



**Lifetime International
Training College**
Explore Your Dreams

PROGRAM 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.

CERTIFICATE IV IN COMMERCIAL COOKERY

SIT40516

CRICOS Course code: 093965K

JOBS (BUT NOT LIMITED)

This qualification provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, coffee shops, etc...

- Chef
- Chef de partie.

PATHWAYS INTO THE QUALIFICATION

After achieving SIT40516 Certificate IV in Commercial Cookery, individuals could progress to SIT50313 Diploma of Hospitality.

ENROLLMENT REQUIREMENTS

- Course Duration – 80 Weeks
- Fees – \$12,500 + \$500 Materials + \$250 Admin Fee
- IELTS – 5.5
- Must be 18 years and minimum year 12 certificate

PROGRAM STRUCTURE

SUBJECT CODE	SUBJECT 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	Produce 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
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
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 items
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

PATHWAYS INTO THE QUALIFICATION

Individuals may enter SIT40516 Certificate IV in Commercial Cookery with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.

OUR CAMPUS

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