



## SIT40516 - Certificate IV in Commercial Cookery

### 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.

### JOB ROLES/ EMPLOYMENT OUTCOMES

- Chef
- Chef de partie.

### COURSE ENTRY REQUIREMENT

There are no training package entry requirements for this qualification.

New England College entry requirements include:

- Candidates are to complete a Language Literacy and Numeracy assessment at application for admission which is used to determine the level of support (if any) that may be required or adjustment needed to the training plan on enrolment.

### QUALIFICATION RULES AND UNITS OF COMPETENCY

#### 33 units in Total: 26 core units + 7 elective units

The following lists of units of competency have been selected as being an appropriate combination and suitable for industry required outcomes:

**SITXFSA001 Use hygienic practices for food safety is the pre-requisite unit for all units identified with a \***

Code	Unit Title	C/E
BSBDIV501	Manage diversity in the workplace	C
BSBSUS401	Implement and monitor environmentally sustainable work practices	C
*SITHCCC001	Use food preparation equipment	C
*SITHCCC005	Prepare dishes using basic methods of cookery	C
*SITHCCC006	Prepare appetisers and salads	C



Code	Unit Title	C/E
* SITHCCC007	Prepare stocks, sauces and soups	C
* SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	C
* SITHCCC012	Prepare poultry dishes	C
* SITHCCC013	Prepare seafood dishes	C
* SITHCCC014	Prepare meat dishes	C
* SITHCCC018	Prepare food to meet special dietary requirements	C
* SITHCCC019	Prepare cakes, pastries and breads	C
* SITHCCC020	Work effectively as a cook	C
SITHKOP002	Plan and cost basic menus	C
SITHKOP004	Develop menus for special dietary requirements	C
* SITHKOP005	Coordinate cooking operations	C
* SITHPAT006	Produce desserts	C
SITXCOM005	Manage conflict	C
SITXFIN003	Manage finances within a budget	C
SITXFSA001	Use hygienic practices for food safety	C
SITXFSA002	Participate in safe food handling practices	C
SITXHRM001	Coach others in job skills	C
SITXHRM003	Lead and manage people	C
*SITXINV002	Maintain the quality of perishable items	C
SITXMGT001	Monitor work operations	C
SITXWHS003	Implement and monitor work health and safety practices	C
SITXINV001	Receive and store stock	E
SITXINV003	Purchase goods	E
SITXINV004	Control stock	E



Code	Unit Title	C/E
SITHFAB005	Prepare and serve espresso coffee	E
SITXCCS006	Provide service to customers	E
*SITHCCC017	Handle and serve cheese	E
*SITHCCC004	Package prepared foodstuffs	E

- *Other electives can also be selected according to the qualification rule.*

### LEARNING PERIOD

The anticipated time to complete the course is 12 – 36 months; however, the completion time will vary depending upon the individual learner, the delivery mode, and whether or not Credit Transfers or Recognition of Prior Learning(RPL) apply.

### PRACTICAL PLACEMENT

As part of this course, there is a minimum of 48 complete service periods that must be completed by the student which should include.

- Breakfast
- Dinner
- Lunch
- Special functions

### DELIVERY AND ASSESSMENT

1. Classroom/ Face to Face
2. Workshop sessions
3. Distance/ Online

Training and Assessment will be conducted through a combination of blended learning environments. Both knowledge and practical assessments are required to be completed with a competent outcome for each unit to achieve your certificate.

### PATHWAYS

After completing this course, students may work in the industry or take further studies such as SIT50416 - Diploma of Hospitality Management.

### RECOGNITION OF PRIOR LEARNING

Recognition of Prior Learning (RPL) is a process through which a candidate may be granted recognition or partial recognition towards a formal qualification. The recognition occurs through demonstration of skills and knowledge gained through paid or unpaid work and general life experience. Candidates who believe might have gained skills through any of these methods are encouraged to contact our RPL Officers and enquire on the qualification options, admission and assessment process. In most cases the RPL process will cost less than formal training.



## CERTIFICATE ISSUE

A certificate is issued where all 33 units have been deemed competent. A statement of attainment is issued when only some units are deemed competent and the course is not completed in full.

Issuing of your certificate and or statement of attainment occurs within 30 days of last unit being deemed competent, however this may be delayed in the event that you have not provided your Unique Student Identifier (USI) or you have an outstanding debts not finalised.

## FEES AND CHARGES

Refer to our fees and charges brochure. Payment plans are available.

**Government Funding available** – Subject to candidate's eligibility Student Contribution fees apply.

## ENROLMENT

To enrol please contact our Admissions Officers:

151 Wellington Road, East Brisbane, QLD 4169 PH: 07 3164 7070 F: 07 3891 6433 E: [info@nec.edu.au](mailto:info@nec.edu.au)

Or visit our website [www.nec.edu.au](http://www.nec.edu.au) to submit an enquiry or enrolment request

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