



SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

OVERVIEW

The purpose of this course is to develop a wide range of cookery skills in individuals that are intending to become a commercial cook.

CAREER OUTCOMES

Chef
Chef de Partie

ENTRY REQUIREMENTS

Minimum 18 years of age
Must have completed equivalent to Australian year 12
IELTS band 5.5 (with no individual band below 5.0) or equivalent

FEES

Fees may change, please always refer to our website for the latest price.

STUDY LOCATION

Campus: Level 8, 131 Queen Street
Melbourne VIC 3000
Practical Kitchen: 54-56 La Trobe Street
Melbourne VIC 3000

COURSE NAME

Certificate IV in Commercial Cookery

NATIONAL CODE

SIT40516

CRICOS COURSE CODE

103431J

DURATION

Total Duration is 78 weeks
Study is 48 weeks
Work Placement is 12 weeks
Break is 18 weeks

STUDY MODE

All theory units are delivered face-to-face on campus. Practical components of the course are delivered face-to-face in our practical kitchen. Work placement component must be undertaken in a real industry workplace with a commercial kitchen. 20 hours per week.

INTAKE DATES

Please refer to our website for intake dates.

COURSE STRUCTURE

Total number of units = 33 | 26 core units plus | 7 elective units

You must achieve a competent result in the 33 units to obtain the SIT40516 Certificate IV in Commercial Cookery.

Unit code	Unit name	Core/Elective
SITXFSA001	Use hygienic practices for food safety	Core
BSBDIV501	Manage diversity in the workplace	Core
BSBSUS401	Implement and monitor environmentally sustainable work practices	Core
SITHCCC001	Use food preparation equipment*	Core
SITHCCC005	Prepare dishes using basic methods of cookery*	Core
SITHCCC006	Prepare appetisers and salads*	Core
SITHCCC007	Prepare stocks, sauces and soups*	Core
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*	Core
SITHCCC012	Prepare poultry dishes*	Core
SITHCCC013	Prepare seafood dishes*	Core
SITHCCC014	Prepare meat dishes*	Core
SITHCCC018	Prepare food to meet special dietary requirements*	Core
SITHCCC019	Produce cakes, pastries and breads*	Core
SITHCCC020	Work effectively as a cook*	Core
SITHKOP002	Plan and cost basic menus	Core
SITHKOP004	Develop menus for special dietary requirements	Core
SITHKOP005	Coordinate cooking operations*	Core
SITHPAT006	Produce Desserts*	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core
SITXFSA002	Participate in safe food handling practices	Core
SITXHRM001	Coach others in job skills	Core
SITXHRM003	Lead and manage people	Core
SITXINV002	Maintain the quality of perishable items*	Core
SITXMGTO01	Monitor work operations	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
BSBSUS201	Participate in environmentally sustainable work practices	Elective
BSBWOR203	Work effectively with others	Elective
SITHCCC003	Prepare and present sandwiches	Elective
SITHIND002	Source and use information on the hospitality industry	Elective
SITHKOP001	Clean kitchen premises and equipment*	Elective
SITXCOM002	Show social and cultural sensitivity	Elective
SITXWHS001	Participate in safe work practices	Elective

* Prerequisite is SITXFSA001 use Hygiene Practices for food safety

ASSESSMENT METHOD

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations. **Work Placement Requirement:** All students are required to work in the hospitality industry for up to 240 hours to meet the requirements of the course.

CREDIT TRANSFER

Federation Technology Institute recognises qualifications and Statements of Attainment issued under the Australian Qualifications Framework by Registered Training Organisations.

RECOGNITION OF PRIOR LEARNING

Federation Technology Institute offers everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. You may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

PATHWAYS

You may pursue SIT50416 Diploma of Hospitality Management (CRICOS Code: 103432H) with FTI.