



Higher Level Skills

SIT40516

Certificate IV in Commercial Cookery



12 - 36 months



On the Job Delivery



Student Contribution Fee



Proud to be a Queensland Government subsidised training provider

Take the next step in your commercial cookery career!

The SIT40516 - Certificate IV in Commercial Cookery provides the specialised skills, knowledge and hands on culinary experience required to work in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops, or to run a small business in these sectors.

Successful completion of this qualification will allow you to work as a Chef or Chef de Partie in an industry which is projected to grow by 19.4% in the next 5 years!

Entry Requirements

To be eligible to complete the SIT40516 - Certificate IV in Commercial Cookery under Higher Level Skills, individuals must be an Existing Worker in the Tourism and Hospitality Industry and must already hold a trade qualification (Certificate III) in the Tourism and Hospitality Industry.

Eligibility Criteria

To be eligible to enrol in the Higher Level Skills program, you must:

- ✓ Be aged 15 years or above and;
- ✓ Be no longer at school and;
- ✓ Be a Queensland resident permanently residing in Queensland i.e. an Australia Citizen or permanent resident or a New Zealand citizen
- ✓ Not have previously completed or currently be enrolled in a Certificate IV level qualification or higher (*Certificate IV qualifications completed at secondary school are not counted)

Career Pathways



Chef



Chef de Partie

LET'S GET SOCIAL



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Course Requirements

To achieve a Certificate IV in Commercial Cookery 33 units must be completed including all 26 core units and 7 electives

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

Electives:

BSBMM211	Apply communication skills
BSBITU306	Design and produce business documents
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHIND002	Source and use information on the hospitality industry
SITXCCS003	Interact with customers
SITXCOM002	Show social and cultural sensitivity
SITXCCS006	Provide service to customers
SITXINV001	Receive and store stock



Student Contribution Fee

The Student Contribution Fee under the Higher Level Skills program is \$5 per unit and a **total cost of \$165 for non-concessional students** and \$3 per unit and a **total cost of \$99 for concessional students**. This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.