



The Canberra Training School Pty Ltd. T/A CANBERRA BUSINESS AND TECHNOLOGY COLLEGE

SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY COURSE INFORMATION

COURSE INFORMATION	
RTO Name	Canberra Business and Technology College (CBTC)
RTO Code	40882
CRICOS Code	03465J
Training package	SIT Tourism, Travel and Hospitality Training Package
Qualification	SIT40516 Certificate IV in Commercial Cookery
CRICOS Course Code	095317D
Units of Competency	Total: 33 Units 26 Core and 7 Elective
Qualification details/ Course overview	<p>This qualification provides the skills and knowledge for an individual to be competent as a qualified chef or cook in a supervisory or team leading role in the kitchen. Work would be undertaken in various kitchen settings, such as in restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.</p> <p>The qualification is suitable for an Australian apprenticeship pathway.</p>
Job roles	<p>Individuals with this qualification are able to perform roles such as:</p> <ul style="list-style-type: none"> • Supervising one or more sections in a large kitchen • Supervising a small kitchen. <p>Possible job titles include:</p> <ul style="list-style-type: none"> • Chef • Chef de partie • Chef de cuisine
Pathways into the qualification	<p>Individuals may enter SIT40516 Certificate IV in Commercial Cookery with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, such as certificate III in commercial cookery and/or gain industry experience prior to entering the qualification.</p> <p>Please also refer to CBTC Entry Requirements below.</p>



The Canberra Training School Pty Ltd. T/A CANBERRA BUSINESS AND TECHNOLOGY COLLEGE

Pathways from the qualification	<p>After achieving SIT40516 Certificate IV in Commercial Cookery individuals could progress to SIT50416 Diploma of Hospitality Management or equivalent.</p> <p>This qualification provides a pathway to work in any hospitality industry sector, as a departmental or small business manager.</p> <p>The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafes, and coffee shops. This qualification allows for multi-skilling and for specialization in food and beverage.</p>
Entry requirements	<ul style="list-style-type: none"> ▪ Domestic students <ul style="list-style-type: none"> ○ Age 18+ ○ Completed high school, or equivalent ▪ International students <ul style="list-style-type: none"> ○ Age: 18+ ○ English language requirements: IELTS 5.5 or equivalent; or pass CBTC English test; or successful completion of any other Certificate or higher level course in Australia; ○ Educational requirements: Completion of Year 12 or equivalent or higher ○ <u>Work experience</u>: Not required
Qualification and recognition	Students who successfully complete this qualification will be awarded nationally recognised SIT40516 Certificate IV in Commercial Cookery.

Program/ Course Content

This program requires the completion of 33 units of competency
Total: 26 Core and 7 Elective units

	Code	Unit of Competency	
1	SITXFSA001	Use hygienic practices for food safety	Core
2	SITXFSA002	Participate in safe food handling practices	Core
3	SITHKOP001	Clean kitchen premises and equipment	Elective
4	SITHCCC001	Use food preparation equipment	Core
5	SITHCCC005	Prepare dishes using basic methods of cookery	Core



The Canberra Training School Pty Ltd. T/A CANBERRA BUSINESS AND TECHNOLOGY COLLEGE

6	SITHCCC017	Handle & serve cheese	Elective
7	SITHCCC003	Prepare and present sandwiches	Elective
8	SITHCCC006	Prepare appetisers and salads	Core
9	SITHCCC007	Prepare stocks, sauces and soups	Core
10	SITHCCC008	Prepare vegetables, fruits, eggs and farinaceous dishes	Core
11	SITHCCC012	Prepare poultry dishes	Core
12	SITHCCC013	Prepare seafood dishes	Core
13	SITHPAT006	Produce desserts	Core
14	SITXINV002	Maintain the quality of perishable items	Core
15	SITXHRM001	Coach others in job skills	Core
16	SITHCCC014	Prepare meat dishes	Core
17	SITHCCC018	Prepare food to meet special dietary requirements	Core
18	SITHKOP004	Develop menus for special dietary requirements	Core
19	SITHCCC019	Prepare cakes, pastry and bread	Core
20	SITHKOP002	Plan and cost basic menus	Core
21	SITHKOP005	Coordinate cooking operations	Core
22	SITHCCC020	Work effectively as a cook	Core
23	BSBDIV501	Manage diversity in the workplace	Core
24	SITXCOM005	Manage conflict	Core
25	SITXFIN003	Manage finances within a budget	Core
26	BSBWOR203	Work effectively with others	Elective
27	BSBSUS401	Implement and monitor environmentally sustainable practices	Core
28	SITXCCS006	Provide service to customers	Elective
29	SITXMGT001	Monitor work operations	Core
30	SITXWHS003	Implement and monitor work health and safety practices	Core
31	BSBSUS201	Participate in environmentally sustainable work practices	Elective
32	SITXHRM003	Lead and manage people	Core
33	SITXWHS002	Identify hazards, assess and control safety risks	Elective



