



# SIT40516 Certificate IV in Commercial Cookery

## OVERVIEW

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.

## ENTRY REQUIREMENTS (INTERNATIONAL STUDENTS)

Applicants will need to show they meet all of the following entry criteria:

- English language proficiency equivalent to IELTS 5.5;
- 18 years or over;
- Satisfy the Australian Department of Immigration's (DIBP) genuine temporary entrant (GTE) criteria for student visa (subclass 500);
- Completion of Australian Year 12 (senior secondary) education or overseas equivalent; OR
- Demonstrated skills acquired through work experience; OR
- Employed in relevant position with opportunity to acquire skills; OR
- Demonstrate through an admissions interview, either in person or by phone, that they have the skills and capability to succeed in the course.

*Note: All applicants may be required to hold all pre-requisites.*

## PROGRAM DURATION

This program is delivered as a package with Certificate III in Commercial Cookery over a period of 18 months. Including 6 terms of 10 weeks periods of 20 hours per week. (Plus 5 x 2 weeks breaks)

## WORK PLACEMENT PROGRAM

This program requires 48 service periods of Work Placement. This Work Placement Program (WPP) is an essential component to this course and provides students with real life experience in the industry.

## PATHWAYS

This course provides a pathway into SIT50416 Diploma of Hospitality Management. It can also lead you into roles such as team leader, operations coordinator or supervisor.

## COST

### Upfront Package:

- Tuition Fee: \$15.000
- Material Fee: \$2.000
- Enrolment Fee: \$200

### Per-Term Package:

- Tuition Fee: \$20.000
- Material Fee: \$2.000
- Enrolment Fee: \$200

**Stage 1**

SITHKOP005 Coordinate cooking operations

BSBDIV501 Manage diversity in the workplace

BSBSUS401 Implement and monitor environmentally sustainable work practices

SITXWHS003 Implement and monitor work health and safety practices

SITHKOP004 Develop menus for special dietary requirements

**Stage 2**

SITXHRM003 Lead and manage people

SITHFAB002 Provide responsible service of alcohol

SITXCOM005 Manage conflict

SITXFIN003 Manage finances within a budget

SITXMGT001 Monitor work operations

SITXFIN004 Prepare and monitor budgets

SITHCCC022 Prepare portion-controlled meat cuts