



SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

Boost your skills within a commercial kitchen and take your hospitality career to the next level with the SIT40516 Certificate IV in Commercial Cookery.

This highly practical qualification will equip students with an in-depth industry knowledge of kitchen operations and management required to be competitive candidates within the fast-paced hospitality industry as a qualified chef, chef de partie or patisserie chef. They will also advance in their practical experience through hands-on training in food preparation, safety practices and cookery skills.

Instead of traditional assessments you will use your skills and knowledge to build a portfolio of evidence that will work towards your Diploma qualification.

By demonstrating your existing skills and experience in the sector you will gain the qualification in a quicker time.

This nationally accredited qualification provides the foundations required to upskill and pursue further course studies in the hospitality industry, or go on to university.

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DURATION

The RPL process is self-paced and on average takes 3 months to complete. Once you have enrolled and paid the enrolment fee, or set up a payment plan, you will be issued your RPL kit.

COURSE FEES

Please contact us for information on our pricing and payment options.

ENTRY REQUIREMENTS

Students must be already working within the Commercial Cookery industry, with at least 2 years experience working in an commercial cook role or higher.

Students may be required to complete a Language, Literacy and Numeracy (LLN) Assessment to determine any learner support requirements.

For all students undertaking nationally recognised training in Australia, it is mandatory to have a Unique Student Identifier (USI).

LOCATION OF ASSESSMENT

Assessment will take place at your current workplace with options for video submissions or face to face assessment. For additional fees you may choose to conduct the assessment at Icon Training Academy's state-of- the-art training facility at Robina Town Centre:

Icon Training Academy

Shop 5036, The Kitchens,
33 Robina Town Centre Drive, Robina.

UNITS OF STUDY

This qualification contains a total of 33 units. These units are made up of 26 core units plus 7 elective units.

Core Units

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	Produce 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.
SITXMGMT001	Monitor work operations.
SITXWHS003	Implement and monitor work health and safety practices.

Elective Units

SITHASC007	Prepare curry pastes and powders.
SITHKOP006	Plan catering for events or functions.
SITXCCS006	Provide service to customers.
SITXFSA004	Develop and implement a food safety program.
SITXHRM002	Roster staff.
SITXINV001	Receive and store stock.
SITXINV003	Purchase goods.

GET IN TOUCH

For further details regarding course information or student fees please contact us:

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