SIT40413 Certificate IV in Commercial Cookery
CRICOS Course Code 088801F
SIT40413 Certificate IV in Commercial Cookery
CRICOS Course Code 088801F

Qualification
Students successfully completing the course will receive the Nationally Recognised SIT40413 Certificate IV in Commercial Cookery qualification.

Course Description
This qualification is suitable for 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 is suitable for an Australian Apprenticeship pathway.

Course Duration
This course is offered full time over 1.5 years or 64 weeks including holidays on a full time basis.

Contact Hours
20 hours per week for 54 weeks.

Career Opportunities
This qualification provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Possible job titles include:
- Chef
- Chef de partie

Tuition Fee
$18,000 (Fees and Charges are subject to change with prior notice)

Commercial Kitchen & Restaurant
101 Glengala Road, Sunshine West, Victoria, Australia

Entry Requirements
Age Requirements
Acumen has a requirement that all students must be over 18 years of age at the commencement of course.

Academic Requirements
To gain entry to this course, applicants should have successfully completed year 12 or secondary studies in applicants home country equivalent to an Australian Year 11* or 12 qualification. (* Subject to the country Assessment Level and the course).

English Language Requirements
All International Students applying for courses at Acumen must have a minimum English Language proficiency level of one of the below:

You should qualify in any one (1) of the following:
An English Language proficiency level of one of the following:
- IELTS overall band of 5.5 or equivalent internationally recognised exam result in line with DIBP regulations;
- TOEFL iBT test score band of 46 equivalent or above;
• PTE Academic band score 42 equivalent or above;
• Cambridge English Advanced (CAE) test score band of 47 equivalent or above;
• OET score band Pass equivalent or above;
• Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
• Completion of a full time studies in Australia towards a Certificate III or above;
• English as the first language;
• Satisfactory completion of the English language course or satisfactory completion of 5-10 weeks ELICOS from a National ELT Accreditation Scheme (NEAS) Accredited English Institution with an IELTS score of 5.0; OR
• Any other form of test which satisfies the Institution.

Teaching Methods
Teaching is conducted in the classroom as well as in training kitchen when required to simulate real work environment. The delivery may include face to face teaching, lectures, discussions, field trips, research, learning activities, group work, and supervised practical sessions. Students undertaking this course will also have access to commercial kitchen at 101 Glengala Road, Sunshine West, Victoria, Australia

Assessments
Assessments comprise of written assignments and project works.
Course Structure
(33 Units must be selected for this qualification including 27 core & 6 elective units)

Core Units
BSBDIV501A Manage diversity in the workplace
BSBSUS301A Implement and monitor environmentally sustainable work practices
HLTAWD03 Provide first aid
SITXFSA101 Use hygienic practices for food safety
SITHHCC301 Use food preparation equipment
SITHHCC201 Produce dishes using basic methods of cookery
SITHHCC202 Produce appetisers and salads
SITHHCC203 Produce stocks, sauces and soups
SITHHCC204 Produce vegetable, fruit, egg and farinaceous dishes
SITHHCC301 Produce poultry dishes
SITHHCC302 Produce seafood dishes
SITHHCC303 Produce meat dishes
SITHHCC307 Prepare food to meet special dietary requirements
SITHHCC308 Produce cakes, pastries and breads
SITHHCC309 Work effectively as a cook
SITHKOP302 Plan and cost basic menus
SITHKOP402 Develop menus for special dietary requirements
SITHKOP403 Coordinate cooking operations
SITHPAT306 Produce desserts
SITXCOM401 Manage conflict
SITXFIN402 Manage finances within a budget
SITTFSAD01 Participate in safe food handling practices
SITXHHRM301 Coach others in job skills
SITXHHRM402 Lead and manage people
SITXINV202 Maintain the quality of perishable items
SITXMG1401 Monitor work operations
SITXWHS401 Implement and monitor work health and safety practices

Elective Units
SITXCCS401 Enhance the customer service experience
SITXFIN401 Interpret financial information
SITXHHRM401 Roster staff
BSBWOR203B Work effectively with others
SITXWHS101 Participate in safe work practices
BSBCMM201A Communicate in the workplace

Work Component
Acumen will be organising the Work Based Training / Practical Placement after consultations and formal agreements with individual students and relevant organisations. It is the responsibility of the student to attend to the allocated Practical Placements. Failure to attend can affect their course progress. This course incorporates 180 hours of placement within the Hospitality sector, which makes up an essential part of this course.

Pathways into the qualification
Individuals may enter Certificate IV in Commercial Cookery with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.

Pathways from the qualification
After achieving Certificate IV in Commercial Cookery, individuals could progress to Diploma of Hospitality.