

National Code: SIT40516

Certificate IV in Commercial Cookery

CRICOS Course Code: 102362C



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 as a commercial cook in various kitchen settings such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Entry Requirements

- Must be 18 years of age for off-shore and 20 years or above for on-shore commencement

Academic Requirements:

- Successful completion of Year 12 or equivalent and /or above
- Pre-Training analysis might be required

English Language (International Students):

- IELTS 5.5 or higher with a minimum score of 5.0 in each band OR
- Equivalent TOEFL (46), PTE (42), Upper Intermediate or EAP

Course Structure

- 6 Terms - 78 weeks (including holidays), 60 contact weeks
- Requires completion of 33 units of competency (26 Core plus 7 Electives)
- Work placement of 360 hours during the study period

- 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)
- SITHCCC013 Prepare Seafood Dishes (Core)
- SITHCCC014 Prepare Meat Dishes (Core)
- SITHCCC018 Prepare Food to Meet Special Dietary Requirements (Core)
- SITHCCC019 Produce Cakes, Pastries and Breads (Core)
- *SITHCCC020 Work Effectively as a Cook (Core) (200 hours work placement)
- SITHKOP002 Plan and Cost Basic Menus (Core)
- SITHKOP004 Develop Menus for Special Dietary Requirements (Core)
- SITXFSA001 Use Hygienic Practices for Food Safety (Core)
- SITXFSA002 Participate in Safe Food Handling Practices (Core)
- SITXHRM001 Coach Others in Job Skills (Core)
- SITXINV002 Maintain the Quality of Perishable Items (Core)
- SITHCCC001 Use Food Preparation Equipment (Core)
- SITXCCS007 Enhance Customer Service Experience (Elective)
- SITXCCS008 Develop and Manage Quality Customer Service Practices (Elective)
- SITXFIN004 Prepare and Monitor Budgets (Elective)
- SITXWHS002 Identify Hazards, Assess and Control Safety Risks (Elective)
- SITXHRM002 Roster Staff (Elective)
- SITXCCS002 Provide Visitor Information (Elective)
- SITXGLC001 Research and Comply with Regulatory Requirements (Elective)
- BSBSUS401 Implement and Monitor Environmentally Sustainable Work Practices (Core)
- BSBDIV501 Manage Diversity in the Workplace (Core)
- *SITHKOP005 Coordinate Cooking Operations (Core) (160 hours work placement)
- 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)
- SITHPAT006 Produce Desserts (Core)

Course Pathways

After successful completion of this qualification, you could obtain positions such as:

Cook Sous Chef Breakfast Chef Commis Chef

Demi Chef in Restaurants/Bistros/Cafés

Catering Companies Culinary Artist

Chef de Partie – Large Hotel

Course Fees

Tuition Fee: \$25,250 (\$4,208 per Term)

Application fees: \$200 * Non-Refundable

Material Fees: \$1,000

2020 Term Dates Intake Dates

Term	Term Dates	Intake Dates
Term 1	29th Jun to 6th Sep	29th Jun, 27th Jul
Term 2	21st Sep to 29th Nov	21st Sep, 9th Nov
Term 3	11th Jan '21 to 21st Mar '21	11th Jan '21, 8th Feb '21
Term 4	5th Apr '21 to 13th Jun '21	5th Apr '21, 3rd May '21
Term 5	28th Jun '21 to 5th Sep '21	28th Jun '21, 9th Aug '21
Term 6	20th Sep '21 to 28th Nov '21	20th Sep '21, 8th Nov '21

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