SIT40413 Certificate IV in Commercial Cookery

Course outline

ANIBT Course Code:	C4HCC_SIT40413
CRICOS Code:	085295K
Delivery Mode:	Varied : Face to Face Kitchen; Classroom; Computer generated supervised learning; Work Based
Location:	Melbourne
Course Duration:	Up to 18 months
Nominal Study Hours:	1200 hours
Qualification Level:	Certificate IV
Nationally Recognised:	Yes

Course overview

Graduates of this course will gain an excellent foundation in all areas of Hospitality Management as it provides the skills and knowledge for an individual to be competent as a qualified chef or cook. The 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.
It is suitable for an Australian apprenticeship pathway.

Individuals with this qualification may have titles including **chef** or **chef de partie** and are able to perform roles such as:

- Supervising a satellite kitchen in a large hotel
- Supervising a kitchen in a catering operation
- Supervising a small restaurant kitchen

Work would be undertaken in various hospitality enterprises where patisserie products are prepared and served, including:

- Restaurants
- Hotels
- Catering operations
- Clubs
- Pubs
- Cafes
- Cafeterias
- Coffee shops

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Program outline

Subjects

The **SIT40413 Certificate IV in Commercial Cookery** qualification is made up of 33 units of competency from the SIT13 Tourism, Hospitality and Events Training Package. These consist of 27 core units and 6 elective units* as outlined below:

27 core units

Unit Code	Unit Name
BSBDIV501A	Manage diversity in the workplace
BSBSUS301A	Implement and monitor environmentally sustainable work practices
HLTAID003	Provide first aid
SITHCCC101	Use food preparation equipment
SITHCCC201	Produce dishes using basic methods of cookery
SITHCCC202	Produce appetisers and salads
SITHCCC203	Produce stocks, sauces and soups
SITHCCC204	Produce vegetables, fruit, egg and farinaceous dishes
SITHCCC301	Produce poultry dishes
SITHCCC302	Produce seafood dishes
SITCCC303	Produce meat dishes
SITHCCC307	Prepare food to meet special dietary requirements
SITHCCC308	Produce cakes, pastries and breads
SITHCCC309	Work effectively as a cook (HOLISTIC UNIT – WBT)
SITHKOP302	Plan and cost basic menus
SITHKOP402	Develop menus for special dietary requirements
SITHKOP403	Coordinate cooking operations
SITHPAT306	Produce desserts
SITXCOM401	Manage conflict
SITXFIN402	Manage finances within a budget
SITXFSA101	Use hygienic practices for food safety
SITXFSA201	Participate in safe food handling practices
SITXHRM301	Coach others in job skills
SITXHRM402	Lead and manage people
SITXINV202	Maintain the quality of perishable supplies
SITXMGT401	Monitor work operations
SITXWHS401	Implement and monitor work health and safety practices

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6 elective units

Unit Code	Unit Name
BSBMGT515A	Manage operational plan
SITXCCS501	Manage quality customer service
SITXFIN501	Prepare and monitor budgets
SITXMGT501	Establish and conduct business relationships
SITHCCC304	Produce and serve food for buffets
SITHKOP101	Clean kitchen premises and equipment

* Please note that it is possible to select alternative elective units subject to specific employer requirements and with the agreement of ANIBT.

Assessment methods

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Practical demonstration and observation
- Review questions and answers
- Group assignments
- Individual projects / portfolios
- Case studies
- Role plays
- Presentations

Entry requirements

There are no pre-requisites for entry into this qualification. However, it is highly recommended that students are currently in a workplace or have access to a workplace for this course.

For international students

Please check with the Australian Department of Immigration and Border protection regarding international students enrolling into any on-line only based qualifications.

The Australian government publishes rules for English language proficiency for international students applying for entry to vocational training. You should establish your country's assessment level by reading the DIBP rules at **www.immi.gov.au/students/**. Be aware that the rules may be changed during 2016.

Generally, to demonstrate English language proficiency for doing a Certificate or Diploma course, an international student needs one of the following test scores:

Test	IELTS	PTE Ac	TOEFL iBT	TOEFL PBT	Cambridge
Score	5.5	42	46	527	B2 – 160-179

ANIBT also accepts completion of a recognised equivalent English preparation course from an accredited ELICOS provider. Admission may be approved if the language of instruction in the student's home country is English or if English has been the language spoken in the student's home.

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Overseas students who do not provide a satisfactory score from an English test recognised by DIBP will be interviewed to ascertain their language, literacy and numeracy (LLN) skills.

All students must complete a Language, Literacy and Numeracy test at ANIBT as part of the enrolment process.

If necessary, the student will need to complete an English language course at ANIBT before being admitted to a vocational training Certificate or Diploma course.

Note: ANIBT may establish student's English language proficiency appropriateness' level if:

- The student has completed 1-year study which is taught in English
- The student has successfully completed ELICOS course and the level is equivalent to IELTS 5.5
- The student passes ANCE English assessment test, under supervision by ANIBT or ANIBT representative agents (does not apply to offshore direct-application).

Course completion

Upon successful completion of this course, you will receive a nationally recognised qualification **SIT40413 Certificate IV in Commercial Cookery** issued by the Australian National Institute of Business and Technology Pty Ltd (ANIBT).

The Australian National Institute of Business and Technology Pty Ltd is a Registered Training Organisation (Provider number: 21368) registered with the Australian Skills Quality Authority (ASQA).

Course availability

ANIBT's programs allow participants to undertake their studies in a variety of flexible ways including:

- Classroom*
- Computer generated supervised learning*
- Workshop
- Correspondence

ANIBT has regular intakes for its classroom based courses as follows:

*delivery modes available for INTERNATIONAL STUDENTS

January	Term 1 intake
April	Term 2 intake
July	Term 3 intake
October	Term 4 intake

Please contact ANIBT to discuss your specific study and qualification requirements and how we can tailor a program to suit your specific requirements.

Future pathways

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After successful completion of your Certificate IV, you will have many other study options available to you. These may include Diploma and Advanced Diploma level qualifications.

Recognition of Prior Learning (RPL)

Students may be able to shorten the length of their chosen course by taking into account previous training, employment experience or other life skills that directly relate to the competencies the Unit of competency is assessing.

Contact ANIBT directly on +61 3 9620 2922 to discuss your previous experience and we will be able to guide you through the RPL process.

Credit Transfer (CT)

Students may be able to shorten the length of their chosen course by taking into account previous studies. ANIBT recognises AQTF registered organisations for credit transfers.

Please contact ANIBT directly on +61 3 9620 2922 to discuss your previous studies and we will be able to guide you through the credit transfer process.

Special requirements

It is expected that all students will have access to their own personal computer and the internet. This is essential for regular research and also on-line based assessment work throughout the course.

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