



AUSTRALIAN CAREERS EDUCATION

SIT40516 Certificate IV in Commercial Cookery

CRICOS COURSE CODE - 094805G

CRICOS No: 03219A RTO No: 22424
ABN: 69136260252 ACN: 136260252

347-351 Victoria Street
Brunswick, Vic 3056 Australia



NATIONALLY RECOGNISED
TRAINING

Course 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 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.

Possible job titles include: chef, chef de partie

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

Course Duration & Location

81 weeks Full time study (including 12 weeks break/public holidays)

Student contact hours = 20 hrs per week x 69 weeks

Delivery Location: Donald Street Campus

Work-Based Training Location: Aurora Receptions

Course Entry & Visa requirements

There are no specific entry requirements for this qualification. However, students enrolling in this qualification with ACE must have first completed the Certificate III in Commercial Cookery. This is to ensure that the students meet the volume of learning requirements. Other minimum entry requirements:-

Minimum Age - Applicants must be 18 years of age at the commencement of their course (refer to the Student Engagement Prior to Enrolment and Marketing policies and procedures www.ace.vic.edu.au).

English Proficiency - International students are required to possess an IELTS 5.5 (or equivalent test score)

Academic Requirements - Students must have satisfactorily completed a minimum of year 12 or equivalent

Student Visa - Students must satisfy DIBP's requirements for a student visa.

Assessments

The following assessment methods but not limited will be used during this qualification: Formative Activities, Assignments, Case Studies, Student Presentations, Practical Demonstrations, Written Assessments and Log Book.

Training Package Rules

To attain SIT40516 Certificate IV in Commercial Cookery, 33 units must be completed by the student : 26 core units and 7 elective units

RPL / Credit Transfer

ACE has a 'Recognition of Prior Learning and Credit Transfer Policy and Procedure' at www.ace.vic.edu.au which outlines in detail a process to be followed for granting recognition and credit transfer. This is supported through the RPL guidelines for this qualification which focus specifically on all units.

For any Credit granted for previous studies by the student as part of RPL - Formal learning process will lead to reduction in overall course duration (for international students this is reported via PRISMS and an appropriate eCoE issued). As per the RTO Standards 2015; ACE will determine any prior learning that an individual may have acquired through formal, non-formal and informal learning to determine the extent to which that individual meets the requirements which are specified in the course in which a student is wanting to enrol (as per Clause 1.12 RTO Standards 2015).

Work Based Training

Work-Based Training (WBT) for the Holistic units SITHCCC020 Work effectively as a cook and SITHKOP005 Coordinate cooking operations must be undertaken in order to achieve the Certificate IV in Commercial Cookery. ACE will organise WBT for students at no additional cost.

Educational Pathways

After achieving SIT40516 Certificate IV in Commercial Cookery, individuals could progress to SIT50416 Diploma of Hospitality Management or Diploma Qualification in any service field.

Fees, Charges & Refunds

Please refer to ACE's Fees and Charges Policy and Refund Policy available online www.ace.vic.edu.au, in Student Handbooks or at ACE's Campus. For Total Course fees please contact ACE at info@ace.vic.edu.au

Overseas Student Health Cover (OSHC)

All International Students must have Overseas Student Health Cover (OSHC) for the entire duration of their stay in Australia. This requirement constitutes a Visa condition stipulated by the Australian Government. OSHC allows students access to out of hospital and in hospital medical services.

Deferral, Suspension & Cancellation

Please refer to ACE's Deferring, Suspending or Cancelling a Student's Enrolment Policy - further information is available online www.ace.vic.edu.au or at ACE's Campus.

Student Support Services

Please refer to ACE a range of Student Support Services available online at www.ace.vic.edu.au, in Student Support Services Handbook or at ACE's Campus.

Application Procedure

Apply directly to ACE at www.ace.vic.edu.au or through ACE engaged educational agents <http://www.ace.vic.edu.au/ace-agents.html>

Modes of Delivery

This program is delivered in a classroom based environment with access to a kitchen for practical components of the course. In addition students will also be required to undertake a practical placement in a workplace environment under supervision to ensure the student can perform the work as expressed in each unit of competency. Each unit is delivered and assessed as a standalone unit in a combination of face to face theory and demonstration sessions in the classroom and supported by practicals within the kitchen environment prior to undertaking the workplacement component of the course.

COURSE OUTLINE

The units offered by ACE are listed in the section below.

Note: Unit **SITXFSA001 Use hygienic practices for food safety** is a Pre-Requisite unit for the units marked in * Students will need to be competent in this unit prior to commencing units marked with an *

Unit Code	Unit Name	Nominal Hours	Delivery Hours
Core Units			
BSBDIV501	Manage diversity in the workplace	60	48
BSBSUS401	Implement and monitor environmentally sustainable work practices	40	40
SITXCOM005	Manage conflict	20	20
SITXWHS003	Implement and monitor work health and safety practices	30	32
SITHKOP004	Develop menus for special dietary requirements	15	16
SITXHRM4003	Lead and manage people	60	56
SITXMGT001	Monitor work operations	20	20
SITXFIN003	Manage finances within a budget	30	32
SITHKOP005	Coordinate cooking operations*	100	112
SITHCCC001	Use food preparation equipment*	25	24
SITHCCC005	Prepare dishes using basic methods of cookery*	45	44
SITHCCC006	Prepare appetisers and salads*	25	24
SITHCCC007	Prepare stocks, sauces and soups*	35	32
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*	45	48
SITHCCC012	Prepare poultry dishes*	25	32
SITHCCC013	Prepare seafood dishes*	30	32
SITHCCC014	Prepare meat dishes*	50	48
SITHCCC018	Prepare food to meet special dietary requirements*	75	72
SITHCCC019	Produce cakes, pastries and breads*	40	40
SITHCCC020	Work effectively as a cook*	80	160
SITHKOP002	Plan and cost basic menus	30	28
SITHPAT006	Produce desserts*	100	96
SITXFSA001	Use hygienic practices for food safety	15	16
SITXFSA002	Participate in safe food handling practices	40	36
SITXHRM001	Coach others in job skills	20	20
SITXINV002	Maintain the quality of perishable items*	10	16
Elective Units			
SITXFSA004	Develop and implement a food safety program	50	48
SITXCCS007	Enhance the customer service experience	40	36
SITXHRM002	Roster staff	30	28
SITXFIN002	Interpret financial information	60	56
SITXINV001	Receive and store stock	30	28
SITXINV003	Purchase goods	30	28
SITHCCC015	Produce and serve food for buffets	25	24
Total Student Contact Hours		1310	1380