



# SIT40516 Certificate IV in Commercial Cookery

National ID: SIT40516 | State ID: AZW3

## About this course

### Want to run a fast paced kitchen?

When you complete the Certificate IV in Commercial Cookery you will be able to work as a supervisor/team leader cook or chef in a range of kitchens.

You will gain the knowledge and skills to lead a team in a commercial kitchen and be able to plan, prepare and cook food. You will produce dishes suitable for cultural and dietary requirements and learn about cleaning, first aid, food safety programs, managing workplace conflict, hygiene and workplace health and safety.

## Overview

### Semester 1, 2019

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#### Bentley Campus - Full Time-Classroom



Duration: **3 Semesters**



When: **Semester 1, 2019**



**JOBS &  
SKILLS WA**

RTO code: 52787  
Printed: 22/07/2019



How:

**Full Time**

## Units

### Core

Unit Title	National ID
Manage diversity in the workplace	BSBDIV501
Implement and monitor environmentally sustainable work practices	BSBSUS401
Use food preparation equipment	SITHCCC001
Prepare dishes using basic methods of cookery	SITHCCC005
Prepare appetisers and salads	SITHCCC006
Prepare stocks, sauces and soups	SITHCCC007
Prepare vegetable, fruit, eggs and farinaceous dishes	SITHCCC008
Prepare poultry dishes	SITHCCC012
Prepare seafood dishes	SITHCCC013
Prepare meat dishes	SITHCCC014
Prepare food to meet special dietary requirements	SITHCCC018
Produce cakes, pastries and breads	SITHCCC019
Work effectively as a cook	SITHCCC020
Plan and cost basic menus	SITHKOP002
Develop menus for special dietary requirements	SITHKOP004
Coordinate cooking operations	SITHKOP005
Produce desserts	SITHPAT006

Unit Title	National ID
Manage conflict	SITXCOM005
Manage finances within a budget	SITXFIN003
Use hygienic practices for food safety	SITXFSA001
Participate in safe food handling practices	SITXFSA002
Coach others in job skills	SITXHRM001
Lead and manage people	SITXHRM003
Maintain the quality of perishable items	SITXINV002
Monitor work operations	SITXMGT001
Implement and monitor work health and safety practices	SITXWHS003

## Elective

Unit Title	National ID
Participate in environmentally sustainable work practices	BSBSUS201
Provide first aid	HLTAID003
Prepare and present simple dishes	SITHCCC002
Use cookery skills effectively	SITHCCC011
Prepare specialised food items	SITHCCC021
Clean kitchen premises and equipment	SITHKOP001
Produce simple word processed documents	BSBITU201

## Entrance requirements

#### School Leaver

C Grades in Year 11 WACE General English, and OLNA; or NAPLAN 9 Band 8

#### Non-School Leaver

C Grades in Year 11 English and Maths or equivalent

#### AQF

Certificate II or Certificate III

## Job opportunities

- When you complete the Certificate IV in Commercial Cookery you will be looking at a supervisor or team leader career as a cook or chef in a range of kitchens.

For information about jobs and pathways, please see <http://joboutlook.gov.au/>

Further study opportunities:

- SIT50416 Diploma of Hospitality Management, State ID AZW2

## Fees and charges

### Indicative fees and charges

[2019 general admission fees list](#)

[2019 apprenticeship/traineeship fees list](#)

Fees and charges published on our website are indicative. Your fees will depend on your eligibility for government funding or a concession rate, and the units you choose to study or seek to be recognised under Recognition of Prior Learning (RPL). Our Indicative fees lists show fees that are:

- Based on the full possible study plan of units, including the recommended electives
- Based on full time study in 2019
- Charged at the government funded rate for over 18 years of age students
- Based on unit electives designed to meet localised industry demand for skills
- Made up of course fees and resource fees, or RPL fees. Course fees are the cost of your tuition, while resource fees pay for consumables provided to you to aid your study (such as printing and paper). You may also be required to purchase text books or equipment that are not part of our tuition or resource fees.

Fees may vary between students and between educational providers. Other charges may apply.

Visit our [Fees and payment options](#) page for more information.

Call 1800 001 001 to get a more accurate fee indication based on your eligibility and study plan before applying.

## VET Student Loans

Selected courses are VET Student Loan eligible courses.

A VET Student Loan creates a debt that must be repaid to the Commonwealth and is only available to students who are eligible.

To find out if you are eligible or to see the list of eligible courses visit our [Student Loans](#) page.

## International students

Selected courses are available to International students for full time study only.

Fees, charges, available locations, applications and enrolment procedures for International students are different to those for students who have Australian permanent residency.

For more information or to find a course visit the [TAFE International WA](#) website.

## Apprenticeships and traineeships

Fees for apprenticeships and traineeships are charged at a rate per nominal hour of study.

This means that your fees will vary depending on the units you study as part of your training plan.

Apprentices and trainees are liable to pay for their own fees but some industrial agreements (awards) dictate that employers are required to reimburse their apprentice upon receipt of satisfactory progress. An employer may also opt to pay on behalf of the apprentice or trainee.

For more information visit our [Apprenticeships and traineeships](#) page.

## Recognition of Prior Learning

Recognition of Prior Learning (RPL) enrolments are charged at \$3.25 per nominal hour of study.

No concession fees apply to RPL enrolments. Refer to the institutional or apprenticeship/traineeship fee lists for an indicative RPL course fee.

**Please note, fees are subject to change.**