

### Prior learning

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

### Core units

- SITXFSA001** Use hygienic practices for food safety
- 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
- SITHKOP002** Plan and cost basic menus
- SITHCCC014** Prepare meat dishes
- SITHCCC019** Produce cakes, pastries and breads
- SITHPAT006** Produce desserts
- SITHCCC018** Prepare food to meet special dietary requirements
- SITXFSA002** Participate in safe food handling practices
- SITXHRM001** Coach others in job skills
- SITHCCC020** Work effectively as a cook
- SITXHRM003** Lead and manage people
- SITXMGTO01** Monitor work operations
- BSBSUS401** Implement and monitor environmentally sustainable work practices
- SITXWHS003** Implement and monitor work health and safety practices
- BSBDIV501** Manage diversity in the workplace
- SITXCOM005** Manage conflict
- SITXFIN003** Manage finances within a budget
- SITHKOP004** Develop menus for special dietary requirements
- SITHKOP005** Coordinate cooking operations

### Elective units

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

### FEES TABLE

Type	Course fee	Materials fee	Enrolment fee	Weeks
Government funded place	-	-	\$250	156
Concession fees (for Health Care Card Pensioners & ATSI)	-	-	\$50	156
Full fee-paying student	\$14,500	-	-	156
RPL applications	\$145 per hour	— Fees for RPL will vary according to time spent —		

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

### Pre-requisites and industry requirements

There are no pre-requisite requirements for this qualification.

### Locations

Training and assessment are conducted primarily at the apprentice's workplace. Where the workplace cannot provide an appropriate environment the apprentice may be required to attend classes at MCIE's training kitchens.

### Entry requirements

- Language, Literacy and Numeracy (LLN) standards required 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.

**More information:** Call **1300 737 004** or visit our website at [www.mcie.edu.au](http://www.mcie.edu.au), or email us at [info@mcie.edu.au](mailto:info@mcie.edu.au)

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