

Higher Level Skills SIT40516 Certificate IV in Commercial Cookery





12 - 36 months

On the Job Delivery



Student Contribution Fee



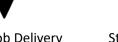
Career Pathways



Chef



Chef de Partie





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)

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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:

| BSBCMM211 | 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.



