SIT40413 Certificate IV in Commercial Cookery

CRICOS Code 085599E

COURSE STRUCTURE

DURATION

69 Weeks

- 63 weeks study plus 6 weeks holiday

QUALIFICATION

SIT40413 Certificate IV in Commercial Cookery

CAREER OUTCOME

This qualification reflects the role of skilled operators who use a broad range of hospitality skills combined with sound knowledge of industry operations. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. Many individuals have supervisory responsibilities and plan, monitor and evaluate the work of team members.

ENTRY REQUIREMENTS

For entry into the Certificate IV in Commercial Cookery, candidates are required to be 18 years of age or older, to have satisfactory completion of primary and secondary education of approximately 12 years of duration and possess an English language proficiency of IELTS 5.5, TOEFL 530 or equivalent.

TUITION FEES

<table>
<thead>
<tr>
<th>Course</th>
<th>Fee</th>
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<tbody>
<tr>
<td>SIT40313 Certificate IV in Commercial Cookery</td>
<td>AUD $14,000</td>
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<tr>
<td>ENROLMENT FEES</td>
<td>AUD $350</td>
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<tr>
<td>MATERIALS FEES</td>
<td>AUD $1,000</td>
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<tr>
<td>TOTAL COURSE FEE</td>
<td>AUD $15,350</td>
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Learning outcomes include:

- Proactively consulting with colleagues about ways to improve operational and service efficiency
- Providing feedback to managers to inform future planning; participating in continuous improvement by reporting success or deficiencies of hospitality products and services
- Monitoring operational efficiency and service levels through close contact with day to day work operations
- Assessing current team member workloads and scheduling work to maximise operational efficiency and customer service quality
- Taking responsibility for resolving escalated customer complaints or requesting assistance from managers to resolve issues
- Understanding legal compliance issues and providing advice to team members
- Organising and self-directing own work priorities to deliver hospitality sales and service
- Motivating and leading teams

Note: SITXFSA101 Use hygienic practices for food safety is prerequisite for the *units