



SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

(CRICOS Code: 095011M)

Take the next step in your cookery career and progress to the Certificate IV in Commercial Cookery. Gain the specialised skills and knowledge required join the kitchen as a chef or move on with further study.

CAREER OUTCOMES

- Chef
- Chef de Partie
- Commis Chef
- Demi Chef
- Second Chef
- Sous Chef

COURSE OUTCOME

SIT40516 Certificate IV in Commercial Cookery

COURSE OVERVIEW

The Certificate IV in Commercial Cookery provides the technical skills and advanced knowledge required to join a kitchen brigade or continue with further specialised study.

This course equips you to work within the kitchen at a supervisory level. You will gain hands on culinary experience in the preparation of appetisers, salads, stocks, sauces, soups, seafood, meat, poultry, breads, pastries and cakes. Develop your supervisory skills and learn how to manage diversity in the workplace, implement sustainable practices, provide leadership, manage finances, and coordinate cooking operations. Successful completion of this course will enable you to enter the workforce as a chef or chef de partie.

COURSE STRUCTURE

This course contains 33 units in total.

Number of Core units = 26

Number of Elective units = 7

CORE UNITS

Unit Code	Unit Name
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	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	Prepare 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
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 supplies
SITXWHS003	Implement and monitor work health and safety practices
SITXCOM005	Manage Conflict
SITXFIN003	Manage finances within a budget
SITXMGT001	Monitor work operations

ELECTIVE UNITS

Unit Code	Unit Name
SITXCCS007	Enhance customer service experiences
SITXFSA004	Develop and Implement a food safety program
SITXINV001	Receive and store stock
SITXFIN002	Interpret Financial Information
SITXINV004	Control Stock
SITXCCS006	Provide Service to Customers
SITHCCC015	Produce and serve food for Buffet

CAMPUS LOCATION - QLD

East Brisbane

PRACTICAL TRAINING LOCATIONS - QLD

Mansfield, St Lucia, South Bank

INTAKE DATES - 2019

11 February 2019

13 May 2019

12 August 2019

11 November 2019

DURATION

Total course duration is 60 weeks, including 4 weeks of break/holidays.

WORKLOAD

Full time 2.5 days per week

STUDY MODE

- Classroom Training
- Kitchen Practical Training

STUDY COST

Total Course Cost: \$10,500

Tuition Fee: \$9,900

Non-Tuition Fee: \$600

(Non-Tuition fees include admin fees, chef uniform and chef knife kit)



WHAT YOU NEED TO KNOW

Course delivery

Courses delivered on campus may have a combination of online and classroom-based learning. Students studying full time must attend theory classes and practical equivalent to 20 hours per week. Students may be required to complete additional hours beyond class times to complete the course.

Timetable

You will receive your full class timetable during orientation week including details of when and where your individual classes will be held. Your timetable may change each study period and you must be able to manage your commitments to ensure attendance at all your classes.

ACADEMIC ENTRY REQUIREMENTS

Australian equivalent qualification

The entry requirement for a Certificate III is Year 10 and for Certificate IV, Diploma and Advanced Diploma courses requires a Year 12 qualification or equivalent. A verified copy of qualifications and transcripts is required to accompany your application.

English language requirement

International English Language Testing System (IELTS) Academic: Overall 5.5 or above; or
Pearson Academic: Overall score 43 or above; or

If student does not hold any of the above test results, then the student is required to pass an English test executed by Enhance College for your enrolment can be proceeded.

Age requirement

An applicant must be above 18 years of age to be able to enrol in this course.

PAYMENT OPTIONS

Enhance College has a payment option to suit you. If you are unsure of what's right for you, get in touch. We're here to help.

Upfront Payment Option

Applying for a course does not guarantee you a place in that course. Your place is only guaranteed once you enrol into units. Enrolling means that you are committing yourself to study, and to paying the associated fees. The tuition fees and applicable charges are required to be paid at enrolment or by scheduled instalment dates.

Payment Plan

If you have difficulty paying for the full cost of a course upfront, you may be eligible for a payment plan. There are monthly/quarterly payment options available. Speak to our administration staff for details.

Important Information for International Students regarding tuition-fees

Under Education Services for Overseas Students Act 2000 (ESOS Act), an Australian Vocational education provider including Enhance College, cannot require students to pay more than 50 per cent of course tuition fees before you start the course. However, may choose to pay more than 50 per cent of your course tuition fees before start of your course.

INTERNATIONAL STUDENT CONTACT

Enhance College has appointed an International Student Officer. The officer contact details are provided below:



Name: Ravinderjit Toor
Phone: 0425825500
Email: ceo@enhance.edu.au

POLICIES AND PROCEDURES

Please refer to our website www.enhance.edu.au for all policies of Enhance College. You may contact us on the details provided below for information on policies and procedures.

Phone enquiry: +61 7 3895 8393
Email enquiry: info@enhance.edu.au

Name:
Sign:
Date: