



# AMERICAN COLLEGE

**SIT40516**CRICOS CODE  
**095291J**

## CERTIFICATE IV IN COMMERCIAL COOKERY

Australian  
Qualifications  
Framework

NATIONALLY RECOGNISED  
TRAINING

### 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.

### JOB ROLES

Chef, Chef de Partie

### Mode of Delivery

Face to face (20 hours per week)

### LEARNING TIME PERIOD AND FEE

Duration: 78 weeks (66 study weeks and 12 weeks of holidays)

Fees- AU \$ 13,990.00 (include enrollment fee \$395.00 + course material fee \$800.00)

\*The Material Fee ensures students receive printed notes, access to wifi for the duration of their course, uniform and a 5 piece knife set.

### Credit Transfer

Credit transfer is a process that provides students with agreed and consistent credit outcomes for components of a qualification based on identified equivalence in content and learning outcomes between matched qualifications.

(Source: <http://www.aqf.edu.au/wp-content/uploads/2013/06/Credit-Transfer-Explanation.pdf>)

### PROGRAM ENTRY REQUIREMENTS

#### Academic Entry Requirements

- Completion of Year 10 or high school or equivalent in applicant's home country (\*Subject to the country Assessment Level).
- International Students must be 18 years or above before commencing studies.

There are no course specific entry requirements for this qualification.

#### English Language Requirements

- International Students must have a good command of written and spoken English.
- International students who do not have English as first language will need to show that they are capable of completing the course successfully by meeting at least one of the following entry requirements:
  - An IELTS score (Academic Module) of 5.5 with no individual band score less than 5.0, or
  - Certificate IV or Higher of AQF qualification or
  - PTE, with the minimum of overall 43 score (at least 36 score in each module)
  - Students with 5.0 bands will be considered if they have completed ELICOS program for minimum of 10 weeks.
  - American College in house English Placement Test for onshore applicants from Level 1 & 2 countries only, to be conducted under supervision of American College Staff.

Note: All applicants from Level 3 countries must sit IELTS or PTE and obtain the required score before they can be enrolled into this course.

## PATHWAYS FROM THE QUALIFICATION

After achieving SIT40516 Certificate IV commercial Cookery, students could enrol into SIT50416 Diploma of Hospitality Management or SIT60316 Advanced Diploma of Hospitality Management.

## Assessment

- Observation of the learner performing / demonstrating practical tasks
- Written and oral questions
- Written reports and/or completion of workplace documents
- Project
- Practical Simulations

## PROGRAM CONTENTS

Total number of subjects= 33 (26 core subjects and 7 electives)

SUBJECT CODE	SUBJECT NAME	C/E
BSBDIV501	Manage diversity in the workplace	C
BSBSUS401	Implement and monitor environmentally sustainable work practices	C
SITHCCCO01	Use food preparation equipment	C
SITHCCCO05	Prepare dishes using basic methods of cookery	C
SITHCCCO06	Prepare appetisers and salads	C
SITHCCCO07	Prepare stocks, sauces and soups	C
SITHCCCO08	Prepare vegetable, fruit, egg and farinaceous dishes	C
SITHCCCO12	Prepare poultry dishes	C
SITHCCCO13	Prepare seafood dishes	C
SITHCCCO14	Prepare meat dishes	C
SITHCCCO18	Prepare food to meet special dietary requirements	C
SITHCCCO19	Produce cakes, pastries and breads	C
SITHCCCO20	Work effectively as a cook	C
SITHKOP002	Plan and cost basic menus	C
SITHKOP004	Develop menus for special dietary requirements	C
SITHKOP005	Coordinate cooking operations	C
SITHPAT006	Produce desserts	C
SITXCOM005	Manage conflict	C
SITXFIN003	Manage finances within a budget	C
SITXFSA001	Use hygienic practices for food safety	C
SITXFSA002	Participate in safe food handling practices	C
SITXHRM001	Coach others in job skills	C
SITXHRM003	Lead and manage people	C
SITXINV002	Maintain the quality of perishable items	C
SITXMGTO01	Monitor work operations	C
SITXWHS003	Implement and monitor work health and safety practices	C
SITHCCCO15	Produce and serve food for buffets	E
SITXINV004	Control Stock	E
SITHCCCO17	Handle and serve cheese	E
SITXHRM002	Roster staff	E
SITXINV001	Receive and store stock	E
SITXCCS006	Provide service to customers	E
SITXCCS007	Enhance customer service experiences	E

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is the assessment process for recognizing competencies gained through previous learning, work and life experiences. Students who have completed any of the subjects or have practical experience that can be used for RPL, can contact American College prior to enrolment. In order to be granted RPL, candidates are required to provide evidence that they are already competent in the specific subject/subjects and these evidences should be valid, authentic, current and sufficient.

**Practical Training (Kitchen) is delivered at :** 1009 IPSWICH Road, Moorooka QLD 4105

## QUALIFICATION DETAILS

<https://training.gov.au/Training/Details/SIT40516>  
<https://www.myskills.gov.au/courses/details?Code=SIT40516>

## ENROLMENT

To enrol in this qualification, please contact us.

ABN 91 130 637 320

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