The Canberra Training School Pty Ltd. T/A CANBERRA BUSINESS AND TECHNOLOGY COLLEGE

Electives may be changed at any stage.

Learning outcomes

- Use hygienic practices for food safety,
- Participate in safe food handling practices
- Clean kitchen premises and equipment,
- Use food preparation equipment
- Prepare dishes using basic methods of cookery, Handle & serve cheese
- Prepare and present sandwiches, appetisers and salads,
- Prepare stocks, sauces and soups
- Prepare vegetables, fruits, eggs and farinaceous dishes,
- Prepare poultry dishes, Seafood dishes, Desserts
- Maintain the quality of perishable items,
- Coach others in job skills, Prepare meat dishes
- Prepare food to meet special dietary requirements,
- Develop menus for special dietary requirements
- Prepare cakes, pastry and bread, Plan and cost basic menus
- Coordinate cooking operations, Work effectively as a cook
- Manage diversity in the workplace, Manage conflict
- Manage finances within a budget, Work effectively with others
- Implement and monitor environmentally sustainable practices
- Provide service to customers, Monitor work operations
- Implement and monitor work health and safety practices
- Participate in environmentally sustainable work practices
- Lead and manage people, Participate in safe work practices

Mode of delivery

Classroom based and practical hands on training in kitchen.

Program delivery details

Delivery location:

On campus at 100 Northbourne Avenue, Braddon ACT 2612

Practical training delivered by CBTC trainers in commercial kitchen for real world experience.

Number of study weeks: 60 weeks

Holiday weeks: Up to 18 weeks

Total course duration: 78 weeks

Number of hours per week: 20 hours

Class timetable: Classes may be held between 8:30am-9pm, Monday-Saturday (excluding public holidays). Students are advised of their class timetables during orientation.

Sample timetable

9-week term	9-11:00am	11:05am-1:00pm	1:30-3:30pm	3:35-pm-5:30pm
Monday (8 hours)	Manage conflict	Manage conflict	Manage conflict	Manage conflict
Tuesday (8 hours)	Monitor work operations	Monitor work operations	Monitor work operations	Monitor work operations
Friday (4 hours)	Manage conflict	Monitor work operations		



The Canberra Training School Pty Ltd. T/A CANBERRA BUSINESS AND TECHNOLOGY COLLEGE

Recognition of Prior Learning (RPL)/ Credit Transfer	Students can apply for RPL/ Credit transfer based on prior work experience and/or education/training. Please note that the course duration may be reduced if RPL/ Credits are granted and the 'Confirmation of Enrolment' will be adjusted accordingly.
Teaching/learning resources	Students will have access to the following course materials: <ol style="list-style-type: none"> 1. Study Guides 2. Assessment packs 3. Power-point presentations 4. Online course content 5. Computers 6. Internet access 7. Links to external resources 8. Overhead projectors 9. Library resources
Assessment methods	<p>Assessments/ Evidence-gathering techniques may include:</p> <p>A. Role Play / Video recordings/ Presentation / Practical cooking B. Oral – Questioning C. Case study D. Written assessments/Report/Essay/Research/Group Project</p> <p>Students may be required to submit video presentations to authenticate some of their practical work. They may also be required to participate in an oral interview at their course end of the course.</p>
Nominal training hours	1200 hours
Term Dates	Please refer to CBTC Term Dates
Fees	Please refer to CBTC Fee Schedule