

SIT40516

CERTIFICATE IV in

COMMERCIAL COOKERY

DURATION: 18 months

START DATE: February & July, 2020

CRICOS: 03793D

RTO: 40748

FEES: \$18,000 (20% discount for first intake, Feb 2020)

COURSE INFO: 33 units including industry placement



WHY CHOOSE THIS COURSE?

Already studied commercial cookery and ready to expand your cookery skills? Ready to take the next step in your culinary career?

Then this is the course for you. The Certificate IV in Commercial Cookery at ICE provides innovative training and advanced cookery skills, along with the supervisory and management skills required to successfully work within an executive kitchen. These skills will be practiced and perfected while you train and work in some of Brisbane's top restaurants as part of your industry placement which is included in the course.

This course is suitable for a chef who wishes to advance their career to an Executive Chef, Head Chef, or Sous Chef position.

This course can also be used as a pathway to the SIT50416 Diploma of Hospitality Management.

COURSE STRUCTURE

This program is offered 3 days per week over 18 months. If you already have a Certificate III in Commercial Cookery, this course can be completed in a further 6 months of study. This qualification is designed to provide the required skills to become a highly skilled commercial chef who is able to supervise or lead a kitchen brigade.

CONTACT US

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www.theice.com.au



UNITS OF COMPETENCY

The following is a list of subjects, otherwise known as units of competency, that make up this qualification. Students receive a nationally recognised certificate upon successful completion of this course, or a statement of attainment if the course is only partially completed.

Unit Code	Unit Name
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
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
SITHCCC017	Handle and serve cheese
SITHKOP001	Clean kitchen premises and equipment
SITXINV001	Receive and store stock
SITXINV003	Purchase goods
SITXINV004	Control stock
SITHCCC022	Prepare portion-controlled meat cuts and meat products
SITXWHS001	Participate in safe work practices

