

# SIT40516 Certificate IV in Commercial Cookery



## DESCRIPTION

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.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

This qualification is available to international students (CRICOS Course No. 093904A). Please refer to <http://www.cdu.edu.au/international/future-students/courses> for the course and fee information.

## ELIGIBILITY/ENTRY REQUIREMENTS

A current SIT30816 Certificate III in Commercial Cookery or an equivalent qualification in cooking is a prerequisite for entry into SIT40516 Certificate IV in Commercial Cookery.

Candidates will be required to attend a meeting with the course lecturer prior to enrolment to discuss the requirements of the course.

Students will be sent a pre-enrolment letter generated by the team and sent to them by the coordinator. The pre-enrolment letter indicates to the student who the coordinating lecturer is, contact information, and when the induction and enrolment day is for the course and what the students are required to bring on the day.

On the day of induction, the student's complete enrolment forms, complete a learner support indicator assessment to determine learning support requirements and receive course information such as training dates and content.

Students will be expected to have employment in a relevant position in a commercial kitchen to satisfy the requirements of the unit SITHKOP005 Coordinate cooking operations, which requires students to supervise at least 12 service periods and SITHCCC020 Work effectively as a cook which requires students to complete 48 restaurant services.

## DELIVERY DETAILS

Location (s)	Duration	Study mode
Palmerston Campus	<p>For Full-Time students training is delivered over a period of four semesters.</p> <p>For the first two semesters, the course is delivered over a period of 70 days at CDU Palmerston Campus Commercial Training Kitchens as well as a minimum of 48 restaurant service periods at a</p>	<p>All training conducted is a mixture of face-to-face classes and with the use of online delivery.</p> <p>There is a component of workplace learning in the course where the students' progress is monitored through the use of log book assessments.</p>

This course information flyer is not relevant to International student visa holders.

International student visa holders should visit - [www.cdu.edu.au/international/future-students/courses](http://www.cdu.edu.au/international/future-students/courses)

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	<p>suitable industry commercial kitchens.</p> <p>The duration of these programs are delivered over generally a two (2) weeks on and two (2) weeks off approach in structured two-week block programs.</p> <p>For the second two semesters, the course is delivered over a period of 114 days at CDU Palmerston Campus Commercial classroom and computer labs as well as a minimum of 12 restaurant service periods at a suitable industry commercial kitchens.</p> <p>The duration of these programs are delivered over generally three (3) hours on a Monday to Friday weekly basis which alternates per teaching period.</p>	<p>In the first two (2) semesters, SITHCCC020 Work Effectively as a Cook requires the students to complete 48 restaurant service periods where a minimum of seven (7) services are conducted at the CDU Karawa training restaurant, and the remaining services are captured in an industry workplace in a log book.</p> <p>In the second two semesters, SITHKOP005 Coordinate cooking operations require the students to complete 12 restaurant service periods in a suitable industry workplace and the service periods are captured in a workplace log book.</p>
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## 2020 FEES

NT Domestic Subsidised Fees: \$4,919.80

Domestic Full Fees: \$24,599.00

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students so contact us now to secure your place for 2020.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans and refunds contact CDU on 1800 061 963 or refer to <https://www.cdu.edu.au/cdu-vet/student-guide/fees>

## ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

## RECOGNITION OF PRIOR LEARNING (RPL)

Students can apply for RPL during pre-enrolment or after enrolment. Students are provided with an RPL Self-Assessment before application and followed through with and an initial interview with an assessor.

## RESOURCES

Students are issued with workbooks where required. Some units may require online resources which will be accessed via the CDUs online learning platform.

## UNIFORM

A complete, clean laundered and ironed uniform, and correct footwear must be worn at all times while attending class.

Uniform requirements for practical classes:

- 1 x White double breasted Chefs jacket (Not black. Complete with white buttons)
- 1 x Chefs trousers (Not black. Checked – modern or traditional)
- 1 x White apron
- 1 x Navy neckerchief
- 1 x White Chef's Hat (skull cap)
- 1 x Shoes heavy duty, non-slip and clean (no sneakers or runners)

There will be components of the course where business attire is expected to be worn.

At your interview, the course facilitator will give you more details suggesting where to purchase uniforms and tools of the trade, industry suppliers and price guidelines you should expect to pay.

## **TOOLS OF TRADE**

Students will be required to supply their own tools of trade which includes cook's knives to use. All tools, uniforms and other equipment must be clearly identified by engraving or pen.

Starter toolkit:

- 1 x 25cm/30cm Chef's knife
- 1 x Steel
- 1 x Paring knife
- 1 x Vegetable peeler
- 1 x Thermometer
- 1 x Palette knife
- 1 x Boning knife
- 1 x Fish filleting knife
- 1 x Utility fork
- 1 x Thermal piping bag
- 1 x Set nozzles
- 1 x Sharpening stone

Tools must be kept clean and sharp in a safe, hygienic carry case or knife roll. All tools, uniforms etc. must be clearly identified by engraving or pen.

## **STUDY AND CAREER PATHWAYS**

After achieving SIT40516 Certificate IV in Commercial Cookery, individuals could progress to SIT50416 Diploma of Hospitality Management.

Possible jobs relevant to this qualification include:

- Chef
- Chef de partie

## **QUALIFICATION CONTENT**

To achieve SIT40516 Certificate IV in Commercial Cookery a total of thirty-three (33) units of competency must be completed comprising twenty-six (26) core and seven (7) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

## 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

## ELECTIVE UNITS

An asterisk (\*) next to the unit code indicates that there are prerequisite requirements

BSBSMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITHPAT004*	Produce yeast-based bakery products
SITHASC008*	Prepare Asian cooked dishes

\*Prerequisite unit is SITXSFA001 Use hygienic practices for food safety

## WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

## SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employment, Counselling, Disability Service, Equal Opportunity, Discrimination and Harassment advice,

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Australian Indigenous Student Support Services, Information Technology Services, International Student Support Services, Library Services, and Learner Support Services.

More information is available at - [www.cdu.edu.au/study/student-life/student-support](http://www.cdu.edu.au/study/student-life/student-support)

## CONTACT DETAILS

SCHOOL OF TOURISM, HOSPITALITY AND SERVICE INDUSTRIES

Culinary Arts

T. 08 8946 7526

E. [culinaryarts@cdu.edu.au](mailto:culinaryarts@cdu.edu.au)

W. <http://www.cdu.edu.au/cdu-vet>

Refer to the **VET Student Guide** [www.cdu.edu.au/cdu-vet/student-guide](http://www.cdu.edu.au/cdu-vet/student-guide) for information regarding the enrolment process, student support services, student rights and responsibilities, previous studies recognition and the A-Z of other information.