

SIT40516 Certificate IV in Commercial Cookery

(CRICOS Code: 0100014)

International Students



Commercial Cookery

Course Description

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 and chef de partie.

Duration

78 Weeks - Full Time Study (including breaks)

Pathways

Pathways from the qualification

SIT50416 Diploma of Hospitality Management

Employment Opportunities

Possible job titles include:

- chef
- chef de partie

Modes of Study

The modes of study include:

- Face-to-face classroom-based training
- Practical training in commercial training kitchen
- Work placement
- Self-study

Assessment Methods

Assessment methods include written tests, projects, log book/ third party report and observations. The college will organise 240 hours of compulsory work placement.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 11 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the course.

Course Contents/ Units of Competency

CORE UNITS

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 soups*
SITHCCC008	Prepare vegetable, fruit, egg 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*
SITXMGTO01	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

ELECTIVE UNITS

SITHCCC015	Produce and serve food for buffets*
SITHCCC003	Prepare and present sandwiches*
SITXINV001	Receive and store stock
BSBWOR203	Work effectively with others
SITXWHS001	Participate in safe work practices
SITXHRM002	Roster staff
HLTAID011	Provide first aid

*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety

^ will be assessed including during work placement

Elective units have been selected by the College in consultation with industry experts.

Training Product Status: Current

Training Product Release Date: 8 April 2022



Recognition of Prior Learning (RPL) and Credit Transfer

A learner may be able to apply for RPL if they have gained competency from work, other programs, courses, life experience or training provided at work that is relevant to the course. The College recognises the AQF qualifications and statements of attainment issued by other registered training organisations.

Campus Location

Level 9, 120 Spencer Street, Melbourne Victoria 3000, Australia

The training kitchen location for Commercial Cookery and Hospitality Management Courses is at Kitchen 4, 79 Sunshine Road, West Footscray VIC 3012.

How to Apply

Complete an Application Form and submit it to the College. Form available on <https://www.melbournecitycollege.edu.au/how-to-apply>

Important Information

Intake Dates: Monthly

Fees & Charges: Please check on

<https://www.melbournecitycollege.edu.au/course-fees>

Policies & Procedures (Including Refunds):

<https://www.melbournecitycollege.edu.au/policy-procedures>

For further information such as student support services, timetables and other information regarding the College, please visit: <https://www.melbournecitycollege.edu.au/>

WHY MELBOURNE CITY COLLEGE AUSTRALIA?

- Close links with the industry
- Highly qualified trainers
- Value for money
- Modern equipment
- Payment Plan
- Excellent student support services
- Easily accessible campus
- Extra English support classes
- Small class sizes



Melbourne City College Australia

Level 9, 120 Spencer Street

Melbourne Victoria 3000, Australia

Phone: +61 3 9614 8422 Fax: +61 3 8692 2805

Email: info@melbournecitycollege.edu.au

Website: <https://www.melbournecitycollege.edu.au/>

RTO No: 45140 CRICOS: 03592B ABN: 77 602 164 625

Melbourne City College Pty Ltd trading as Melbourne City College Australia
V2_020522