

# SIT40516 - Certificate IV in Commercial Cookery

CRICOS Course Code: 093593M

# ASMI

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.

## EMPLOYMENT PATHWAYS

Chef, Chef de partie.

## EDUCATIONAL PATHWAYS

After successful completion of this qualification, students may have the opportunity to progress into SIT50416 - Diploma of Hospitality Management.

## MATERIALS REQUIRED

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.

## COURSE CREDIT

Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications. Credit reduces the amount of learning required to achieve a qualification and may be acquired through Credit Transfer or Recognition of Prior Learning (RPL).

## ENTRY REQUIREMENTS

It is strongly recommended that individuals have undertaken SIT30816 - Certificate III in Commercial Cookery or equivalent qualification prior to entering this qualification.

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.

## DELIVERY MODELS

Classroom Based - offered in Brisbane and Sydney, combination of classroom and online delivery (combination of training and assessment delivery methods, including written assessment, portfolio of evidence, logbook and practical observation), 26 weeks full time (with Certificate III in Commercial Cookery), 78 week full time (stand alone).

RPL - offered in Australia, external based (combination of assessment of written evidence, practical observation and competency conversations), duration and fees will be determined by quality of evidence submitted and amount of gap training required. For more information on the RPL process please visit our website [asmitraining.edu.au](http://asmitraining.edu.au).

## FEES AND FUNDING ARRANGEMENTS

Classroom Based (Fee for Service):

Option 1 (78 weeks Certificate III and IV Commercial Cookery): Resource Fees: \$700.00, Tuition Fees: \$11,900.00

Option 2 (104 weeks Certificate III, IV in Commercial Cookery, Diploma Hospitality Management):

Resource Fees: \$1000.00, Tuition Fees: \$20,000.00.

## CORE UNITS

Students must successfully complete all 26 mandatory core units in order to achieve this qualification:

- 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

## ELECTIVE UNITS

Students must successfully complete 7 elective units of competency in order to achieve this qualification:

- SITHCCC003 Prepare and present sandwiches
- SITHCCC017 Handle and serve cheese
- SITHIND002 Source and use information on the hospitality industry
- SITXHRM002 Roster staff
- SITXINV001 Receive and store stock
- SITXINV003 Purchase goods
- SITXINV004 Control stock

## CONTEXTUALISATION

Elective unit selection may be contextualised to business requirements. All electives chosen must contribute to a valid, industry-supported vocational outcome.

## CONTACT US

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