

# Domestic Students - 2018

# **CERTIFICATE IV IN COMMERCIAL COOKERY**

**Course Code: SIT40516**

\* This training is delivered with Victorian and Commonwealth Government funding. Individuals with disabilities are encouraged to apply to access government subsidised training.

For further information, please visit our website at:

[www.atmc.edu.au](http://www.atmc.edu.au)

Provider No.22158



**ARE YOU ELIGIBLE FOR  
SKILLS FIRST COURSES?\***



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Campus	Melbourne
Training product status	Current
Duration	1340 hours
Delivery mode	Face-to-face
Assessment mode	Combination of written and practical tasks
Fees*	<ul style="list-style-type: none"> <li>\$800</li> <li>For more information, please refer to 2018 statement of Fees (Victoria) - Skills First Program</li> </ul>
Entry requirements	Students must undergo a Pre-Training Review with a Language Literacy & Numeracy (LLN) specialist where their suitability for this course will be determined. The Australian Core Skill Framework (ACSF) entry level for this course is approximately level 3
Possible pathway for further study	Diplomas and Advanced qualifications Diplomas in SIT training package
Possible occupational outcomes	Chef / Chef de partie

## OTHER FEES AND CHARGES

Enrolment Fee (Non-refundable)	\$100
Material Fee	\$600
Repeat Unit Fee	\$300/unit
RPL Fee per theory unit	\$250/unit
Charge for lost ID Card	\$15
Charge for lost Certificate	\$30
Printing Cost	10 cents/page (B&W) 50 cents/page (colour)
A surcharge for for all credit card payments	3%

Individuals must meet the eligibility criteria to access government funding.

### Quality Indicator Surveys

During studies, students may receive surveys. This helps ATMC towards continuously improving our training services and reporting our quality to the regulators. For students who enrol under the Skills First Program, please be advised that you may receive an invitation to participate in an NCVET survey, the Department's Annual Student Outcome Survey, Department endorsed project and/or being contacted by the Department (or persons authorised by the Department) for audit or review purposes.

\*Tuition fees and other course related fees are not subject to change once a student has enrolled.

## 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.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## COURSE CONTENTS/ UNITS OF COMPETENCY

### CORE:

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*
SITXMG001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

### ELECTIVE:

SITHCCC015	Produce and serve food for buffets*
SITHCCC003	Prepare and present sandwiches*
SITXINV003	Purchase goods
BSBWOR203	Work effectively with others
SITXWHS001	Participate in safe work practices
SITXHRM002	Roster staff
HLTAID003	Provide first aid



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