

# Certificate IV in Commercial Cookery



## Descriptor

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen.

Individuals operate independently or with limited guidance from others and use discretion to solve non-routine problems.

## Possible Job Titles

- Chef
- Chef de partie

## Mode of delivery

This course is delivered to domestic students who are Australian citizens or permanent residents, on a full-time basis of 20 hours per week for 30 weeks. A mandatory work placement component of 200 hours is included and will be at a College-approved hospitality venue. The College arranges work placements for its students and these may be paid or unpaid placements.

## Assessment

Assessment for this qualification is by written reports, case studies, projects, role plays, written assessments and workplace reports. Practical assessments will be conducted in a fully-equipped, operational, commercial kitchen in our on-site training restaurant or College-approved workplace facilities that meet industry standards.

## Recognition of Prior Learning

Recognition of Prior Learning (RPL) is available to all students applying for this qualification. Conditions apply. RPL is the recognition of your current skills and knowledge acquired through prior learning from other training, work or life experience.

## Target Groups

Those people who wish to work in the hospitality industry as chefs in restaurants, hotels, motels, hospitals and other food preparation areas.

\*\* Students who complete these units will also receive a NSW Food Safety Supervisor Certificate.

## SMART AND SKILLED COURSE DURATION 30 weeks, full-time

## UNITS OF COMPETENCY:

### 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 vegetables, 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\*
- SITHKOP002 Plan and cost basic menus
- SITXINV002 Maintain the quality of perishable items\*
- SITHKOP004 Develop menus for special dietary requirements\*
- SITHKOP005 Co-ordinate 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
- SITHCCC020 Work effectively as a cook\*
- SITXMGT001 Monitor work operations
- SITXWHS003 Implement and monitor work health and safety practices

### ELECTIVE UNITS

- SITXCCS006 Provide service to customers
- SITHCCC015 Produce and serve food for buffets\*
- SITXHRM002 Roster Staff
- SITHKOP003 Plan and display buffets
- SITXINV001 Receive and store stock
- SITXINV002 Maintain the quality of perishable items
- SITXFIN002 Interpret financial information

\*Prerequisite is SITXFSA001 Use hygienic practices for food safety

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