



## Certificate IV in Commercial Cookery

### COURSE 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 organizations 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.

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



**MELBOURNE (CBD)**



**75 WEEKS**  
(INCLUDING HOLIDAYS)



### ASSESSMENT METHODS AND FACILITIES

The program is classroom and training kitchen-based delivery face to face with trainer led in classrooms, training kitchens, industry work-based training venues and computer labs consisting of lectures, group discussions, practical application (Trade Tests), workshops, and simulated work environments.

**Equipment includes** -Fully Equipped Commercial Kitchen, and student PCs, Printed and on line Resources. Spacious classrooms, free internet access.

### ENTRY REQUIREMENTS



**18 YEARS OLD**



**YEAR 12 OR EQUIVALANCE**



**IELTS SCORE OF 5.5**  
WITH NO BAND LESS THAN 5.0





## CAMPUSES

- Level 14, 474 Flinders Street, Melbourne, Victoria
- 11-17 Jeffcott Street, West Melbourne, Victoria



## COURSE STRUCTURE

**Total number of units of competency -33 (This qualification has 26 Core units and 7 Elective units)**

Units of competency have been selected in accordance with the packaging rules and are relevant to the work outcome, local industry requirements and the AQF qualification level.

Credit Transfer exemptions will be awarded from the completed SIT30816 - Certificate III in Commercial Cookery where appropriate.

**Refer to: <https://training.gov.au/Training/Details/SIT40516>**

To attain qualification SIT40516 - Cert IV Commercial Cookery competency in the following units must be achieved

CODE	TITLE	CORE-ELECTIVE
BSBDIV501	Manage diversity in the workplace	Core
SITXFIN003	Manage finances within a budget	Core
SITXMGT001	Monitor work operations	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
SITHKOP005	Coordinate cooking operations	Core

<b>SITXFSA004</b>	<b>Develop and implement food safety program</b>	<b>Elective</b>
<b>SITXHRM003</b>	<b>Lead and manage people</b>	<b>Core</b>
<b>SITXCOM005</b>	<b>Manage conflict</b>	<b>Core</b>
<b>BSBSUS401</b>	<b>Implement and monitor environmentally sustainable work practices</b>	<b>Core</b>
<b>SITXFIN002</b>	<b>Interpret Financial Information</b>	<b>Elective</b>
<b>SITXCCS007</b>	<b>Enhance customer service experiences</b>	<b>Elective</b>
<b>SITHKOP004</b>	<b>Develop menus for special dietary requirements</b>	<b>Core</b>
<b>SITXFSA001</b>	<b>Use hygienic practices for food safety</b>	<b>Core</b>
<b>SITHKOP001</b>	<b>Clean kitchen premises and equipment</b>	<b>Elective</b>
<b>SITXFSA002</b>	<b>Participate in safe food handling practices</b>	<b>Core</b>
<b>SITHCCC001</b>	<b>Use food preparation equipment</b>	<b>Core</b>
<b>SITHCCC003</b>	<b>Prepare and present sandwiches</b>	<b>Elective</b>
<b>SITHCCC005</b>	<b>Prepare dishes using basic methods of cookery</b>	<b>Core</b>
<b>SITXINV002</b>	<b>Maintain the quality of perishable items</b>	<b>Core</b>
<b>SITHCCC006</b>	<b>Prepare appetisers and salads</b>	<b>Core</b>
<b>SITHCCC007</b>	<b>Prepare stocks, sauces and soup</b>	<b>Core</b>

<b>SITHCCC008</b>	<b>Prepare vegetable, fruit, eggs and farinaceous dishes</b>	<b>Core</b>
<b>SITHCCC012</b>	<b>Prepare poultry dishes</b>	<b>Core</b>
<b>SITXINV001</b>	<b>Receive and store stock</b>	<b>Elective</b>
<b>SITHCCC018</b>	<b>Prepare food to meet special dietary requirements</b>	<b>Core</b>
<b>SITHKOP002</b>	<b>Plan and cost basic menus</b>	<b>Core</b>
<b>SITHCCC013</b>	<b>Prepare seafood dishes</b>	<b>Core</b>
<b>SITHCCC014</b>	<b>Prepare meat dishes</b>	<b>Core</b>
<b>SITHCCC019</b>	<b>Produce cakes, pastries and breads</b>	<b>Core</b>
<b>SITHPAT006</b>	<b>Produce desserts</b>	<b>Core</b>
<b>SITHCCC020</b>	<b>Work effectively as a cook</b>	<b>Core</b>
<b>SITXCOM00 2</b>	<b>Show social and cultural sensitivity</b>	<b>Elective</b>
<b>SITXHRM00 1</b>	<b>Coach others in job skills</b>	<b>Core</b>