



SIT40516 Certificate IV in Commercial Cookery

COURSE OVERVIEW	
RTO Name	Davies Institute Pty Ltd T/A Bella College Australia (Bella College)
RTO Code	45014
CRICOS Code	03774G
Training package	SIT – Tourism, Travel and Hospitality Training Package
Qualification	SIT40516 Certificate IV in Commercial Cookery
CRICOS Course Code	0101391
Units of Competency	Total: 33 units (including 26 Core Units and 7 Elective Units)
Qualification details/ Course overview	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.
Job roles (examples)	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. Possible job titles include: Cook, Chef Chef de partie
Pathways into the qualification	No specific pathway, however Certificate III in commercial cookery or similar recommended.
Pathways from the qualification	<ul style="list-style-type: none"> SIT50416 Diploma of Hospitality Management or other Diploma qualifications.
Entry requirements	<p>Though the training package does not stipulate any entry requirements, Bella College uses the following criteria for entry into this qualification:</p> <ul style="list-style-type: none"> Domestic students <ul style="list-style-type: none"> Age 18+ LLN test Completed high school, or equivalent (or 2-3 years' work experience) International students (if course offered in the future)



	<ul style="list-style-type: none"> ○ Age 18+ ○ IELTS 5.5 or equivalent English proficiency ○ Completed high school, or equivalent
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Qualification and recognition	Students who successfully complete this qualification will be awarded the nationally recognized SIT40516 Certificate IV in Commercial Cookery
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Program

This program requires the completion of 33 units of competency

Core Units

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

Elective Units

BSBITU202	Create and use spreadsheets
HLTAID003	Provide first aid
SITHKOP006	Plan catering for events or functions
SITXHRM002	Roster staff
SITXINV001	Receive and store stock
SITXINV004	Control stock
TADEL404	Mentor in the workplace

Electives may be changed at any stage.



Learning outcomes	Commercial Cook.
Mode of delivery	<ul style="list-style-type: none">• Classroom based
Program delivery Classroom based	Delivery location: Level 1 Suite 1, 345 Ann St Brisbane QLD 4000 Number of study weeks: 80 Holiday weeks: Up to 24 weeks Total duration: 104 weeks



	<p>Number of hours per week: 20 hours</p> <p>Class timetable: Classes may be held between 8am-8pm, Monday- Saturday (excluding public holidays). Students are advised of their class timetables at the beginning of each term. See sample timetable below:</p> <p>Sample timetable</p> <table border="1" data-bbox="347 450 1278 1207"> <thead> <tr> <th data-bbox="347 450 523 517">7-week block</th> <th data-bbox="523 450 715 517">8:30-11:00am</th> <th data-bbox="715 450 906 517">11:15-1:15pm</th> <th data-bbox="906 450 1098 517">1:45-3:45pm</th> <th data-bbox="1098 450 1278 517">4:00-pm-5:30pm</th> </tr> </thead> <tbody> <tr> <td data-bbox="347 517 523 734">Monday (8 hours)</td> <td data-bbox="523 517 715 734"></td> <td data-bbox="715 517 906 734"></td> <td data-bbox="906 517 1098 734"></td> <td data-bbox="1098 517 1278 734"></td> </tr> <tr> <td data-bbox="347 734 523 913">Tuesday (8 hours)</td> <td data-bbox="523 734 715 913"></td> <td data-bbox="715 734 906 913"></td> <td data-bbox="906 734 1098 913"></td> <td data-bbox="1098 734 1278 913"></td> </tr> <tr> <td data-bbox="347 913 523 1207">Wednesday (4 hours)</td> <td data-bbox="523 913 715 1207"></td> <td data-bbox="715 913 906 1207"></td> <td data-bbox="906 913 1098 1207"></td> <td data-bbox="1098 913 1278 1207"></td> </tr> </tbody> </table>	7-week block	8:30-11:00am	11:15-1:15pm	1:45-3:45pm	4:00-pm-5:30pm	Monday (8 hours)					Tuesday (8 hours)					Wednesday (4 hours)				
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<p>Teaching/learning resources</p>	<p>Students will have access to the following course materials:</p> <ol style="list-style-type: none"> 1. Study Guides 2. Assessment packs 3. Power-point presentations 4. Online course content 5. Computers 6. Internet access 7. Links to external resources 8. Overhead projectors 9. Kitchenette 																				
<p>Assessment methods</p>	<p>Assessments/ Evidence-gathering techniques may include:</p> <ol style="list-style-type: none"> A. Role Play / Video recordings/ Presentation / Discussion Forums B. Oral – Questioning C. Case study D. Written assessments / Report / Essay / Research / Group Project <p>Domestic students may be required to submit video presentations to authenticate some of their assessments and they may also be required to participate in an oral interview at their course end of the course if attendance has been limited in class.</p> <p>Bella College does not use any third party services for the delivery and assessment of its</p>																				



	courses.
Nominal hours	1600 hours
Recognition of Prior Learning/ Credit Transfer	<p>Students may apply for Recognition of Prior Learning (RPL) for this qualification. RPL is the process of formal recognition for skills and knowledge gained through previous learning such as:</p> <ul style="list-style-type: none"> • Life experiences • Previous formal learning • Employment • Recreational or personal interests <p>Students will be required to submit a detailed RPL Form that can be obtained from the Administration Office.</p> <p>Students may also apply for Credit Transfer, if they have previously completed the equivalent units at another Registered Training Organisation (RTO). All Australian Qualification Framework (AQF) Qualifications and Statements of Attainment issued by other RTOs will be fully recognised by BCA unless prevented by licensing or regulatory requirements.</p> <p>Visa Implications for International Students</p> <p>Students are advised that the grant of RPL/Credit Transfer may result in a shortening of their enrolment duration and may impact on their student visa.</p> <p>For international students studying in Australia, when the granting of RPL/ course credit leads to a shortening of the student's course, the College will:</p> <ul style="list-style-type: none"> • in cases where RPL/ course credit is granted before the student visa grant, indicate the actual net course duration (as reduced by RPL/ course credit) in the confirmation of enrolment issued for that student for that course, or • in cases where RPL/ course credit is granted after the student visa grant, report the change of course duration via PRISMS under section 19 of the ESOS Act. In these circumstances, a new confirmation of enrolment will be issued.
Term Dates	Please refer to Bella College Term Dates
Fees	Please refer to Fee Schedule
Enrolment & Eligibility	Please contact Bella College Australia