

SIT40516

Certificate IV in Commercial Cookery

CRICOS Code: 091531G



Course Description

This qualification provides the skills and knowledge for an individual to become competent as a qualified commercial chef who uses a wide range of cookery skills. Upon completion of the course they will have a sound knowledge of kitchen operations together with 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.

Employment pathways from the Qualification

This qualification provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Possible job titles include: • Chef • chef de partie

Course Duration

Duration of this course is 72 weeks including term breaks and holidays as follows:

- 60 Study weeks of full-time tuition – 20 hours per week
- 12 weeks of holiday breaks

Entry Requirements

1. English Proficiency - IELTS score of 5.5 or PTE score of 42 or its equivalent
2. Language, Literacy and Numeracy Requirement - Learners take PAX language, literacy and numeracy assessment before the course to identify if any LLN support is required during the course.
3. Academic Requirement - Learner should have satisfactorily completed the equivalent of Australian Year 12 or higher.
4. Age Requirement - Learners must be 18 years of age or over at the time of their commencement at the institute.
5. Computer Skills - Learners should have basic computer skills and access to MS Office suite (Word, Excel and Power Point).
6. Other Requirements
 - Learners must be physically fit to carry up/lift to a maximum load of 5kgs as this may be required during the practical training
 - Learners must be able to handle and cook dairy products and non-vegetarian food items including but not limited to beef and pork.

Delivery / Study Mode

- Face to Face Classroom on Campus delivery – Full Time
- Practical Training in PAX simulated Kitchens
- 240 hours of Work Based Training

Delivery Locations

The classroom delivery of this qualification is at the PAX campus is located at 16/190 Queen Street, Melbourne VIC 3000.

The practical training or kitchen classes are conducted at 54-56 La Trobe Street, Melbourne VIC 3000.

Work Based Training for SITHCCC020 Work Effectively as a Cook unit and SITHKOP005 Coordinate cooking operations unit will be conducted at an approved commercial kitchen facility.

Recognition of Prior Learning & Credit Transfer

PAX conducts National Recognition by way of Credit Transfer (CT) and also provides credit based on successful completion of Recognition of Prior Learning (RPL) on one or more Units of Competency in the scope.

Training and Assessment Methods

Training is conducted in the classroom as well as in the commercial kitchen settings when required to simulate real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work and supervised practical sessions. The 240 hours of Work based training will be in commercial kitchen facility

Assessments comprise of written assignments and project works, case studies and practical demonstration

Practical Classes Uniform

You will be required to buy Chef Uniform for your practical classes.

Policies and Procedures

For PAX Refund Policy, Course Monitoring Policy, Transfer to another provider Policy, Credit Transfer Policy Complaints & Appeals Policy please visit our website at www.pax.edu.au

Course structure

To attain the SIT40516 Certificate IV in Commercial Cookery, 33 units must be completed: 26 Core units + 7 Elective units

Code	Unit of Competency
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

SITHIND002	Source and use information on the hospitality industry
SITXCCS006	Provide service to customers
SITXCCS007	Enhance the customer service experience
SITXFIN002	Interpret financial information
SITXHRM002	Roster staff
SITXINV001	Receive and store stock
SITXWHS001	Participate in safe work practices

* Pre-requisite unit: * SITXFSA001 Use hygienic practices for food safety