

Course Description

The SIT40413 Certificate IV in Commercial Cookery is a qualification that 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 various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. To achieve a Certificate IV in Commercial Cookery, 33 units must be completed.

SIT40413 Certificate IV in Commercial Cookery

Duration: 1307 hours over 18 months (6 terms x 10 weeks; approx. 21 hours per week over 3 days)

Training Hours: 9:00am – 6:00pm

<u>UNIT CODE</u>	<u>UNIT NAME</u>	<u>UNIT CODE</u>	<u>UNIT NAME</u>
Core Units			
BSBDIV501A	Manage diversity in the workplace	SITXCOM401	Manage conflict
BSBSUS301A	Implement and monitor environmentally sustainable work practices	SITXFIN402	Manage finances within a budget
HLTAID003	Provide first aid	SITXFSA101	Use hygienic practices for food safety
SITHCCC101	Use food preparation equipment	SITXFSA201	Participate in safe food handling practices
SITHCCC201	Produce dishes using basic methods of cookery	SITXHRM301	Coach others in job skills
SITHCCC202	Produce appetisers and salads	SITXHRM402	Lead and manage people
SITHCCC203	Produce stocks, sauces and soups	SITXINV202	Maintain the quality of perishable items
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes	SITXMG401	Monitor work operations
SITHCCC301	Produce poultry dishes	SITXWHS401	Implement and monitor work health and safety practices
SITHCCC302	Produce seafood dishes		
SITHCCC303	Produce meat dishes		
SITHCCC307	Prepare food to meet special dietary requirements	SITHASC302	Elective Units Produce Asian desserts
SITHCCC308	Produce cakes, pastries and breads	SITHASC307	Produce dim sum
SITHCCC309	Work effectively as a cook	SITHCCC401	Produce specialised food items
SITHKOP302	Plan and cost basic menus	SITXCCS303	Provide service to customers
SITHKOP402	Develop menus for special dietary requirements	BSBITU203A	Communicate electronically
SITHKOP403	Coordinate cooking operations	SITXINV401	Control stock
SITHPAT306	Produce desserts		

Entry Requirements: There are no entry requirements to this qualification. However, all applicants must be a minimum 18 years of age who have successfully completed Year 10 or have sufficient relevant work experience.

2014 Fees

Total Fees: \$17,500*

Monthly Tuition Fee Payment: \$1,000 per month

Material and Equipment: \$600

Material and equipment fees are payable on receipt of materials only and not before.

* Fees are inclusive of tuition and learning material and equipment kit (valued at \$600). Fees are correct at time of printing, and are indicative only and subject to change given individual circumstances at enrolment.



Training and Assessment is competency based with course delivery involving face-to-face, classroom information, practical skills development in the college's fully equipped commercial kitchen under the direct supervision of qualified trainers. Students will also be able to practice and apply their skills in the real life kitchen through holistic cookery experience.

Victoria and Commonwealth
Government Funding available.
Eligibility criteria applies.

For more information, visit www.taie.com.au

