

COMMERCIAL COOKERY



CERTIFICATE IV IN KITCHEN MANAGEMENT



JOB READY TRAINING



INDUSTRY ENDORSED



STUDENT SATISFACTION



COMMERCIAL COOKERY

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS CODE : 109692F

This qualification reflects the role of chefs and 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. Refer to www.spencercollege.edu.au for more details.

Entry Requirement

- 18 years or over
- Basic computer skills
- Meet all Student Visa requirements, including IELTS 5.5 (or equivalent) or English proficiency or Spencer College ACSF test level 3 PLUS
- Minimum Year 12 education or equivalent

Delivery Methods

- Lecture/workshops
- Workbooks
- Role plays/simulations
- Practical activities

Course Delivery

68 weeks classroom delivery, depending on intake (includes a maximum of 13 weeks holiday). Students must attend a minimum of 20 hours class time per week as part of your Student Visa requirements. Distance learning is not available.

Recognition of Prior Learning (RPL)

If you think you may be eligible to apply for RPL, please contact the College to discuss.

ASSESSMENT REQUIREMENTS

To successfully complete this course Students are required to complete work-based training.

Enrolment & Further Information

Email admin@spencercollege.edu.au or via one of our Education Agents.

To receive an enrolment kit, please email admin@spencercollege.edu.au
RTO No: 31809 | CRICOS Provider No: 03093K
ABN: 59 131 437 968

Head office address: L 1, 344 Queen Street, Brisbane QLD 4000. For career opportunities and further study, please refer to www.training.gov.au

Units of Competency

- SITHCCC023*** Use food preparation equipment
- SITHCCC027*** Prepare dishes using basic methods of cookery
- SITHCCC028*** Prepare appetisers and salads
- SITHCCC029*** Prepare stocks, sauces and soups
- SITHCCC030*** Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031*** Prepare vegetarian and vegan dishes
- SITHCCC035*** Prepare poultry dishes
- SITHCCC036*** Prepare meat dishes
- SITHCCC037*** Prepare seafood dishes
- SITHCCC041*** Produce cakes, pastries and breads
- SITHCCC042*** Prepare food to meet special dietary requirements
- SITHCCC043*** Work effectively as a cook
- SITHKOP010** Plan and cost recipes
- SITHKOP012*** Develop recipes for special dietary requirements
- SITHKOP013*** Plan cooking operations
- SITHKOP015*** Design and cost menus
- SITHPAT016*** Produce desserts
- SITXCOM010** Manage conflict
- SITXFIN009** Manage finances within a budget
- SITXFSA005** Use hygienic practices for food safety
- SITXFSA006** Participate in safe food handling practices
- SITXFSA008*** Develop and implement a food safety program
- SITXHRM008** Roster staff
- SITXHRM009** Lead and manage people
- SITXINV006*** Receive, store and maintain stock
- SITHCCC026** Package prepared foodstuffs
- SITHCCC038** Produce and serve food for buffets
- SITHCCC040** Prepare and serve cheese
- SITHKOP009** Clean kitchen premises and equipment
- SITXHRM007** Coach others in job skills
- SITXWHS005** Participate in safe work practices