



CHOICE BUSINESS  
COLLEGE

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trading as Choice Business College  
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SIT40516

## CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS Course Code: 093032M

SIT50416

## DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 094319K

### ABOUT THE COURSE

#### SIT40516 Certificate IV in Commercial Cookery

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.

#### SIT50416 Diploma of Hospitality Management

The purpose of this course is to prepare individuals with sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. It provides a pathway to work in any hospitality industry sectors such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

At present Choice Business College only offers this course with Cookery specialisation. The course is offered as a package with SIT40516 Certificate IV in Commercial Cookery or as an upgrade to those who have already completed SIT40516 Certificate IV in Commercial Cookery.

Students must complete 6 core units and all elective units as part of

- ◆ SIT40516 Certificate IV in Commercial Cookery.

### 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
- ◆ SIT40516 Certificate IV in Commercial Cookery\*

### DURATION

The total package (SIT40516 Certificate IV in Commercial Cookery and SIT50416 Diploma of Hospitality Management) is 104 weeks (80 weeks study and 24 weeks break), where the SIT40516 Certificate IV in Commercial Cookery duration is 75 weeks (60 weeks study and 15 weeks break) and the SIT50416 Diploma of Hospitality Management is 29 weeks (20 weeks study and 9 weeks break).

### RECOGNITION OF PRIOR LEARNING & CREDIT TRANSFER

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.

### 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

### PATHWAYS

Upon successful completion of SIT40516 Certificate IV in Commercial Cookery the student will continue their enrolment into the SIT50416 Diploma of Hospitality Management. Upon successful completion of SIT50416 Diploma of Hospitality Management, the student may pursue SIT60316 Advanced Diploma of Hospitality Management with another CRICOS registered training provider.

### CAREER OPPORTUNITIES

Employment outcomes for the SIT40516 Certificate IV in Commercial Cookery resulting from the completion of this course may include the following roles:

- ◆ Sous Chef
- ◆ Chef de Cuisine

Employment outcomes for the SIT50416 Diploma of Hospitality Management resulting from the completion of this course may include the following roles:

- ◆ Sous Chef
- ◆ Chef de Cuisine



CHOICE BUSINESS  
COLLEGE



NATIONALLY RECOGNISED  
TRAINING

Australian  
Qualifications  
Framework

## 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 logbook.
- ◆ 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

The course the structure for SIT40516 Certificate IV in Commercial Cookery has a 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

SITXFSA001*	Use hygienic practices for food safety
SITXINV002*	Maintain the quality of perishable items
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
SITHKOP004*	Develop menus for special dietary requirements
SITHKOP005*	Coordinate cooking operations

As part of the package, the course the remaining number of unit of competencies for SIT50416 Diploma of Hospitality Management of the remaining are seven (7) units of competencies. \*\*

- ◆ 7 core units of competencies

### Core units

SITXGLC001	Research and comply with regulatory requirements
SITXMGTO02	Establish and conduct business relationships
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXFIN004	Prepare and monitor budgets
SITXHRM002	Roster staff

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

\*\* The SIT50416 Diploma of Hospitality Management consist of 28 units of competencies, which are 13 core units and 15 elective units