



**Skills and Employment**  
INSTITUTE of AUSTRALIA



## SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

### DESCRIPTION

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

### ENTRY REQUIREMENTS

1. Students must be 18 years of age or over.
2. Students are required to successfully complete the Language Literacy and Numeracy test and achieve Level 3 in the Australian Core Skills Framework across reading, writing, learning, oral communication and numeracy skill. Prospective students who have completed year 12 or provide an AQF Certificate III or above in any discipline will be deemed as meeting the entry requirements.
3. Satisfactorily complete a pre-training review interview to determine student's suitability for the chosen course.
4. Students are required to be physically fit to carry out some tasks as required by the course.
5. Students are required to have access to a computer and internet in order to complete assessments and read information on the units of competency.

### COURSE MODE OF DELIVERY AND DURATION

Prospective students have the option of selecting the face-to-face, or blended delivery options over a period of 63 weeks. You are required to indicate your selection on the Enrolment Form.

### PATHWAYS

Upon successful completion candidates may pursue:

- SIT50416 Diploma of Hospitality Management or may progress to other higher level programs in the Tourism, Travel and Hospitality Training Package.

### JOB ROLES

- Chef
- Chef de partie

### RECOGNITION OF PRIOR LEARNING

Recognition of Prior Learning (RPL) is a method of assessing your current knowledge, skills and experiences that may have been acquired through informal training such as work history or formal training. RPL applications will be reviewed after you have enrolled and paid for the course. After enrolment, an RPL Kit can be requested from the Director of Studies by email.

### CREDIT TRANSFER

If you have completed previous study that is the same as your intended qualification with another organisation you may be able to apply for a credit transfer or exemption. A JP certified copy certificate and transcripts must be provided when applying for a credit transfer.





# WORLD-CLASS TRAINING

# WORLD-CLASS LEADERS



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## COURSE OUTLINE (UNITS OF COMPETENCY)

**Total number of units = 33**

- 26 core units
- 7 elective units

CORE UNITS	
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
SITXMGTO01	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

## ELECTIVE UNITS

### ASIAN COOKERY

SITHASC002	Prepare Asian appetisers and snacks
SITHASC003	Prepare Asian stocks and soups
SITHASC004	Prepare Asian sauces, dips and accompaniments
SITHASC005	Prepare Asian salads
SITHASC006	Prepare Asian rice and noodles
SITHASC007	Prepare curry pastes and powders
SITHASC008	Prepare Asian cooked dishes
SITHASC009	Prepare Asian desserts
SITHASC010	Prepare Japanese cooked dishes
SITHASC011	Prepare sashimi
SITHASC012	Prepare sushi
SITHASC013	Produce Japanese desserts
SITHASC014	Prepare dim sum
SITHASC015	Prepare Chinese roast meat and poultry dishes
SITHASC016	Prepare tandoori dishes
SITHASC017	Prepare Indian breads
SITHASC018	Prepare Indian sweetmeats
SITHASC019	Prepare Indian pickles and chutneys

### CLIENT AND CUSTOMER SERVICE

CHCAGE001	Facilitate the empowerment of older people
SITXCCS006	Provide service to customers
SITXCCS007	Enhance customer service experiences

### COMMERCIAL COOKERY AND CATERING

SITHCCC004	Package prepared foodstuffs
SITHCCC009	Produce cook-chill and cook-freeze foods
SITHCCC010	Re-thermalise chilled and frozen foods
SITHCCC015	Produce and serve food for buffets
SITHCCC016	Produce pates and terrines
SITHCCC017	Handle and serve cheese
SITHCCC021	Prepare specialised food items



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SITHCCC022 Prepare portion-controlled meat cuts

### COMPUTER OPERATIONS AND ICT MANAGEMENT

BSBITU202 Create and use spreadsheets

BSBITU301 Create and use databases

BSBITU306 Design and produce business documents

### FINANCE

BSBFIA401 Prepare financial reports

SITXFIN002 Interpret financial information

### FIRST AID

HLTAID003 Provide first aid

### FOOD AND BEVERAGE

SITHFAB002 Provide responsible service of alcohol

SITHFAB003 Operate a bar

SITHFAB005 Prepare and serve espresso coffee

SITHFAB007 Serve food and beverage

SITHFAB014 Provide table service of food and beverage

### FOOD SAFETY

SITXFSA003 Transport and store food

SITXFSA004 Develop and implement a food safety program

### HUMAN RESOURCE MANAGEMENT

SITXHRM002 Roster staff

TAEASS301B Contribute to assessment

TAEDEL301A Provide work skill instruction

TAEDEL404A Mentor in the workplace

### INVENTORY

SITXINV001 Receive and store stock

SITXINV003 Purchase goods

SITXINV004 Control stock

### KITCHEN OPERATIONS

SITHKOP003 Plan and display buffets

SITHKOP006 Plan catering for events or functions

### PÂTISSERIE

SITHPAT002 Produce gateaux, terten and cakes

SITHPAT005 Produce petits fours

SITHPAT007 Prepare and model marzipan

SITHPAT008 Produce chocolate confectionery

SITHPAT009 Model sugar-based decorations

SITHPAT010 Design and produce sweet buffet showpieces

### WORK HEALTH AND SAFETY

SITXWHS002 Identify hazards, assess and control safety risks

### WORKING IN INDUSTRY

SITHIND002 Source and use information on the hospitality industry

### ASSESSMENT ARRANGEMENT

To be assessed as competent, learners need to provide satisfactory evidence to all the assessment requirements relating to their knowledge and skills relevant to the unit of competence. Assessment methods may include:

- Written activities
- Projects
- Observations
- Practical work placement

### HOW TO ENROL

Applying to SEIA is easy. You can submit your enrolment application at any time by email to [info@seia.edu.au](mailto:info@seia.edu.au). Call the Sydney Campus on **(02) 9649 6649**.

Once we receive your enrolment form, we will send you a Letter of Offer including all the enrolment conditions. When you accept it and return a signed copy along with payment, we will secure your place in your chosen course.

**Enrol Now**

**Sydney (NSW)**

Level 2, 39 Queen St Auburn  
NSW 2144

**P** (02) 9649 6649

[seia.edu.au](http://seia.edu.au)

