

# Certificate IV in Hospitality (Commercial Cookery)

SIT40407

## Overview

Training for Work's Certificate IV in Hospitality (Commercial Cookery) is designed for students who have extensive experience working in a commercial kitchen as a cook/chef and are seeking to develop advanced commercial cookery skills. The qualification provides training in preparation and presentation of food items, developing cost effective menus, developing and implementing a food safety program, recruiting, inducting and rostering staff, control and ordering stock and managing financials.

The Certificate IV in Hospitality (Commercial Cookery) is delivered one-on-one over a period of 18 to 36 months with up to 31 x 2 to 3 hour training and assessment visits at the student's workplace by a qualified and

experienced Industry Training Consultant and 8 to 16 hours of classroom based first aid training.

## Entry Criteria

To enrol in Training for Work's Certificate IV in Hospitality (Commercial Cookery), students must be:

- an Australian citizen or permanent resident; and
- currently employed in the hospitality sector as a senior chef or equivalent.

People with disabilities are encouraged to enrol.

## Programme Structure

Students are required to complete all units listed below.

HLTFA301B

Apply first aid

SIRXRSK001A

Minimise theft

SITHCCC001B

Organise and prepare food

SITHCCC002A

Present food

SITHCCC003B

Receive and store kitchen supplies

SITHCCC004B

Clean and maintain kitchen premises

SITHCCC005A

Use basic methods of cookery

SITHCCC006A

Prepare appetisers and salads

SITHCCC007A

Prepare sandwiches

SITHCCC008A

Prepare stocks, sauces and soups

SITHCCC010A

Select, prepare and cook poultry

SITHCCC011A

Select, prepare and cook seafood

SITHCCC012A

Select, prepare and cook meat

SITHCCC013A

Prepare hot and cold desserts

SITHCCC014A

Prepare pastries, cakes and yeast goods

SITHCCC015A

Plan and prepare food for buffets

SITHCCC016A

Develop cost-effective menus

SITHCCC025A

Monitor catering revenue and costs

SITHCCC026A

Establish and maintain quality control of food

SITHCCC027A

Prepare, cook and serve food for food service

SITHCCC028A

Prepare, cook and serve food for menus

SITHCCC029A

Prepare foods according to dietary and cultural needs

SITXCOM001A

Work with colleagues and customers

SITXCOM002A

Work in a socially diverse environment

SITXCOM003A

Deal with conflict situations

SITXFIN004A

Manage finances within a budget

SITXFSA001A

Implement food safety procedures

SITXFSA002A

Develop and implement a food safety program

*Programme Structure continued over...*

# Certificate IV in Hospitality (Commercial Cookery)

SIT40407

## ...Programme Structure continued

SITXHRM001A

Coach others in job skills

SITXHRM002A

Recruit, select and induct staff

SITXHRM003A

Roster staff

SITXHRM005A

Lead and manage people

SITXINV002A

Control and order stock

SITXMGT001A

Monitor work operations

SITXOHS001B

Follow health, safety and security procedures

SITXOHS002A

Follow workplace hygiene procedures

SITXOHS004B

Implement and monitor workplace health, safety and security practices

Please note: The units of competency listed are in alphabetical/numerical order based on code. A summary of the employability skills students will develop through this qualification can be downloaded from <http://employabilityskills.training.com.au/>

## Recognition of Prior Learning (RPL)

Training for Work will offer all students RPL. Students may be eligible to receive recognition of prior learning for units based on their work experience and training they have previously undertaken.

## Credit Transfer

Training For Work will offer all students Credit Transfer. Students may be eligible for credit transfer when they have previously completed the identical unit or a unit deemed equivalent by the training package author / developer.

## Assessment

Students will be assessed in each unit using a combination of assessment tasks. The combination of assessment tasks will include:

- written assessment activities;
- written or oral questions;
- a final assessment/project; and
- a manager/peer review.



For some units, students may also be required to complete a log book which documents work experience in addition to the above combination.

Students are required to satisfactorily complete all assessment tasks for each unit.

For each unit students will receive an outcome of satisfactory (i.e. competent) or unsatisfactory (i.e. not yet competent). Students who do not satisfactorily complete a unit will be provided feedback and the opportunity to review and resubmit assessment tasks. No additional fees are charged for students who resubmit assessment tasks.

## Support Services

Students may contact their allocated Industry Training Consultant at any time via telephone or email to request support. Support may include, but is not limited to, assistance with assessment tasks and language, literacy and numeracy.

## Pathways

Students who successfully complete Training for Work's Certificate IV in Hospitality (Commercial Cookery) have the opportunity to further their studies and undertake higher qualifications.

**Certificate IV in Hospitality  
- Commercial Cookery**  
(Training for Work)



**Diploma of Hospitality**  
(Training for Work)



**Advanced Diploma  
of Hospitality**  
(Training for Work)

## Fee Agreement

### For students located in New South Wales

This training is funded by the NSW Government in partnership with the Commonwealth Government.

### For students located in all other Australian States / Territories

Dependent on individual student circumstances, Training for Work in conjunction with the relevant State / Territory and the Commonwealth Government may be able to access a subsidy or incentive to cover the cost of training.