



SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS Course Code: 0101973

National Qualification Code: SIT40516

Course Duration: 78 Weeks (Includes term breaks)

Delivery arrangement: Face to Face

Next start dates: See website for details or contact admissions

COURSE DESCRIPTION

The Certificate IV in Commercial Cookery 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.

STUDY AND ENJOY MULTICULTURAL BURWOOD

Skyline International College is just 12 minutes by train from the heart of the city of Sydney. The campus is in the center of Burwood and is just 2 minutes from the Burwood train station or bus stop. Burwood is multicultural and is a destination for international students to live and work.

ENTRY REQUIREMENTS

Skyline International College (SIC) follow the SIT Training package guidance for the entry requirements for this qualification. There are no entry requirements for this qualification and direct entry is accepted.

Academic Requirements:

Minimum completion of Australian Year 11 secondary school education equivalent or above. This requirement will vary by country of origin and information is provided on the SIC website and SIC marketing materials.

English Language Requirements:

Academic IELTS 5.5 overall, no less than 5.0 in each band, or upper intermediate, or EAP from approved ELICOS/ESL centre.

Any AQF qualification at the Certificate III level or above in any discipline area delivered and assessed in English only will be deemed as meeting both the academic and English language entry requirements.

Physical requirements

Students should be aware that this course requires physical tasks including manual handling such as inventory and using commercial cooking equipment in a commercial kitchen setting.

RESOURCES REQUIREMENTS

We provide access to your course materials through SIC Didasko online platform and course handouts. We have computers and student access at College, required software's (eg, IT software's and Microsoft suite) are installed in college computers for students to use.

A complete, clean laundered and ironed uniform, and correct footwear must be worn at all times while attending practical class.

Uniform requirements for practical classes:

- 1 x White double breasted Chefs jacket (Not black. Complete with white buttons)
- 1 x Chefs trousers (Not black. Checked – modern or traditional)
- 1 x White apron
- 1 x White neckerchief
- 1 x White Chef's Hat (skull cap)
- 1 x Shoes heavy duty, non-slip and clean (no sneakers or runners)

Starter toolkit:

Students will be required to use tools of trade which includes cook's knives. Starter toolkit include:

- 1 x 25cm/30cm Chef's knife
- 1 x Steel
- 1 x Paring knife
- 1 x Vegetable peeler
- 1 x Thermometer
- 1 x Palette knife
- 1 x Boning knife
- 1 x Fish filleting knife
- 1 x Utility fork
- 1 x Thermal piping bag
- 1 x Set nozzles
- 1 x Sharpening stone

The uniform and Starter toolkit for practical kitchen will be provided by the College. The course materials fee for the course is \$1,200.

VOCATIONAL OUTCOME

Occupational titles suited to our choice of electives may include:

<ul style="list-style-type: none">• Saute chef• Sous chef• Fish chef	<ul style="list-style-type: none">• Roast chef• Grill chef• Fry chef	<ul style="list-style-type: none">• Vegetable chef• Pantry chef• Pastry chef
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COURSE STRUCTURE

Our course has been designed to meet the requirements for the SIT40516 Certificate IV in Commercial Cookery. It contains 33 units of competency as follows:

- 26 core units
- 7 elective units

Unit Code	Unit Title	Core/Elective
SITXFSA001	Use hygienic practices for food safety	Core
SITXFSA002	Participate in safe food handling practices	Core
SITXINV002	Maintain the quality of perishable items	Core
SITXHRM001	Coach others in job skills	Core
SITHCCC001	Use food preparation equipment	Core
SITHCCC005	Prepare dishes using basic methods of cookery	Core
SITHCCC006	Prepare appetisers and salads	Core
SITHCCC007	Prepare stocks, sauces and soups	Core
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	Core
SITHCCC012	Prepare poultry dishes	Core
SITHCCC014	Prepare meat dishes	Core
SITHCCC013	Prepare seafood dishes	Core
SITHCCC018	Prepare food to meet special dietary requirements	Core
SITHPAT006	Produce Desserts	Core
SITHCCC019	Produce cakes, pastries and breads	Core
SITHKOP004	Develop menus for special dietary requirements	Core
SITHKOP002	Plan and cost basic menus	Core
SITHKOP005	Coordinate cooking operations	Core
SITHCCC020	Work effectively as a cook	Core
BSBDIV501	Manage diversity in the workplace	Core
BSBSUS401	Implement and monitor environmentally sustainable work practices	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core
SITXHRM003	Lead and manage people	Core
SITXMGT001	Monitor work operations	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
BSBSUS201	Participate in environmentally sustainable work practices	Elective
BSBWOR203	Work effectively with others	Elective
SITXWHS001	Participate in safe work practices	Elective
SITHKOP001	Clean kitchen premises and equipment	Elective
BSBITU202	Create and use spreadsheets	Elective
BSBITU301	Create and use databases	Elective
BSBITU306	Design and produce business documents	Elective

DELIVERY METHODS

The course is delivered across 60 weeks over 6 terms.

