



CHOICE BUSINESS
COLLEGE

Choice Business College Pty Ltd
trading as Choice Business College
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SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS Course Code: 093032M

ABOUT THE COURSE

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.

Possible job titles include:

- ◆ chef
- ◆ chef de partie

ENTRY REQUIREMENTS

International students must satisfy the following conditions:

- ◆ An overall IELTS band 5.5 (with no individual band below 5.0) or equivalent.
- ◆ 18 years and above
- ◆ High School Certificate (Year 12) or equivalent

DURATION

This course will be delivered over a total of 75 weeks, which comprises of 63 study weeks and 12 weeks of holiday.

FEES & INTAKES

Please refer to International fees schedule on our website.

STUDY LOCATIONS

Gold Coast Campus
Sydney Campus (City/Parramatta)
Melbourne Campus

INTAKE DATES

2022	2023
10 JAN	09 JAN
11 APR	10 APR
11 JUL	10 JUL
10 OCT	09 OCT

DELIVERY MODE AND ASSESSMENT

20 hours per week and delivered face to face

10-15 hours of self-study per week is required

- ◆ The course includes two 7 hour days per week for practical training in a commercial kitchen and theory training room and 6 hours of online/distance course work.
- ◆ All Choice Business College cookery programs have a requirement that students must gain work experience in the hospitality industry. All students are expected to accrue up to 240 hours / 8 weeks of practical placement experience.
- ◆ Students will need to complete 48 complete food service periods in a workplace environment for the unit SITHCCC020 Work effectively as a cook. In addition, students are also required to complete 12 food service shifts for the unit SITHKOP005 Coordinate cooking operations, these shifts can be done within the 48 complete food service shifts. Students are required to prepare dishes for customers within the typical time constraints of a busy commercial kitchen. Details of the shifts, the type of service and the tasks undertaken will be recorded within the student's workplace log book.
- ◆ All students are encouraged to seek work experience in a local restaurant during their course of study. Such work experience can count as food service shifts at any time during the course however time will be allocated in weeks 67 – 75 for completion of the food service shifts. Students who are unable to find a suitable work experience venue will be assisted by Choice Business College in finding a suitable venue. More information on Placement.
- ◆ Assessments may be conducted through a combination of written questions and answers, case studies, role-plays, and demonstrations.

COURSE STRUCTURE

Total number of units of competencies = thirty-three (33) units of competencies
26 core units of competencies, 7 elective units of competencies

Core units

SITXFSA001	Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment
SITHCCC005	Produce dishes using basic methods of cookery
SITHCCC006	Produce appetisers and salads
SITHCCC007	Produce stocks, sauces and soups
SITHCCC008	Produce vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Produce poultry dishes
SITHCCC013	Produce seafood dishes
SITHCCC014	Produce meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP005	Coordinate cooking operations
SITHPAT006	Produce desserts
SITXINV002	Maintain the quality of perishable items
BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXMGTO01	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

Elective Units

SITXINV004	Control stock
BSBLED401	Develop teams and individuals
SITHIND002	Source and use information on the hospitality industry
SITXINV003	Purchase goods
SITHKOP001	Clean kitchen premises and equipment*
SITHCCC004	Package prepared foodstuffs
SITHFAB016	Provide advice on food

*Student may choose alternate elective units of competency, subject to their availability and the rules of the training package.

PATHWAYS

Upon successful completion of SIT40516 Certificate IV in Commercial Cookery the student may pursue SIT50416 Diploma of Hospitality Management.

RECOGNITION OF PRIOR LEARNING

We offer everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. Students may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

