

Course Outline

SIT40407 Certificate IV in Hospitality (Commercial Cookery)

This qualification provides the skills and knowledge for an individual to be competent as a qualified chef or cook in a supervisory or team leading role in the kitchen. Work would be undertaken in various kitchen settings, such as in restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Job roles could include:

- supervising one or more sections in a large kitchen
- supervising a small kitchen.

Job Titles could be:

- chef
- chef de partie.

Prerequisite requirements: There are no prerequisites for entry to this qualification.

Qualification rules: To achieve a Certificate IV in Hospitality (Commercial Cookery), 39 units must be completed:

- all 34 core units
- 5 elective units:
 - a minimum of 4 elective units must be selected from the electives listed below
 - the remaining unit may be selected from any endorsed Training Package

In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification

CORE UNITS

SITHCCC001A	Organise and prepare food
SITHCCC002A	Present food
SITHCCC003A	Receive and store kitchen supplies
SITHCCC004A	Clean and maintain kitchen premises
SITHCCC005A	Use basic methods of cookery
SITHCCC006A	Prepare appetisers and salads
SITHCCC008A	Prepare stocks, sauces and soups
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes
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
SITXFIN003A	Interpret financial information
SITXFSA001A	Implement food safety procedures
SITXFSA002A	Develop and implement a food safety program
SITXHRM001A	Coach others in job skills
SITXHRM005A	Lead and manage people
SITXINV002A	Control and order stock
SITXMGT001A	Monitor work operations
SITXOHS001A	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITXOHS004A	Implement and monitor workplace health, safety and security practices
HLTFA301B	Apply first aid

ELECTIVE UNITS

Client and Customer Service

SITXCCS002A	Provide quality customer service
SIRXCCS001A	Apply point-of-sale handling procedures

Commercial Cookery and Catering

SITHCCC017A	Organise bulk cooking operations
SITHCCC018A	Prepare pates and terrines
SITHCCC019A	Plan, prepare and display a buffet
SITHCCC020A	Prepare portion-controlled meat cuts

SITHCCC021A	Handle and serve cheese
SITHCCC022A	Prepare chocolate and chocolate confectionery
SITHCCC023A	Select, prepare and serve specialised food items
SITHCCC024A	Select, prepare and serve specialised cuisines
SITHCCC030A	Package prepared foodstuffs
SITHCCC031A	Operate a fast food outlet
SITHCCC032A	Apply cook-chill production processes
SITHCCC033A	Apply catering control principles
SITHCCC034A	Apply cook-freeze production processes
SITHCCC035A	Develop menus to meet special dietary and cultural needs
SITHCCC036A	Select catering systems
SITHCCC037A	Manage facilities associated with commercial catering contracts
SITHCCC038A	Plan catering for an event or function
SITHCCC039A	Prepare tenders for catering contracts
SITHCCC040A	Design menus to meet market needs

Communication and Teamwork

SITXCOM004A	Communicate on the telephone
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Computer Operations and ICT Management

BSBADM304A	Design and develop text documents
BSBCMN205A	Use business technology
BSBCMN213A	Produce simple word processed documents
BSBCMN214A	Create and use simple spreadsheets
BSBCMN306A	Produce business documents

Finance

SITXFIN001A	Process financial transactions
SITXFIN002A	Maintain financial records
SITXFIN004A	Manage finances within a budget
BSBADM309A	Process accounts payable and receivable

Food and Beverage

SITHFAB001A	Clean and tidy bar areas
SITHFAB002A	Operate a bar
SITHFAB003A	Serve food and beverage to customers
SITHFAB004A	Provide food and beverage service
SITHFAB005A	Provide table service of alcoholic beverages
SITHFAB006A	Operate cellar systems
SITHFAB007A	Complete retail liquor sales
SITHFAB011A	Develop and update food and beverage knowledge

Human Resource Management

SITXHRM002A	Recruit, select and induct staff
SITXHRM003A	Roster staff
SITXHRM006A	Monitor staff performance

Merchandising

SIRXMER001A Merchandise products

Quality and Innovation

SITXQUA001A Contribute to workplace improvements

SIRXQUA001A Develop innovative ideas at work

Risk Management and Security

SIRXRSK001A Minimise theft

Sales

SIRXSLS001A Sell products and services

SIRXSLS002A Advise on products and services

Working in Industry - Hospitality

SITHIND001A Develop and update hospitality industry knowledge

Work Plus Development + Training use a number of different approaches to facilitate learning and assessment for this qualification and they include:

- Learners Kits to provide knowledge as well as activities to enable practice
- Assessment Kits to enable competence once you have gained the knowledge and skills necessary
- Classroom or Workshop style training sessions in some instances if required.
- Visits to the workplace to conduct coaching session, facilitate workplace learning and conduct assessments
- Contact via telephone, email and other forms of communication outside of workplace visits

In order to ensure that the business and the individuals gain the most out of this qualification, a flexible approach is taken by Work Plus Development + Training, which includes:

Undertaking a Training Needs Analysis with the business and the individuals

Negotiating the “Planned Outcomes” with the business and the individuals

Conducting all learning and assessment activities at dates, times and locations suitable to all involved

Enrol now online at www.workplus.com.au
or call 03 6344 3747 to talk to a
Work Plus Development + Training representative today