



CHOICE BUSINESS
COLLEGE

SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS Course Code: 093032M

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 094319K

Choice Business College Pty Ltd
trading as Choice Business College
ABN 28 130 302 00
CRICOS Provider 03444C

P: (07) 5532 3212
E: info@cbc.edu.au
W: www.cbc.edu.au

ABOUT THE COURSE

SIT40516 Certificate IV in Commercial Cookery

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.

SIT50416 Diploma of Hospitality Management

The purpose of this course is to prepare individuals with sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. It provides a pathway to work in any hospitality industry sectors such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

At present Choice Business College only offers this course with Cookery specialisation. The course is offered as a package with SIT40516 Certificate IV in Commercial Cookery or as an upgrade to those who have already completed SIT40516 Certificate IV in Commercial Cookery.

Students must complete 6 core units and all elective units as part of

- ◆ SIT40516 Certificate IV in Commercial Cookery.

ENTRY REQUIREMENTS

International students must satisfy the following conditions:

- ◆ An overall IELTS band 5.5 (with no individual band below 5.0) or equivalent.
- ◆ 18 years and above
- ◆ High School Certificate (Year 12) or equivalent
- ◆ SIT40516 Certificate IV in Commercial Cookery*

DURATION

For the SIT40516 Certificate IV in Commercial Cookery, course will be delivered over 75 weeks which comprises of 60 study weeks and 15 weeks of student break and on successful completion the SIT50416 Diploma of Hospitality Management will be delivered over 29 weeks, which comprises of 20 study weeks and 9 weeks of student break.

RECOGNITION OF PRIOR LEARNING & CREDIT TRANSFER

We offer everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. Students may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

FEES & INTAKES

Please refer to International fees schedule on our website.

STUDY LOCATIONS

Gold Coast Campus*
Sydney Campus (City/Parramatta)
Melbourne Campus

* Choice Business College is currently not taking new enrolments for the Gold Coast Campus.

INTAKE DATES

2022	2023
10 JAN	09 JAN
11 APR	10 APR
11 JUL	10 JUL
10 OCT	09 OCT

PATHWAYS

The student may pursue SIT60316 Advanced Diploma of Hospitality Management with another registered CRICOS Provider.

CAREER OPPORTUNITIES

Employment outcomes for the SIT40516 Certificate IV in Commercial Cookery resulting from the completion of this course may include the following roles:

- ◆ Chef
- ◆ Chef de partie

Employment outcomes for the SIT50416 Diploma of Hospitality Management resulting from the completion of this course may include the following roles:

- ◆ Sous Chef
- ◆ Chef de Cuisine

DELIVERY MODE AND ASSESSMENT

20 hours per week and delivered face to face

10-15 hours of self-study per week is required

- ◆ The course includes two 7-hour days per week for theory & practical training & assessment, which are conducted in a training room and a commercial kitchen and 6 hours of self-study which can be conducted face-to-face or online/distance course work.
- ◆ For both the SIT40516 Certificate IV in Commercial Cookery & SIT50416 Diploma of Hospitality Management courses, the student has a requirement that students must complete a work placement component in the hospitality industry. All students are expected to complete the required amount of services period as describe below.
- ◆ Students will need to complete 48 complete food service periods in a workplace environment for the unit SITHCCC020 Work effectively as a cook. In addition, students are also required to complete 12 food service shifts for the unit SITHKOP005 Coordinate cooking operations, these shifts can be done within the 48 complete food service shifts. Students are required to prepare dishes for customers within the typical time constraints of a busy commercial kitchen. Details of the shifts, the type of service and the tasks undertaken will be recorded within the student's workplace log book.
- ◆ All students are encouraged to seek work experience in a local restaurant during their course of study. Such work experience can count as food service shifts at any time during the course however time will be allocated in weeks 67 – 75 for completion of the food service shifts. Students who are unable to find a suitable work experience venue will be assisted by Choice Business College in finding a suitable venue.
- ◆ Assessments may be conducted through a combination of written questions and answers, case studies, role-plays, practical demonstrations and work placement.
- ◆ The material fees for the course include:
 - Learning and assessment materials (including raw materials used in the commercial kitchen)
 - Full uniform and safety boots
 - Chef knife set

COURSE STRUCTURE

The course structure for SIT40516 Certificate IV in Commercial Cookery has a total number of units of competencies - thirty-three (33) units of competencies.

26 core units of competencies , 7 elective units of competencies

Core units

SITXFSA001	Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment
SITHCCC005	Produce dishes using basic methods of cookery
SITHCCC006	Produce appetisers and salads
SITHCCC007	Produce stocks, sauces and soups
SITHCCC008	Produce vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Produce poultry dishes
SITHCCC013	Produce seafood dishes
SITHCCC014	Produce meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP005	Coordinate cooking operations
SITHPAT006	Produce desserts
SITXINV002	Maintain the quality of perishable items
BSBSUS211	Participate in environmentally sustainable work practices
BSBTWK501	Lead diversity and inclusion
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXMG001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

Elective Units

SITXFSA001*	Use hygienic practices for food safety
SITXINV002*	Maintain the quality of perishable items
SITHCCC001*	Use food preparation equipment
SITHCCC005*	Prepare dishes using basic methods of cookery
SITHCCC006*	Prepare appetisers and salads
SITHCCC007*	Prepare 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
SITHKOP004*	Develop menus for special dietary requirements
SITHKOP005*	Coordinate cooking operations

As part of the package, the course the remaining number of unit of competencies for SIT50416 Diploma of Hospitality Management of the remaining are seven (7) units of competencies. **

- ◆ 7 core units of competencies

Core units

SITXGLC001	Research and comply with regulatory requirements
SITXMG002	Establish and conduct business relationships
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXFIN004	Prepare and monitor budgets
SITXHRM002	Roster staff
BSBOPS502	Manage business operational plans

*Student may choose alternate elective units of competency, subject to their availability and the rules of the training package.

** The SIT50416 Diploma of Hospitality Management consist of 28 units of competencies, which are 13 core units and 15 elective units