

# SIT40516

## CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS CODE : 093715F



ALTEC College



### COURSE OVERVIEW

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.

### PRE-ENROLMENT & NEEDS ANALYSES

As per our Admission and Enrolment Policy and Procedure, ALTEC College conducts pre-enrolment Client Needs Analysis to determine course suitability, existing skills and knowledge and an early detection of any learning needs. A pre-enrolment interview may also be conducted.

RPL and credit transfer opportunities are provided at the time of enrolment, and an option for students to apply during their studies.



**Campus Location**  
Melbourne (VIC)



**Kitchen Campus Location**  
North Melbourne (VIC)



**Course Duration**  
52 weeks  
(Including Holiday)



**Contact Hours**  
40 contact weeks  
(20 hours per week)



#### Tuition Fee:

<https://www.altec.edu.au/altec-student-fee/>

### ENTRY REQUIREMENTS

- ✓ Completion of Year 12 or equivalent
- ✓ International: IELTS 5.5 with a minimum 5.0 in each band, or equivalent TOEFL iBT 46, TOEFL PBT 527, or PTE 42, or GE Intermediate or EAP
- ✓ At least 18 years of age at the commencement of the course

### ACADEMIC PATHWAYS

#### Pathways into the qualification

- ✓ SIT30816 Certificate III in Commercial Cookery

#### Pathways from the qualification

- ✓ SIT50416 Diploma of Hospitality Management
- ✓ SIT50422 Diploma of Hospitality Management

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### COURSE STRUCTURE Students must complete all the required units to attain this qualification

UNIT CODE	TITLE	TYPE
SITXFSA001	Use hygienic practices for food safety (PreRequisite unit)	Core
SITXFSA002	Participate in safe food handling practices	Core
SITHCCC001	Use food preparation equipment *	Core
SITHKOP001	Clean kitchen premises and equipment *	Elective
SITXINV002	Maintain the quality of perishable items *	Core
SITHCCC005	Prepare dishes using basic methods of cookery*	Core
SITHCCC007	Prepare stocks, sauces and soups*	Core
SITHCCC019	Produce cakes, pastries and breads*	Core
SITHCCC006	Prepare appetisers and salads*	Core
SITHPAT006	Produce desserts *	Core
SITHCCC014	Prepare meat dishes*	Core
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes*	Core
SITHCCC018	Prepare food to meet special dietary requirements*	Core
SITHCCC012	Prepare poultry dishes *	Core
SITHCCC013	Prepare seafood dishes*	Core
SITXHRM001	Coach others in job skills	Core

UNIT CODE	TITLE	TYPE
SITHKOP002	Plan and cost basic menus	Core
BSBSUS201	Participate in environmentally sustainable work practices	Elective
SITXWHS001	Participate in safe work practices	Elective
BSBWOR203	Work effectively with others	Elective
SITHCCC020**	Work effectively as a cook*	Core
SITHKOP004	Develop menus for special dietary requirements	Core
SITXINV004	Control stock	Elective
SITHIND002	Source and use information on the hospitality industry	Elective
SITXCOM002	Show social and cultural sensitivity	Elective
SITHKOP005**	Coordinate cooking operations	Core
SITXHRM003	Lead and manage people	Core
SITXMGTO01	Monitor work operations	Core
BSBDIV501	Manage diversity in the workplace	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core
BSBSUS401	Implement and monitor environmental-ly sustainable work practices	Core
SITXWHS003	Implement and monitor work health and safety practices	Core

### WBT PLACEMENT

This course has work placement requirements; i.e., some of the tasks and activities may need to be completed in an actual work place. Where work placement applies, unit(s) marked with (\*\*), ALTEC College shall provide work placement to students for a one-time student cost of \$1,500 for the duration of the course. Students will also have an option to arrange their own placement, in which case, the placement fee will not be payable.

The placement fee is not a pre-paid fee and will only be charged once the students has provided a written request to ALTEC College. Students may choose between host organisations where more than one options are available. Students will further be informed during the orientation session. ALTEC College shall assist the students and provide all the required documents and support including referrals, induction, work placement contract, log book, workplace tasks, and information on how the assessments will be conducted.