



AUSTRALIAN INSTITUTE OF TECHNICAL TRAINING

SIT40516 Certificate IV in Commercial Cookery

Hospitality

CRICOS Course Code 093892M



Qualification

Students successfully completing the course will receive the Nationally Recognised SIT40516 Certificate IV in Commercial Cookery qualification.

Course Duration

This course is offered full time over 1.5 year or 78 weeks including holidays on a full time basis.

Contact Hours

20 hours per week for 60 weeks.

Additionally, students are expected at least **10 hours** of individual study per week not limited to research, learning activities and assessment activities utilising the facilities and resources available at AITT.

Tuition Fee

\$20,000

*Fees and Charges are subject to change with prior notice.
Material Fee will be charged extra.*

Training Location

- Level 3, 475-485 Flinders Lane, Melbourne, VIC 3000
(Classes as per scheduled timetable)
- Ground floor, 475-485 Flinders Lane, Melbourne, VIC 3000
(AITT Commercial Training Kitchen)

Operational Commercial Kitchen & Restaurant

Four8Five(Café/Bar/Dining) is located at Ground Floor, 475-485 Flinders Lane, Melbourne, VIC 3000



Course 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.

Possible job titles include:

- chef
- chef de partie

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Entry Requirements

The Training Package does not specify any entry requirements for this qualification course.

Age Requirements

AITT has a requirement that all students must be over 18 years of age at the commencement of course.

Academic Requirements

To gain entry to this course, applicants should have successfully completed home country equivalent to an Australian Year 11 qualification.

For further information refer to the Equivalent Qualifications on the Victorian Curriculum and Assessment Authority (VCAA) website: <http://www.vcaa.vic.edu.au/Pages/vce/vcerecognition/equivalals/equiv-yr11.aspx>

English Language Requirements

All International Students applying for courses at AITT must have a minimum English Language proficiency level of one of the below:

You should qualify in ANY ONE (1) of the following:

- IELTS overall band of 5.5 or equivalent;
- TOEFL iBT test score band of 46 equivalent or above;
- PTE Academic band score 42 equivalent or above;
- Cambridge English Advanced (CAE) test score band of 47 equivalent or above;
- OET score band Pass equivalent or above;
- Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
- Completion of a full time studies in Australia towards a Certificate III level course or above;
- English as the first language;
- Satisfactory completion of the EAL course OR
- Any other form of test which satisfies the Institution.

Teaching Method

Teaching is conducted in the classroom as well as in the training kitchen servicing customers (simulated industry environment). The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Students undertaking this course will also have access to commercial kitchen (Café/Bar/Dining) at Ground Floor, 475-485 Flinders Lane, Melbourne, VIC 3000.

Assessments

Assessments comprise of written assignments, tests, projects, case studies, skills demonstration and practicals. Skills will be assessed in the operational commercial training kitchen servicing customers at Ground Floor, 475-485 Flinders Lane, Melbourne, VIC 3000.

Course Structure

Units of Competency

(33 Units including 26 core & 7 elective units)

Code	Title
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	
• SITXCCS007	Enhance customer service experiences
• SITXHRM002	Roster staff
• SITXFSA004	Develop and implement a food safety program
• SITHCCC015	Produce and serve food for buffets*
• SITXINV003	Purchase goods
• SITXINV001	Receive and store stock
• SITHIND002	Source and use information on the hospitality industry

(*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety)

aitt.vic.edu.au

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