



FRONT

COOKING SCHOOL

SIT40516 Certificate IV in Commercial Cookery

CRICOS

093178D

Intakes

January/April/
July/October

Course length

1.5 years

Study mode

Full-time

Delivery mode

On-campus

Campus

Melbourne
and Brisbane

Course overview

If you've always dreamed of running a restaurant and experiencing the joy of serving your signature dishes to satisfied customers, you'd know it's about more than just the food. Expand upon to your culinary talents with the Certificate IV in Commercial Cookery, with kitchen-based practical learning as well as classroom theory-based subjects where you'll learn to manage finances, a kitchen and a team – the skills essential for success in hospitality. This qualification provides a pathway to work as a Chef in organisations such as cafes, clubs, coffee shops, hotels, pubs and restaurants, or to run your own small business in these sectors.

Course structure

To receive this qualification you must complete 33 units 26 core units and 7 elective units.

You will attend college 20 hours per week over 2 days (excluding optional student supervised study).

The course comprises of 6 stages, each comprising 10 weeks, with holidays in between. The first 4 stages are completed in the Certificate III. Stage 5 and 6 each comprise of 10 weeks, with holidays in between.

Requirements

Local students

Entry by interview.

International students

- 18 years or older
- Completion of Year 11 studies or equivalent
- IELTS 5.5 or equivalent
- Please see our website for International Student Admission Policy and VET Assessment of Language, Literacy and Numeracy Skills for more information.

Additional requirements

Please refer to our website for details of additional requirements such as immunisation status.

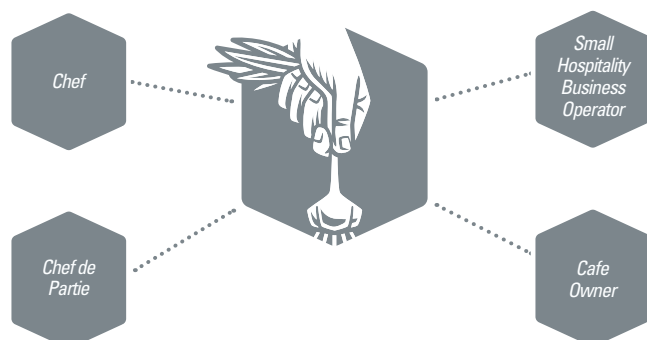
Recognition of Prior Learning and Credit Transfer

Please see our website for Recognition of Prior Learning and Credit Transfer for more information.

Skills First and funding is available for eligible Victorian local students.*

**This training is delivered with Victorian and Commonwealth Government funding.*

Course outcomes



Units

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	
BSBSUS201	Participate in environmentally sustainable work practices*
BSBWOR203	Work effectively with others*
SITHCCC003	Prepare and present sandwiches*
SITXCOM002	Show cultural sensitivity
SITHKOP001	Clean kitchen premises and equipment*
SITXWHS001	Participate in safe work practices*
SITXINV001	Receive and store stock*

*Credit exemption granted from Certificate III in Commercial Cookery

Work-based Training

You are required to complete 48 occasions (Certificate III in Commercial Cookery) and 12 occasions (Certificate IV in Commercial Cookery) of Work-based Training. We will assist you in finding a suitable venue for you to complete your Work-based Training



NATIONALLY RECOGNISED
TRAINING



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