



AMERICAN COLLEGE



SIT40516

CRICOS CODE
095291J

CERTIFICATE IV IN COMMERCIAL COOKERY

Australian
Qualifications
Framework



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.

Job Roles

Chef, Chef de Partie

Course Duration And Fee

Duration: 78 weeks (66 study weeks and 12 weeks of holidays)

Fees- AU \$ 13,990.00 (include enrollment fee \$395.00 + course material fee \$1500.00)

*The Material Fee ensures students receive printed notes, access to wifi for the duration of their course, uniform and a 5 piece knife set.

Mode of Delivery

Full Time- face to face (20 hours per week)

Learners may require to undertake 5* hours self study
(*Indicative only)

Pathway

Further training pathways from this qualification include, but are not limited to SIT50416 Diploma of Hospitality Management or SIT60316 Advanced Diploma of Hospitality Management.

Pre-Requisites

Nil as per training package

AC Entry Requirements

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

American College entry requirements are as follows:

International students must be at least 18 years of age and must have completed at least the equivalent of Year 10.

These students must also have an IELTS score of 5.5 or equivalent.

International Students may not be required to provide evidence of English Language competence where documented evidence can be provided to demonstrate any of the following:

- The student was educated for 5 years in an English-speaking country.
- The student has completed at least 6 months of a Certificate IV level course in an Australian RTO.
- The student has successfully completed their High School in English Language.
- The student has successfully completed AC English Placement Test.
- Workplace learning: Students are required to have access to the workplace and must organise to complete 48 food service periods as per the training package. American College may help to find the appropriate workplace if required.

Please Note: All the students are required to successfully complete LLN test (LLN Robot) at the time of enrolment.

Recognition of Prior Learning (RPL) & Credit Transfer (CT)

Students may apply for Recognition of Prior Learning (RPL) by providing evidence that they have the required skills and knowledge in the specific areas of competency through work / industry experience and/or completed eligible assessments in an equivalent or higher qualification. Appropriate credit transfer may be granted to eligible students against each unit of competency on evidence to successful completion of the same unit in an equivalent or higher nationally endorsed qualification. Students with credit transfers or recognition of prior learning will finish the course in a shorter duration and are advised to consult appropriate authorities/bodies for applicable criteria if they are planning further study or stay in Australia

Recognition of Prior Learning

Recognition of prior learning (RPL) is an assessment process that involves assessment of an individual's relevant prior learning (including formal, informal and non-formal learning) to determine the credit outcomes of an individual application for credit.

(Source: <http://www.aqf.edu.au/wp-content/uploads/2013/06/RPL-Explanation.pdf>)

Credit Transfer

Credit transfer is a process that provides students with agreed and consistent credit outcomes for components of a qualification based on identified equivalence in content and learning outcomes between matched qualifications.

(Source: <http://www.aqf.edu.au/wp-content/uploads/2013/06/CreditTransfer-Explanation.pdf>)

Qualification

On successful completion of this course the student would be awarded SIT40516 Certificate IV In Commercial Cookery which is nationally recognised qualification. This could help student gain entry into career paths or higher education in Business stream. Students who do not complete all units may be eligible for a Statement of Attainment in partial completion of a Certificate IV In Commercial Cookery (SIT40516)

Assessment Methods

Assessment processes cover a broad range of skills and knowledge needed to demonstrate competency and will integrate knowledge and skills with their practical application. All assessments of units of competency will be conducted according to the assessment guidelines and competency standards of the official Training Package for this qualification. Students will be required to perform in a range of areas including and not limited to : knowledge questionnaire, project, simulated practical observation, reflective general and log book, third party report etc.

ABN 91 130 637 320

International Institute of Management Pty Ltd trading as American College / International Institute of Management

180 Logan Road, Woolloongabba, Brisbane,
Queensland – 4102, Australia

Course Contents

Total Number of units
33 (26 Core Units & 7 Elective Units)

CORE UNITS

BSBDIV501	:	Manage diversity in the workplace
BSBSUS401	:	Implement and monitor environmentally sustainable work practices
SITHCCCO01	:	Use food preparation equipment
SITHCCCO05	:	Prepare dishes using basic methods of cookery
SITHCCCO06	:	Prepare appetisers and salads
SITHCCCO07	:	Prepare stocks, sauces and soups
SITHCCCO08	:	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCCO12	:	Prepare poultry dishes
SITHCCCO13	:	Prepare seafood dishes
SITHCCCO14	:	Prepare meat dishes
SITHCCCO18	:	Prepare food to meet special dietary requirements
SITHCCCO19	:	Produce cakes, pastries and breads
SITHCCCO20	:	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 (Prerequisite)
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
SITXMGTO01	:	Monitor work operations
SITXWHS003	:	Implement and monitor work health and safety practices

ELECTIVE UNITS

SITHCCCO15	:	Produce and serve food for buffets
SITXINV004	:	Control stock
SITHCCCO17	:	Handle and serve cheese
SITXHRM002	:	Roster staff
SITXINV001	:	Receive and store stock
SITXCCS006	:	Provide service to customers
SITXCCS007	:	Enhance customer service experiences

Practical Training Kitchen

- The Greenhive Kitchen - Shop 5/219 Hawken Drive, St Lucia QLD 4067
- 106 Deshon Street Woollongabba 4102
- Brisbane Markets Rocklea 4106

Enrolment

To enrol in this qualification, please contact us.

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