

# 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 international students in face-to-face classes of 20 hours per week for 5 terms. Additionally, a work component of 600 hours (3 terms - 30 weeks @ 20 hours per week) is mandatory and will be at a suitable hospitality venue located in NSW. Work placements may be paid or unpaid. Students should allow an additional 10 hours per week for unsupervised, independent study.

## 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 workplacement 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

This qualification is particularly suitable for international students wishing to work as chefs in the hospitality industry such as in restaurants, hotels, motels, hospitals and other food preparation venues.

International students must hold an approved visa and study according to their visa conditions.

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

## COURSE DURATION

104 weeks

Term	Term Dates		
	2020	2021	2022
Term 1	28 Jan to 3 Apr	25 Jan to 2 Apr	24 Jan to 1 Apr
Term 2	20 Apr to 26 Jun	19 Apr to 25 Jun	18 Apr to 24 Jun
Term 3	13 Jul to 18 Sep	12 Jul to 17 Sep	11 Jul to 16 Sep
Term 4	5 Oct to 11 Dec	4 Oct to 10 Dec	3 Oct to 09 Dec

## 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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