



Apex Institute of Education

RTO No: 91606 CRICOS Provider No: 03156M

Sydney CBD Campus: Levels 2&3 22-26 Goulburn Street Sydney NSW 2000 Australia

Parramatta Campus: 2 Sorrell Street, Parramatta NSW 2150 Australia

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Certificate IV in Commercial Cookery

National Course Code SIT40516 CRICOS Course Code 092936A

COURSE PROFILE

Duration:	78 weeks (50 Weeks Tuition + 10 Weeks work placement + 18 weeks holidays)
Qualification:	Certificate IV (AQF)
Training Package:	SIT Tourism, Travel and Hospitality Training Package
Delivery Mode:	Full time (20 hours per week) blended (face-to-face and online)
Tuition Fee	AUD \$16,800
Enrolment fee	AUD \$500 (non-refundable)
Resources Fee	AUD \$1000 (Uniform, toolkit, shoes and books)

Information on other fees and charges is available on our website

Course Structure:

TERM	Units of Competency	Duration (wks.)
1	SITHIND002 Source and use information on the hospitality industry SITXCOM002 Show social and cultural sensitivity SITXHRM001 Coach others in job skills SITXHRM002 Roster staff SITXWHS002 Identify hazards, assess and control safety risks SITHKOP002 Plan and cost basic menus SITXFSA001 Use hygienic practices for food safety SITXFSA002 Participate in safe food handling practices	10
2	SITHKOP001 Clean kitchen premises and equipment SITXINV001 Receive and store stock SITHCCC005 Prepare dishes using basic methods of cookery SITHCCC001 Use food preparation equipment SITXINV002 Maintain the quality of perishable items SITXWHS003 Implement and monitor work health and safety practices SITHCCC007 Prepare stocks, sauces and soups SITHCCC006 Prepare appetisers and salads	10
3	BSBSUS401 Implement and monitor environmentally sustainable work practices SITXCOM005 Manage conflict SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes SITXHRM003 Lead and manage people SITHCCC012 Prepare poultry dishes	10
4	BSBHRM405 Support the recruitment, selection and induction of staff SITHCCC014 Prepare meat dishes SITXMGT001 Monitor work operations SITHCCC019 Produce cakes, pastries and breads SITHPAT006 Produce desserts	10
5	BSBDIV501 Manage diversity in the workplace SITHCCC013 Prepare seafood dishes SITXFIN003 Manage finances within a budget SITHKOP004 Develop menus for special dietary requirements SITHCCC018 Prepare food to meet special dietary requirements	10
6	SITHKOP005 Coordinate cooking operations (Work placement unit) SITHCCC020 Work effectively as a cook (Work placement unit)	10



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The **33 units of competency** are delivered throughout the **60 weeks**. All the above listed units must be completed to receive the Certificate IV in Commercial Cookery qualification.

Course 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.
Entry Requirements	The course will be available for those students who are 18 years or older and have completed Year 12. International Students are also required to have an English ability at the IELTS 5.5 or equivalent.
Vocational Outcomes	Possible job titles relevant to this qualification include: Chef or Chef de partie.
Target Group	Domestic and overseas students who require skills in commercial cookery as well as those with substantial experience in cookery gained through employment but who lack a formal qualification.
Work placement	Student must work in a western style commercial kitchen for 10 weeks (30 hours per week). During work placement students must safely and hygienically prepare, cook and present menu items for a minimum of 48 complete food service periods that cover breakfast, dinner, lunch and special function. Work placement must be completed by all students successfully to gain this qualification.
Course Completion	Students obtaining a 'competent' result for all listed competencies will achieve the Certificate IV in Commercial Cookery qualification. A Record of Results will be issued to students who compete less than required units.
Pre-paid fees	Pre-paid tuition fees are protected through Tuition Protection Service (TPS)
Trainers and Assessors	All trainers and assessors possess relevant vocational and training and assessment competencies and have relevant industry skills.
Assessments	Summative assessments are conducted during and on completion of training for each unit to determine if the learner is competent. Summative assessments at the end of each unit will be conducted using a project assignments and written tests. Assessment methods may include: Assignment, Questioning, Case Study, Third Party Report, Self-assessment, In Class Activities, Observation, Role Play and RPL
Articulation	Qualifications awarded by AIE will be recognised by other RTOs Australia wide. Upon successful completion of this course, students may choose to enrol in Diploma of higher qualifications in hospitality.
RPL and Exemptions	AIE must recognise the AQF qualifications and statements of attainment issued by any other RTO. RPL and Credit Transfer are available for students to access prior to enrolment. More information is available in our student handbook
Training and other Facilities	AIE trains and assesses this course from Parramatta campus that is fully equipped with facilities including classrooms, training kitchen, computer lab, wireless internet, overhead projectors, books borrowing facility, and a student sitting and recreation area.

For further information, please visit our website:

www.apexaustralia.edu.au