

Certificate IV in Commercial Cookery (PACKAGED PATHWAY)

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)



26 WEEKS

(INCLUDING HOLIDAYS)

Successful completion of the SIT30816 - Certificate III in Commercial Cookery is mandatory to undertake this Qualification



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 - 12 (This qualification has 9 Core units and 3 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

SITXFSA004	Develop and implement food safety program	Elective
SITXHRM003	Lead and manage people	Core
SITXCOM005	Manage conflict	Core
BSBSUS401	Implement and monitor environmentally sustainable work practices	Core
SITXFIN002	Interpret Financial Information	Elective
SITXCCS007	Enhance customer service experiences	Elective
SITHKOP004	Develop menus for special dietary requirements	Core