

SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY



Course Outline – Face-to-Face (Government-subsidy available – conditions apply)

Are you a domestic student wishing to work in the area of commercial cookery?

This qualification applies to a range of hospitality roles in varied contexts. Individuals in these positions operate independently or with limited guidance from others and use discretion to solve non-routine problems

Course Content

Units 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 vegetables, 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*
SITHKOP002 Plan and cost basic menus
SITXINV002 Maintain the quality of perishable items*
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
SITHCCC020 Work effectively as a cook*
SITXMGT001 Monitor work operations
SITXWHS003 Implement and monitor work health and safety practices

ELECTIVE UNITS
SITXCCS006 Provide service to customers
SITXCCS007 Enhance customer service experience
SITHCCC015 Produce and serve food for buffets*
SITXHRM002 Roster staff
SITHKOP003 Plan and display buffets
SITXINV001 Receive and store stock
SITXFIN002 Interpret financial information

*Prerequisite is SITXFSA001 Use hygienic practices for food safety

** Students who complete these units will receive a NSW Food Safety Supervisor Certificate on satisfactory completion.

Is this course right for you? Please review our selection criteria

This course is suitable for students with no prior experience in commercial cookery. This course is suitable for you if you can answer 'yes' to the following questions:

1. Have you completed some high school education?
2. Do you wish to work in a hospitality environment doing commercial cookery tasks?
3. Do you wish to work in commercial cookery as a Chef or Chef de partie?

Assessments

Assessment for this qualification may include written reports, case studies, projects, role plays, written assessments and third-party reports as well as portfolios of evidence. Practical assessments will be conducted in a fully-equipped, operational, commercial kitchen, in our on-site training restaurant or work placement facilities that meet industry standards.

Assessments will be undertaken throughout the course as advised by your trainer/Course Co-ordinator. If you wish to appeal an assessment decision, you may do so by initially appealing to your trainer - if not satisfactorily resolved, lodging an Assessment Appeals Form following the steps set out in the Assessment Complaints and Appeals Policy.

Domestic Students

This course is suitable for domestic students who demonstrate that they:

- meet the College's selection criteria (including Language, Literacy and Numeracy requirements); and
- wish to gain skills in commercial cookery as chefs in the hospitality industry such as in restaurants, hotels, motels, hospitals and other food preparation venues.
- those wishing to work as Chefs or Chef de partie

Recognition of Prior Learning (RPL)

Recognition of Prior Learning (RPL) is available to all students applying for this qualification. Recognition of prior learning is the recognition of your current skills and knowledge acquired through prior learning from other training, work or life experience. Conditions apply so please check with the College if you believe you may be eligible. If you are granted RPL, this will shorten the units and the time you are required to study.

Licensing Requirements

There are no licensing requirements associated with this course.

Unique Student Identifier

You will be required to have a Unique Student Identifier (USI). This is a special number that is allocated to each person studying in Australia to make it easier for you to check what courses you have undertaken and your results at any time.

We can assist you in applying for a USI if you don't already have one.

Work Placement

An actual work-placement component of 600 hours is included and will be at a suitable venue which must be approved by the College prior to the work placement. The College arranges work placements for its students and these may be or unpaid placements depending on the host employer. Students are not permitted to change their work placement without prior College approval.

Workplace facilities will also be negotiated with the student to ensure that there is no hardship to the student in accessing the workplace facility.

Students are covered by the College's Work Placement Insurance Policy during the period of their work placement if they are not paid by their host employers during their work placement. Students who are paid during their work placement will be covered by the host employer's Workers' Compensation insurance.

Duration and Delivery mode

This is a 104-week course. The volume of learning for this qualification is 2400 hours. This includes:

- 1600 face-to-face training hours over two years;
- 800 hours of independent research and study over two years

The 1600 face-to-face training hours consist of:

- 1000 hours in total of face-to-face classes and online study, and
- 600 hours of mandatory work placement

The formal learning activities consist of 20 hours of face-to-face classes each week

Students should allocate 10 hours per week to complete independent study and research which amounts to 800 hours of study over the duration of the course.

Students will be advised of the particular workbooks and learning resources they will be required to purchase for each unit of competency.

Entry requirements

Education

There is no formal pre-requisite for enrolling in this course. However, this course involves lots of reading and undertaking a range of written assessments. As a result, it is preferable that you should have:

- A good command of English language skills (both written and verbal), and
- Completed year 10, or equivalent or be a mature-age candidate; or
- Completed a similar-type qualification at Certificate III level or higher

We do understand that not everyone is able to read, write and perform mathematical calculations to the same level. We offer Language, Literacy and Numeracy assessment and support services through our dedicated team. Don't hesitate to ask for help in you consider you need it – all enquiries are strictly confidential.

Students must satisfy the criteria determined by the NSW Department of Industry for Smart and Skilled Eligibility (*as set out on our website) and which may change from time to time. If deemed acceptable, the student completes a Smart and Skilled enrolment form and submits the relevant I.D. forms (such as Drivers' Licence, Medicare card, Passport, Birth Certificate) in accordance with the College's Smart and Skilled Enrolment Policy and Notification of Enrolment and Process Guide.

The Government then determines acceptance and issues a quotation which is valid for 14 days. If the quotation is not accepted, the offer of a subsidised place lapses.

Minimum Age

You should be at least 18 years old to enrol in this course and be committed to completing the course. If you are under 18 you will require permission to enrol from a parent or guardian.

Course Progress Monitoring

Students will be monitored throughout the course to ensure that they are progressing satisfactorily, although there is no time limit on domestic students to complete their studies, unless they are in a Traineeship.

Students may request additional assistance from the College's support staff by phoning or emailing the College or by appointment with College staff. Support staff are available to assist with understanding the course content or to provide support in difficult or trying circumstances which are affecting the student's studying.

Students who are not progressing satisfactorily in their studies may require mutually-agreed intervention strategies to catch up on their studies. Students who are not progressing satisfactorily in their course may risk failing their studies.

Completion:

Upon successful completion of this course you will receive a nationally-recognised SIT40516 Certificate IV in Commercial Cookery. Students who complete only some units of this course may receive a Statement of Attainment for the Units of Competency completed.

Contact Us

If you are interested in this course, please do not hesitate to ring the College on 02 9791 6555 and ask to speak to our Course Consultant or our Smart and Skilled Manager. They will be happy to help you work out whether this course is the right one for you. Alternatively, you could send an email to deborahc@tbc.nsw.edu.au.