



Australian College of Technology & Business Pty.Ltd.

CERTIFICATE IV IN COMMERCIAL COOKERY (SIT40516)

CRICOS Code: 108416A

COURSE OVERVIEW

This nationally recognised qualification aims to equip students with the specialised skills and knowledge necessary to work as a commercial cook/chef role in a supervisor or team leader position. This course provides both practical, hands-on experience in commercial kitchen operations and the supporting theoretical knowledge to develop your supervisory skills, covering areas such as food preparation & hygiene, menu development & costing, managing small teams and workplace health and safety practices.

This course provides a pathway to work as a chef or to run a small business in the hospitality industry sector – including, restaurants, hotels, clubs, pubs, cafés, and coffee shops.

*Flexible study and payment options • Affordable fees
• One on one student support • Nationally recognised training
• Recognition of Prior Learning • Specialise in Business, Management and Project Management*

ACTB.

Australian College of Technology & Business P/L
RTO: 32017 | CRICOS: 03649F

• Move up in your career

• Want to be a leader?

• Take the leap with ACTB!

DURATION:

Up to 108 weeks (tuition: 80 weeks
holiday: up to 28 weeks)

ENTRY CONDITIONS:

Though the qualification does not stipulate any entry requirements, ACTB uses the following criteria for entry into this course:

- Aged 18+
- IELTS 5.5 or equivalent English proficiency
- Completed high school or equivalent

100 Brunswick Street Fortitude Valley, QLD 4006
18-22 First Avenue Maroochydore, QLD 4558

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PROGRAM

This qualification requires the completion of 33 units of competency. Total: 26 core units and 7 elective units.

Students are also required to complete 240 hours of industry placement before the qualification can be awarded.

COURSE STRUCTURE	
Total # of units : 33 (*26 core; 7 elective units)	
SITXFSA002	*Participate in safe food handling practices
SITXHRM003	*Lead and manage people
SITHCCC018	*Prepare food to meet special dietary requirements
SITHCCC007	*Prepare stocks, sauces and soups
SITHCCC012	*Prepare poultry dishes
SITXINV002	*Maintain the quality of perishable items
SITHKOP002	*Plan and cost basic menus
SITXFSA001	*Use hygienic practices for food safety
SITHCCC005	*Prepare dishes using basic methods of cookery
SITHKOP005	*Coordinate cooking operations
BSBDIV501	*Manage diversity in the workplace
SITHKOP004	*Develop menus for special dietary requirements
SITXWHS003	*Implement and monitor work health and safety practices
SITHCCC001	*Use food preparation equipment
SITHCCC020	*Work effectively as a cook
SITHCCC014	*Prepare meat dishes
SITHCCC006	*Prepare appetisers and salads
SITXFIN003	*Manage finances within a budget
SITHCCC019	*Produce cakes, pastries and breads
BSBSUS411	*Implement and monitor environmentally sustainable work practices
SITHCCC013	*Prepare seafood dishes
SITXHRM001	*Coach others in job skills
SITHPAT006	*Produce desserts
SITXMGTO01	*Monitor work operations
SITXCOM005	*Manage conflict
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITXCCS007	Enhance customer service experiences
SITXCCS006	Provide service to customers
SITXHRM002	Roster staff
BSBWHS411	Implement and monitor WHS policies, procedures and programs
BSBXC401	Apply communication strategies in the workplace
BSBTWK401	Build and maintain business relationships
BSBCRT411	Apply critical thinking to work practices

CAREER OPPORTUNITIES AND POTENTIAL ROLES

Accreditation in this qualification may enable any potential student to obtain employment in a range of roles within private corporations, government, and small to medium enterprises, including:

- Chef
- Chef de Partie (Station/Line Chef)

FURTHER STUDY OPTIONS AT ACTB

- Diploma of Hospitality Management
- Diploma of Business



- Electives may be changed at any stage at the discretion of the College.



YOU WILL LOVE STUDYING AT ACTB...

- One-on-one student support
- Affordable fees
- Flexible study options
- Payment plans
- Trainers with over 25 years of experience