

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.

CRICOS Course Code: 093593M

Employment Pathways:

Sous Chef

Chef de partie

Head Chef

International Fees:

Administration Fee: \$100

Material Fee: \$150

Tuition Fee: \$4,130

Uniform: \$147 *approx*

Students are also required to purchase Overseas Student Health Cover (OSHC)

Entry Requirements:

Students must be over 18 years of age.

Student visa applicants are required to provide the results of an English language test. ASMI will accept test results from the following specified English language tests for student visa purposes taken in any country:

- The TOEFL Paper-Based Test (TOEFL PBT)
- Pearson Test of English (PTE) Academic
- Cambridge English: Advanced (CAE) test (also known as Certificate in Advanced English).

Students are required to reach a minimum level of English: IELTS 5.5 (with no individual band less than 5.0) or TOEFL 530 or ISLPR 2+. For further advice or assistance, please contact the International Student Manager.

Individuals must have completed SIT30816 Certificate III in Commercial Cookery prior to entering this qualification.

Core Units:

**26 core units*

BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment *
SITHCCC005	Prepare dishes using basic methods of cookery *
SITHCCC006	Prepare appetisers and salads *
SITHCCC007	Prepare stocks, sauces and soups *
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes *
SITHCCC012	Prepare poultry dishes *
SITHCCC013	Prepare seafood dishes *
SITHCCC014	Prepare meat dishes *
SITHCCC018	Prepare food to meet special dietary requirements *
SITHCCC019	Produce cakes, pastries and breads *
SITHCCC020	Work effectively as a cook *

SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations *
SITHPAT006	Produce desserts *
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items *
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
	*Prerequisite is SITXFSA001 Use hygienic practices for food safety

Elective Units:
*7 elective units

BSBITU203	Communicate electronically
BSBITU201	Produce simple word processed documents
SITXINV001	Receive and store stock
SITXINV004	Control stock
SITHIND002	Source and use information on the hospitality industry
BSBINN201	Contribute to workplace innovation
SITHCCC017	Handle and serve cheese

ELECTIVE UNIT SELECTION MAY BE CONTEXTUALISED TO SUIT BUSINESS REQUIREMENTS

Classroom

Duration	Delivery Mode	Assessment Methods	Location
6 Months (full time)	Face to Face	Written assessment	Brisbane
<i>Includes scheduled tutorials / assignment resits and term breaks</i>	Theory (online delivery)	Portfolio of evidence	
		Practical observation	

Materials Required:

Students are required to have access to a computer with suitable word processing software and will require access to the internet for research purposes.

All students must have access to a workplace that has personal protective equipment in place, including appropriate head attire and suitable chef tools of the trade (chef knives, chef whites, black closed in shoes).

Please note, students will be required to purchase uniforms and footwear. This can be organised through ASMI for approximately \$147.00.

Educational Pathways:

After successful completion of this qualification, students are guaranteed acceptance into SIT50416 Diploma of Hospitality Management with ASMI or may progress to other higher level programs in the Tourism, Travel and Hospitality Training Package (Please note: further study is subject to visa requirements).

ASMI has some affiliations with local universities in the higher education sector. Students who successfully complete their qualification(s) with ASMI may be able to articulate directly into a pre-arranged pathway (Please note: further study is subject to visa requirements).

Course Credits:

Students may seek to have a unit(s) of competency formally recognised by transfer credit or recognition of prior learning. Duration of study may be affected where credit(s) are obtained and may affect your student visa.

Before commencement students will be required to apply for transfer credits for the following units from SIT30816 Certificate III in Commercial Cookery: SITHCCC001, SITHCCC005, SITHCCC006, SITHCCC007, SITHCCC008, SITHCCC012, SITHCCC013, SITHCCC014, SITHCCC017, SITHCCC018, SITHCCC019, SITHCCC020, SITHIND002, SITHKOP002, SITHPAT006, SITXFSA001, SITXFSA002, SITXHRM001, SITXINV001, SITXINV002.

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