



## Certificate IV in Commercial Cookery

**National Course Code:** SIT40413

**Training Package:** SIT12 Tourism, Travel and Hospitality Training Package

**(Provider Code: 22114)**

### Qualification Description:

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 is suitable for an Australian Apprenticeship pathway.

### Licensing/Regulatory Information:

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

### Updated Qualification:

The course in which you are enrolled is up to date and during or after your enrolment, with national industry standards, the Institute reserves the right to transition you into an alternate course. If this becomes necessary, the Institute will advise you of the change and the arrangements which will be available for you to complete your alternate course.

### Entry requirements for the Qualification

There are no entry requirements for this qualification.

### Recognition of prior Learning

Credit or recognition for units may be granted based on previous learning, studies, and work or life experiences. Contact Administrative services for further Information or email us on [admin@aat.edu.au](mailto:admin@aat.edu.au)

### Thinking of higher education

Thinking of studying next year? Not sure if you should go to TAFE or Uni? Try studying at All Australian Training for more friendly and flexible way of studying with nationally recognised qualifications which leads to higher pathway



### What units to be completed by the students (33 units)

BSBDIV501A	Manage diversity in the workplace
BSBSUS301A	Implement and monitor environmentally sustainable work practices
HLTAID003	Provide first aid
SITHCCC101	Use food preparation equipment *
SITHCCC201	Produce dishes using basic methods of cookery *
SITHCCC202	Produce appetizers and salads *
SITHCCC203	Produce stocks, sauces and soups *
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes *
SITHCCC301	Produce poultry dishes *
SITHCCC302	Produce seafood dishes *
SITHCCC303	Produce meat dishes *
SITHCCC307	Prepare food to meet special dietary requirements *
SITHCCC308	Produce cakes, pastries and breads *
SITHCCC309	Work effectively as a cook *
SITHKOP302	Plan and cost basic menus
SITHKOP402	Develop menus for special dietary requirements
SITHKOP403	Coordinate cooking operations *
SITHPAT306	Produce desserts *
SITXCOM401	Manage conflict
SITXFIN402	Manage finances within a budget
SITXFSA101	Use hygienic practices for food safety
SITXFSA201	Participate in safe food handling practices
SITXHRM301	Coach others in job skills
SITXHRM402	Lead and manage people
SITXINV202	Maintain the quality of perishable items *
SITXMGT401	Monitor work operations
SITXWHS401	Implement and monitor work health and safety practices
BSBCUS401	Coordinate Implementation of customer service strategies
SITHFAB201	Provide responsible service of alcohol
BSBCUS402	Address customer needs
BSBRKG402	Provide information from and about records
BSBINN301	Promote innovation in a team environment
BSBRK401	Identify risk and apply risk management process

\*Prerequisite is SITXFSA101 Use hygienic practices for food safety

The above list includes units being offered at All Australian Training and that are required to complete this qualification. Other colleges may offer different elective options. If licensing in another State other than NSW is required, please check requirements with the relevant State.

### **How much is the course?**

The cost of this course is **\$13,460**

### **How do I enrol?**

**Enrol now ([admin@aat.edu.au](mailto:admin@aat.edu.au))**

### **Unique Student Identifier (USI)**

From 1 January 2015, all students participating in Nationally Recognised Training in Australia will need to have a Unique Student Identifier, or USI. This includes students completing an apprenticeship, skill set, and certificate or diploma course. A USI gives you access to your online USI account and will contain all of your nationally recognised training records and results from 1 January 2015 onwards. Your results will be available in your USI account in 2016. When applying for a job or enrolling in further study, you will often need to provide your training records and results. One of the main benefits of the USI is that you will have easy access to your training records and results throughout your life.

### **How to get a USI**

It is free and easy for you to create your own USI online at **[www.usi.gov.au](http://www.usi.gov.au)**. Your local Customer Service office can also provide further information and assistance. For assistance please call us on our admin desk line **04 2660 3503/02 8872 8903**.