

SIT40516 – Certificate IV in Commercial Cookery (CRICOS Course Code: 092048M)

Course Description

This qualification trains a person to work as a chef in Australia. This course helps the students in the necessary on-the-job experience in a commercial kitchen. Students gain practical skills and experiences in real workplace settings and get job-ready at graduation.

Course Fee

Application Fee	Material Fee	Tuition Fee
\$250 (for new students only)	\$400	For overseas students: \$5600
		For domestic students: \$3500
Easy, affordable and flexible payment options are available.		

Information on safety in commercial kitchen:

Training in the commercial kitchen involves dealing with fire, knives, kitchen utensils and slippery floor. To be compliant with WHS requirements and to ensure safety, students must:

- read and follow WHS instructions
- wear proper slip resistant safety boots
- wear uniform and apron
- be aware of hazards to prevent slips, trips and falls
- be aware of fire-safety information to prevent kitchen fires
- be aware of safety information to prevent cuts, burns, and lacerations
- be aware of safety information to prevent food preparation area accidents
- be aware of safety information to prevent lifting accidents

Cultural considerations

As part of practical classes, students will experience cooking

- meat (including beef, pork, poultry, lamb, seafood, etc.)
- halal and non-halal food
- dairy products
- vegetables

Students are advised to understand and take into consideration these requirements of training and assessment before making informed decision during enrolment.

Course Prerequisites

- Must be 18 years of age or over
- Completion of SIT30816 - Certificate III in Commercial Cookery OR
- Demonstrated knowledge, skills and experience in hospitality as per AQF requirements.

English Language Requirement (for international students only)

IELTS Test Score of 5.5 OR

TOEFL (iBT) Test Score of 46 OR

PTE Academic Test Score of 42 OR

Cambridge English: Advanced (CAE) Test Score of 47 OR

OET Pass Grade OR

TOEFL (PBT) Test Score of 527 (only if IELTS is not available) OR

You are an international student currently studying in Australia and have studied for a period of 6 months or more at Certificate III level or above.

Intake dates

2018: 15/01/2018, 16/04/2018, 16/07/2018, 15/10/2018

Duration

The duration of the course is 26 weeks including 6 weeks holidays.

Study Mode

The delivery method for this course:

Face-to-face classroom-based learning

Training and Assessment includes:

- ✓ Theory, lecture, assignments and various modes of assessment
- ✓ Practical training and assessment at commercial training kitchen
- ✓ Self-paced (outside class hours)

Students have 20 contact hours per week for a total of 400 contact hours. This course comprises of:

- ✓ 400 hours of supervised study
- ✓ 202 hours of unsupervised self-study activities

Self-paced study (outside class hours) includes reading learner guides, research of subject learning material, completing learner guide activities, online quizzes, recipe research and assessment tasks / activities.

Online learning

Students must attend class regularly as the course is delivered face-to-face in classroom. Australian Technical College Western Australia (Australian Technical College) strictly monitors the attendance and course progress. As part of training, learning materials are provided through online medium of DIDASKO. Online learning will not exceed one-third of the course.

Locations:

Theory classes delivered at:

8 Francis Street, PERTH WA 6000

Practical classes delivered at:

Unit 2, 2324 Albany Hwy Gosnells WA 6110

1 Fortune Street, BALCATTA, WA 6021

267 Scarborough Beach Rd, MOUNT HAWTHORN, WA 6016

The students must attend theory classes at the main city campus and practical classes at the kitchen mentioned above. The following 2 units require practical training in the commercial kitchen.

SITHKOP005 – Coordinate cooking operations

SITHKOP004 – Develop menus for special dietary requirements

Australian Technical College commercial kitchens are huge and spacious. Training at the commercial kitchen helps to develop and improve the cooking skills, management and customer service skills in a real work environment.

Uniform and kitchen tool

Students must buy uniform and kitchen tools. These items are required before they start practical classes in the kitchen. Australian Technical College will provide references and information on where and how to buy these items. Students can also buy on their own. The cost of uniform and kitchen tools are not included in admission fee, material fee and tuition fee.

Transfer student requirements

A student transferring from other education provider must have completed first six months of their principal course of study before transferring to Australian Technical College. The student must provide the relevant documents as per Australian Technical College'S Transfer Students – Documents Checklist along with Application Form. They must also read and sign the Information Provided to Students Before Enrolment – Checklist.

If the transferring overseas student already has a student visa and want to change their main course of study to a lower Australian Qualification Framework (AQF) level course, they will need to apply for and be granted a new student visa.

Please refer to Department of Home Affairs web site regarding changing courses.

<https://www.homeaffairs.gov.au/trav/stud/more/changing-courses>

Please refer to ESOS student fact sheet to know the responsibilities of an international student.

<https://internationaleducation.gov.au/Regulatory-Information/Documents/esosstudentfactsheetv4%20-%20Final%20clean%20copy.pdf>

Please refer to our web site for more information on transfer students requirements.

<https://atc.wa.edu.au/>

Credit Transfer and Recognition of Prior Learning (RPL)

Nationally Recognized Training qualifications and statements of attainment issued by other Registered Training Organisations (RTOs) are recognized at Australian Technical College. Student may apply for Credit Transfer or RPL before enrollment. To get credit, students must submit all documentary evidences along with their application.

Units of Competency

Code	Unit Name	Core / Elective
SITHKOP005	Coordinate cooking operations * (Practical Required)	Core
SITXMGTO01	Monitor work operations	Core
SITHKOP004	Develop menus for special dietary requirements * (Practical Required)	Core
BSBSUS401	Implement and monitor environmentally sustainable work practices *	Core
SITXHRM003	Lead and manage people	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
BSBDIV501	Manage diversity in the workplace *	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core

Simulation Environment

Australian Technical College's learning program includes Simulation which involves the student to complete or deal with a task, activity or problem in an off-the-job situation that replicates the workplace context. Both the practice and assessment tasks create an environment that requires the student to use both generic skills (decision making/problem solving) and technical skills relevant to each unit.

Assessments

As part of the course assessment requirements students may be required to serve breakfast, lunch and dinner to paying guests during weekdays and weekends. Sometimes students may be assessed at events and dinners that are likely to be in evenings or weekend nights to fulfil their course requirement.

Students must demonstrate competency in each assessment item. In general, the following assessment items apply for this course.

- Projects
- Practical Demonstrations
- Knowledge Based Tests
- Case Studies
- Portfolios
- Check points

- Quiz

Award Requirements

Learners may complete individual units of competency and receive a statement of attainment for that unit. To be eligible for Certificate IV in Commercial Cookery, students should complete all the units after completing SIT30816 - Certificate III in Commercial Cookery.

Study Pathway and Career Opportunities

On completion of SIT40516 - Certificate IV in Commercial Cookery, students may pursue SIT50416 - Diploma of Hospitality Management.

This qualification suits for employment in the following job roles:

- Chef
- Chef de partie