



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 60 study weeks and 15 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

* Choice Business College is currently not taking new enrolments for the Gold Coast 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 theory & practical training & assessment, which are conducted in a training room and a commercial kitchen and 6 hours of self-study which can be conducted face-to-face or online/distance course work.
- ◆ The SIT40516 Certificate IV in Commercial Cookery, the student has a requirement that students must complete a work placement component in the hospitality industry. All students are expected to complete the required amount of services period as describe below.
- ◆ 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.
- ◆ Assessments may be conducted through a combination of written questions and answers, case studies, role-plays, practical demonstrations and work placement.
- ◆ The material fees for the course include:
 - Learning and assessment materials (including raw materials used in the commercial kitchen)
 - Full uniform and safety boots
 - Chef knife set

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

SITXFS001	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
BSBTWK501	Lead diversity and inclusion
BSBSUS411	Implement and monitor environmentally sustainable work practice
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFS002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXMG001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

Elective Units

BSBSUS211	Participate in sustainable work practices
BSBTWK201	Work effectively with others
SITHCCC003	Prepare and present sandwiches
SITHIND002	Source and use information on the hospitality industry
SITHKOP001	Clean kitchen premises and equipment
SITXCOM002	Show social and cultural sensitivity
SITXWHS001	Participate in safe work practices

*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.

