



## SIT40516 – Certificate IV in Commercial Cookery (Resources Material)

Unit Code	Unit Code and Title	Resources
SITXFSA001	Use hygienic practices for food safety (Pre-Requisite Unit)	Training Resource Solutions
SITXFSA002	Participate in safe food handling practices	Training Resource Solutions
SITHCCC001	Use food preparation equipment *	Training Resource Solutions
SITHKOP001	Clean kitchen premises and equipment *	Training Resource Solutions
SITXINV002	Maintain the quality of perishable items *	Training Resource Solutions
SITHCCC005	Prepare dishes using basic methods of cookery*	Training Resource Solutions
SITHKOP004	Develop menus for special dietary requirements	Training Resource Solutions
SITXINV004	Control stock	Training Resource Solutions
SITHCCC007	Prepare stocks, sauces and soups*	Training Resource Solutions
SITHCCC019	Produce cakes, pastries and breads*	Training Resource Solutions
SITHCCC006	Prepare appetisers and salads*	Training Resource Solutions
SITHPAT006	Produce desserts *	Training Resource Solutions
SITHCCC014	Prepare meat dishes*	Training Resource Solutions
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes*	Training Resource Solutions
SITHCCC018	Prepare food to meet special dietary requirements*	Training Resource Solutions
SITHCCC012	Prepare poultry dishes *	Training Resource Solutions
SITHCCC013	Prepare seafood dishes*	Training Resource Solutions
SITXHRM001	Coach others in job skills	Training Resource Solutions
SITHIND002	Source and use information on the hospitality industry	Training Resource Solutions
SITHKOP002	Plan and cost basic menus	Training Resource Solutions
BSBSUS201	Participate in environmentally sustainable work practices	Training Resource Solutions
SITXCOM002	Show social and cultural sensitivity	Training Resource Solutions
SITXWHS001	Participate in safe work practices	Training Resource Solutions
BSBWOR203	Work effectively with others	Training Resource Solutions
SITHCCC020	Work effectively as a cook*	Training Resource Solutions
SITXHRM003	Lead and manage people	Training Resource Solutions
SITXMGT001	Monitor work operations	Training Resource Solutions
BSBDIV501	Manage diversity in the workplace	Training Resource Solutions
SITXCOM005	Manage conflict	Training Resource Solutions
SITXFIN003	Manage finances within a budget	Training Resource Solutions
BSBSUS401	Implement and monitor environmentally sustainable work practices	Training Resource Solutions
SITXWHS003	Implement and monitor work health and safety practices	Training Resource Solutions
SITHKOP005	Coordinate cooking operations	Training Resource Solutions