



## SIT40516 Certificate IV in Commercial Cookery

**CRICOS CODE: 095025E**

Mode of Delivery		<b>Classroom Based (Face to Face)</b>
Qualification Hours and Duration		78 Weeks Full Time (including breaks) as a standalone qualification. 26 Weeks Full Time (including breaks) after completing the certificate III in commercial cookery.
Qualification Level		Certificate IV
Nationally Recognized		Yes
Location		Level 10 90 King William St, Adelaide SA 5000 (A fully equipped commercial kitchen with all commercial cookery requirements).
Fees	Tuition Fees (International students)	\$ 16,500
	Materials/Resources/Student Services & Amenities	\$200
	Administration Fees	\$200

### Qualification Overview

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

Possible job titles include:

- chef
- chef de partie.

### Qualification Structure



33 units must be completed: 26 core units and 7 elective units, as per below:

<b>Core</b>		
<b>Unit Code</b>	<b>Unit Name</b>	
BSBDIV501	Manage diversity in the workplace	
BSBSUS401	Implement and monitor environmentally sustainable work practices	
SITHCCC001	Use food preparation equipment	
SITHCCC005	Prepare dishes using basic methods of cookery	
SITHCCC006	Prepare appetisers and salads	
SITHCCC007	Prepare stocks, sauces and soup	
SITHCCC008	Prepare vegetable, fruit, eggs 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	
SITHCCC020	Work effectively as a cook	
SITHKOP002	Plan and cost basic menus	
SITHKOP004	Develop menus for special dietary requirements	
SITHKOP005	Coordinate cooking operations	
SITHPAT006	Produce desserts	
SITXCOM005	Manage conflict	
SITXFIN003	Manage finances within a budget	
SITXFSA001	Use hygienic practices for food safety	
SITXFSA002	Participate in safe food handling practices	
SITXHRM001	Coach others in job skills	
SITXHRM003	Lead and manage people	
SITXINV002	Maintain the quality of perishable items	
SITXMGT001	Monitor work operations	
SITXWHS003	Implement and monitor work health and safety practices	
<b>Elective</b>		
SITHCCC021	Prepare specialised food items	
HLTAID003	Provide first aid	
SITXHRM002	Roster staff	
BSBWOR203	Work effectively with others	
SITHKOP001	Clean kitchen premises and equipment	
SITXFSA004	Develop and implement a food safety program	
SITHKOP006	Plan catering for events or functions	

**Note:**



- *the Elective Units can be changed depending on clients' needs and in accordance with training package rules.*

## **Assessment Methods**

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Demonstrations & Observations
- Case Studies
- Written Tests
- Role Plays
- Group Assignments
- Individual Projects/Portfolios

## **Entry Requirements**

There are no entry requirements to this qualification stated in the training package, however, Trison Business College has developed its own entry requirements:

1. Applicants 18 years and above who have completed year 12 or overseas equivalent or
2. Applicants 18 years and above with no formal qualifications who can be assessed for skills that would qualify to undertake this training, and
3. International Students: An IELTS score of 5.5, or equivalent, is required.

## **Preferred Training Pathway**

Preferred pathways for candidates considering this qualification include:

- after achieving the Certificate III in Commercial Cookery or other relevant qualification

## **Licensing and Regulatory Information**

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

## **Work placement Requirements**

There are workplace assessment requirements of course assessment including workplace holistic training (WBT) which will require the learner to complete at least 48 service periods. A “service period” in a hospitality environment such as a restaurant may be a breakfast service, lunch service or dinner service. A “shift” worked in a restaurant may incorporate one or more of these service periods.

Legitimate work-based learning programs and placements give learners an opportunity to gain experience in the workplace. Under the Fair Work Act 2009, a vocational placement is a working arrangement where all of the following apply:

- the worker is not paid a wage
- it is a requirement of an Australian-based education or training course



it is authorised under a law or administrative arrangement of the Commonwealth, or a State or Territory.

A learner in an arrangement that meets all of the above criteria is not covered by the Fair Work Act; and is not entitled to the minimum wages and other entitlements provided in the National Employment Standards and any applicable modern awards or agreement.

Refer:

[fairwork.gov.au/pay/student-placement-and-unpaid-work/pages/student-placements-work-experience-andinternships.aspx](http://fairwork.gov.au/pay/student-placement-and-unpaid-work/pages/student-placements-work-experience-andinternships.aspx)

### **Completion of the Qualification**

Upon successful completion of this qualification, you will receive a nationally recognised qualification SIT40516 Certificate IV in Commercial Cookery issued by Accredited Training Centre of Australia Pty Ltd

Accredited Training Centre of Australia is a Registered Training Organisation (Provider Number: 4236) registered with the Australian Skills and Qualifications Authority (ASQA).

### **Future Study Pathways**

After successful completion of your Certificate IV, you will have many other study options available to you. These may include Diploma in Hospitality Management.

### **Recognition of Prior Learning (RPL)**

Candidates may be able to shorten the length of their chosen qualification by supplying evidence of their previous training, employment experience or other life skills that directly relate to the qualification competencies. The evidence must be valid, sufficient and authentic.

Contact Accredited Training Centre of Australia directly on 1300 308 795 to discuss your previous experience and we will be able to guide you through the RPL process.

### **Credit Transfer (CT)**

Students may be able to shorten the length of their chosen qualification by taking into account previous studies. Accredited Training Centre of Australia accepts and provides credit to learners for units of competency and/or modules (unless licensing or regulatory requirements prevent this) where these are evidenced by:

- AQF certification documentation issued by any other RTO or AQF authorised issuing organisation, or
- authenticated VET transcripts issued by the Registrar.

Credit Transfers will be granted upon the receipt of sufficient evidence to support the application and prior to the commencement of training.



## **Qualification Availability**

Accredited Training Centre of Australia has regular monthly intakes for each of its qualifications. Please contact the college for confirmation of the commencement date for the next available intake.