

Apprenticeships and traineeships SIT40516



Certificate IV in Commercial Cookery







12 - 36 months

On the Job Delivery

Co-Contribution Fee



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!

Eligibility Criteria

To be eligible to receive subsidised training under the User Choice program, you must:

- ✓ Be employment in an approved apprenticeship or traineeship
- ✓ Have entered a training contract for a qualification funded by the government
- ✓ Have selected a training provider that is a pre-qualified supplier a government-approved training provider such as Aurora Training Institute

Career Pathways



Chef



Chef de Partie

Apprenticeships and traineeships

SIT40516

Certificate IV in Commercial Cookery



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:		Elective Units:	
BSBDIV501	Manage diversity in the workplace	BSBCMM211	Apply communication skills
BSBSUS401	Implement and monitor environmentally sustainable work practices	SITHIND002	Source and use information on the hospitality industry
SITHCCC001	Use food preparation equipment*	SITHCCC002	Prepare and present simple dishes*
SITHCCC005	Prepare dishes using basic methods of cookery*	SITHCCC003	Prepare and present sandwiches*
SITHCCC006	Prepare appetisers and salads*	BSBITU306	Design and produce business documents
SITHCCC007	Prepare stocks, sauces and soups*	SITXCCS003	Interact with customers
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*	SITXCOM002	Show social and cultural sensitivity
SITHCCC012	Prepare poultry dishes*	SITXCCS006	Provide service to customers
SITHCCC013	Prepare seafood dishes*	SITXINV001	Receive and store stock
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		mosam
SITXFSA002	Participate in safe food handling practices		
SITXHRM001	Coach others in job skills		100 mg
SITXHRM003	Lead and manage people		□ (2, 3549)
SITXINV002	Maintain the quality of perishable items*		
SITXMGT001	Monitor work operations		
SITXWHS003	Implement and monitor work health and safety		



To successfully complete SITHCCC020 48 complete food service periods must be completed.

User Choice Program

Under the User Choice program, the Queensland Government provides a public funding contribution towards the cost of training for eligible Queensland apprentices and trainees.

Aurora Training Institute is a Skills Assure Supplier under this program for the delivery of this Certificate III qualification as a traineeship pathway for new and existing employees.

Students have only one opportunity for funding as an apprentice or trainee under the User Choice Program. Apprenticeships and traineeships completed whilst attending school are not counted.

For more information on the User Choice program visit the Queensland Government website at www.desbt.qld.gov.au/training.

Co-Contribution Fee

The Co-Contribution Fee under the User Choice program is dependent on the elective choice. Fees are paid at a rate of \$1.60 per nominal hour. This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.

The contribution fee may be paid on behalf of the student by their employer or a third party unrelated to Aurora Training Institute.



^{*} Prerequisite is SITXFSA001 Use hygienic practices for food safety