

## SIT40516

# Certificate IV in Commercial Cookery



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.

**Common positions that may be suited with this qualification are:**

- ❖ **Chef**
- ❖ **Chef De Partie**

### COURSE REQUIREMENTS:

#### DOMESTIC STUDENTS

Training and assessments are conducted in English. A pre training intake interview will be conducted, and each learner will undertake a Language, Literacy and Numeracy Assessment.

There are no pre-requisites or any other training package entry requirement to enroll in this course.

#### INTERNATIONAL

English requirements:

- must have an IELTS score of 5.5 or
- must have a TOEFL iBT score of 46 or
- must have a PTE Academic score of 42 or
- must have a Cambridge English Advanced (CAE) score of 162 or
- must have an OET score of B for each component
- Completed year 11 or equivalent

#### TRAINING DELIVERY:

**Face to Face and Practical Simulations** - Campus onsite delivery in classroom with an educator face to face including simulation activities.

**Virtual Classroom via Zoom and Practical Simulations** - (Blended Learning) - Delivery through interactive virtual classrooms with an educator in real time delivery for theory component. Simulated observations must be attended face to face in the classroom under the supervision of trainer.

#### DURATION:

- Domestic: 66 weeks without any breaks
- International: 78 weeks including 12 weeks break

**Domestic Students:** 13 13 89

**International students:** +61 3 9450 0500

#### RECOGNITION OF PRIOR LEARNING AND/OR CREDIT TRANSFER

You can apply to recognise your prior learning, work experience and course work towards this qualification. Detailed information is available on the ETEA website [www.etea.edu.au](http://www.etea.edu.au)

#### FURTHER INFORMATION

For further information, including student pre-engagement information, entry requirements, course duration, assessment methods, how to enrol, RPL, Credit Transfer, pathways etc. please visit our website at [www.etea.edu.au](http://www.etea.edu.au)

#### GOVERNMENT FUNDING (Only If Available):

You may be able to access government funding if you meet the eligibility criteria.

To check if you are eligible visit [www.etea.edu.au](http://www.etea.edu.au)

# Units of Study



Students will need to complete 33 Units of Competency, consisting of: 26 Core and 7 Electives  
(NB: Elective units will be selected for delivery by ETEA and are subject to change to meet client and industry requirements)

CORE	
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 vegetable, 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
SITHCCC020	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
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
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
ELECTIVES	
SITHASC006	Prepare Asian rice and noodles
SITHASC008	Prepare Asian cooked dishes
SITHASC011	Prepare sashimi
SITHASC012	Prepare sushi
SITHCCC022	Prepare portion-controlled meat cuts
SITXFSA003	Transport and store food
SITHKOP006	Plan catering for events or functions



**FURTHER INFORMATION**  
Visit our website or contact your  
closest office for further information.

[www.etea.edu.au](http://www.etea.edu.au)



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