

## SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

This program is for chefs who are currently employed and want to upskill into a more senior supervisory role. Studied over a period of 6 - 12 months, students usually receive credit transfer or recognition of prior learning (RPL) which allows the program to be fast tracked. Students are mostly trained and assessed on-the-job, however the opportunity to attend classes is offered for some units of competency.

### UNITS OF COMPETENCY

The following is a list of subjects otherwise known as units of competency that are studied as part of the apprenticeship. Students receive a nationally recognised certificate upon successful completion, or a statement of attainment if the course is partially completed.

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
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
SITHCCC017	Handle and serve cheese
SITHKOP001	Clean kitchen premises and equipment

SITXINV001	Receive and store stock
SITXINV003	Purchase goods
SITXINV004	Control stock
SITHCCC022	Prepare portion-controlled meat cuts and meat products
SITXWHS001	Participate in safe work practices

---

## FEES AND ENROLMENT

The Institute of Culinary Excellence has funding arrangements in place for the Certificate IV in Commercial Cookery which helps to subsidise the cost of training. Eligibility criteria applies, and a co-contribution fee is required, please refer to the 'Our Fees' section of the website for specific information.

If you are interested in enrolling in this program please fill in the inquiry form, or call our friendly administration staff on 1300 843 423.