The delivery mode is blended delivery mode combining classroom, practical and online delivery.

Classroom learning The trainer will introduce the unit and the required knowledge and deepen the student's understanding of topics through a range of teaching methods. The materials are supplied and are comprehensive. Referring to SIC Didasko online, the trainer directs students to the interactive learning activities then digital challenge tests that cover the unit.

Cookery practical sessions:

For cookery classes, students will undertake training and assessment in a commercial kitchen.

For other hospitality units, students will participate in simulated hospitality settings. These sessions provide an environment for students to work on practical learning for each unit. This is

done under the guidance of the trainer. Practical activities scenarios and role plays are provided in classes no bigger than 20 students. Students are encouraged to support each other in pairs and small groups. Kitchens are fully equipped with large and small commercial equipment. Some units require more practical skills than others.

Work Placement:

Work placement is in a commercial kitchen in a restaurant in Term 4 and Term 5.

We have referred to the SIT Training Package implementation guides for work placement. There are two units that require mandatory work placement in a commercial cookery environment. The placement is completed in Term 4 Block A & B and Term 5 Block A The units are:

SITHCCC020 Work effectively as a cook – 200 hours timetabled

This unit's performance evidence requires the completion of 48 service periods to be completed by the students in real workplace environment. A service period is breakfast, lunch, dinner and special functions.

SITHKOP005 Coordinate cooking operations – Up to 100 hours timetabled

This unit's performance evidence requires the supervision of food production processes & monitoring and reporting on the quality of kitchen outputs -minimum (12) twelve complete service periods (shifts).

Students on work placement are expected to do 4 x 5 hour shifts per week for the allocated weeks in the term. The shifts must suit the employer and the required 48 service periods across Breakfast, lunch, dinner and functions. These hours will be different to regular class timetable hours and students must make themselves available. Term 4 and 5 is after 9 months of the course so there is plenty of time to get ready for these arrangements.

Structured online learning There is an extra 4 hours per week programmed outside of 20 scheduled contact hours where you revise and practice to reinforce classroom and practical learning. The Didasko online learning is set up by unit and topics so it is easy for you to explore and then work through each unit of study. Some people will move more quickly through the material and others may take a bit more time depending on your confidence in the topics.

SAMPLE TIMETABLE

Day	Face to Face/ Practical (20 hours/week)
Thursday	8.00 am - 4.00 pm
Friday	Lectures, group work, oral work, case studies, practical kitchen
Saturday	8.00 am - 1.30 pm Lectures, group work, oral work, case studies, practical kitchen

ASSESSMENTS

Students are required to complete a range of tasks as part of the assessment requirements for each unit. Each unit assessment takes about 5-10 hours outside of class hours. Assessments methods may include:

1. Short Answer Questions
2. Practical Demonstration (Simulation or Real Workplace), Logbook
3. Project
4. Third Party Reports from the Workplace

Within the Projects there may be a number of tasks and methods used to gather evidence of competency such as:

- Web based research and reports
- Scenarios and case studies
- Practical demonstrations observed by the Assessor
- Business simulations
- Presentations observed by the Assessor

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

RPL and credit transfer (CT) can be applied for at the time of enrolment or during orientation and the original or certified copy must be provided. A fee is payable for assessing your RPL status or processing your credit transfer, please refer to our price lists in the handbook and website. If credit is granted, international students may have their course and visa shortened.

COURSE COMPLETION

Upon successful completion of all the required units of this course, you will receive a nationally recognised qualification in SIT40516 Certificate IV in Commercial Cookery. Students who do not complete all required units may be eligible for a Statement of Attainment in partial completion of a SIT40516 Certificate IV in Commercial Cookery.

PATHWAYS

Under mutual recognition, the Qualification or Statement of Attainment awarded by Skyline International College will be recognized by other RTOs Australia wide. Upon successful completion of this course, students may choose to study:

- SIT50416 Diploma of Hospitality Management at Skyline International College. or
- An undergraduate degree at universities or higher education providers that are willing to accept your credentials and experience (subject to higher education providers course entry requirements).

TRAINING AND OTHER FACILITIES

Skyline International College campus is fully equipped with required facilities including modern computer lab with internet access and required IT software's, data projector and resources borrowing facility, printing and photocopying facility and a student common area.

Practical kitchen— a custom built space that is used for commercial cookery training and can be adapted to suit restaurant management and customer service practice and simulations

SKYLINE INTERNATIONAL COLLEGE CONTACT DETAILS

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