

KING'S INSTITUTE OF MANAGEMENT AND TECHNOLOGY



CRICOS Provider Code: 03105M

RTO Provider Code: 31766

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

SIT40413 Certificate IV in Commercial Cookery	AUD \$14,000
ENROLMENT FEES.....	AUD \$350
MATERIALS FEES	AUD \$1,000
TOTAL COURSE FEE	AUD \$15,350

COURSE UNITS

UNIT CODE	UNIT OF COMPETENCY NAME	FIELD
SITXFSA101	Use Hygienic practices for food safety	Prerequisite* and Core
BSBDIV501	Manage diversity in the workplace	Core
BSBSUS301	Implement and monitor environmentally sustainable work practices	Core
HLTAID003	Provide first aid	Core
SITHCCC101	Use food preparation equipment *	Core
SITHCCC201	Produce dishes using basic methods of cookery *	Core
SITHCCC202	Produce appetisers and salads *	Core
SITHCCC203	Produce stocks, sauces and soups *	Core
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes *	Core
SITHCCC301	Produce poultry dishes *	Core
SITHCCC302	Produce seafood dishes *	Core
SITHCCC303	Produce meat dishes *	Core
SITHCCC307	Prepare food to meet special dietary requirements *	Core
SITHCCC308	Produce cakes, pastries and breads *	Core
SITHCCC309	Work effectively as a cook *	Core
SITHKOP302	Plan and cost basic menus	Core
SITHKOP402	Develop menus for special dietary requirements	Core
SITHKOP403	Coordinate cooking operations *	Core
SITHPAT306	Produce desserts *	Core
SITXCOM401	Manage conflict	Core
SITXFIN402	Manage finances within a budget	Core
SITXFSA201	Participate in safe food handling practices	Core
SITXHRM301	Coach others in job skills	Core
SITXHRM402	Lead and manage people	Core
SITXINV202	Maintain the quality of perishable items *	Core
SITXMG401	Monitor work operations	Core
SITXWHS401	Implement and monitor work health and safety practices	Core
SITXWHS301	Identify hazards, assess and control safety risks	Elective
BSBITU202	Create and use spreadsheets	Elective
SITXINV201	Receive and store stock	Elective
BSBCMM401	Make a presentation	Elective
BSBWOR204	Use business technology	Elective
BSBITU203	Communicate electronically	Elective

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

LEARNING OUTCOMES

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