



# AUSTRALIAN



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RTO No: 41215  
CRICOS Provider Code: 03456K

# SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

Course CRICOS Code: 091555M



This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification can provide you with a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops.

After completing this qualification, you may continue your studies to complete the Diploma in Hospitality.

## Possible job titles

- Chef
- Chef de partie

## Entry requirements

- Students need to be 18 years of age or over.
- IELTS 5.5 or equivalent is required.
- Satisfactory completion of Australian Year 10 qualification or equivalent is required.

## Course Duration

- 90 weeks (7 terms)
  - 60 weeks class time
  - 10 weeks work placement
  - 20 weeks holiday

## Study Mode

- 20 hours per week
- The delivery methods include:
  - Face to face learning on campus
  - Practical training through work-placement
  - Online self-paced learning



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## Unit Structure

To be awarded the SIT40516 Certificate IV in Commercial Cookery, participants must complete a total of 33 units of competency, consisting of 26 core and 7 elective units.

Group	Unit of competency	
Core	BSBDIV501	Manage diversity in the workplace
Core	BSBSUS401	Implement and monitor environmentally sustainable work practices
Core	SITHCCC001	Use food preparation equipment
Core	SITHCCC005	Prepare dishes using basic methods of cookery
Core	SITHCCC006	Prepare appetisers and salads
Core	SITHCCC007	Prepare stocks, sauces and soups
Core	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
Core	SITHCCC012	Prepare poultry dishes
Core	SITHCCC013	Prepare seafood dishes
Core	SITHCCC014	Prepare meat dishes
Core	SITHCCC018	Prepare food to meet special dietary requirements
Core	SITHCCC019	Produce cakes, pastries and breads
Core	SITHCCC020	Work effectively as a cook
Core	SITHKOP002	Plan and cost basic menus
Core	SITHKOP004	Develop menus for special dietary requirements
Core	SITHKOP005	Coordinate cooking operations
Core	SITHPAT006	Produce desserts
Core	SITXCOM005	Manage conflict
Core	SITXFIN003	Manage finances within a budget
Core	SITXFSA001	Use hygienic practices for food safety
Core	SITXFSA002	Participate in safe food handling practices
Core	SITXHRM001	Coach others in job skills
Core	SITXHRM003	Lead and manage people
Core	SITXINV002	Maintain the quality of perishable items
Core	SITXMGT001	Monitor work operations
Core	SITXWHS003	Implement and monitor work health and safety practices
Elective	SITHCCC003	Prepare and present sandwiches
Elective	SITHCCC017	Handle and serve cheese
Elective	SITHFAB002	Provide responsible service of alcohol
Elective	SITHIND002	Source and use information on the hospitality industry
Elective	SITHKOP001	Clean kitchen premises and equipment
Elective	SITXHRM002	Roster staff
Elective	SITXHRM004	Recruit, select and induct staff

## Work placement

Work placement (work-based learning) will consist of 48 and 12 shifts of paid or unpaid work for the following two units respectively. SITHKOP005 - Coordinate cooking operations, SITHCCC020 - Work effectively as a cook, which will run concurrently. The units require demonstration of integrated skills on multiple occasions during service periods (shifts). Breakfast, lunch, dinner and special function are examples of service periods. These units require students to spend approximately 200 hours of practical placement in a commercial kitchen. Australian International College will arrange placements for students with partner commercial enterprises. The unit that is completed as part of work placement is designed to assess the student's ability to perform consistently over a period of time and to deal with multiple sales, service or operational tasks simultaneously

## Delivery Mode and Location

Participants will be involved in both theory and practical training. Training and assessment is based on a classroom based training model comprised of the following components of delivery, supervision, assessment and support. While classroom-based training sessions aim to develop the knowledge and theoretical understandings required to work within the industry, practical training and experience in real and simulated working environments will help students to perform the required tasks, practise their skills, reinforce their knowledge and prepare themselves for the practical assessments.

Classroom settings will ensure full access to computers, internet, whiteboards, workbooks and textbooks.

All courses are delivered at 38 College Street, Darlinghurst, 2010, NSW.



## Study Periods

In Australian International College, each term consists of 10 weeks which is followed by a 2-week holiday. The total duration of the courses might vary based on holiday periods and intake date. A normal study year starting from January intake follows as below:

Term 1	Break	Term 2	Break	Term 3	Break	Term 4	Break
10 weeks	2 weeks	10 weeks	2 weeks	10 weeks	2 weeks	10 weeks	6 weeks

## Issuing the statement of attainment

In the case where a student decides to withdraw from the course at any stage, Australian International College will issue a Statement of Attainment for units of competency completed as partial completion of their enrolled course within 30 days of the withdrawal approval.

## Reasonable adjustment

Australian International College has policies that include reasonable adjustment and access and equity principles. Reasonable adjustment will be provided for participants with special learning needs (such as a disability or learning difficulty) according to the nature of the learning need. Evidence collection can be adjusted to suit individual student needs if required and will be endorsed by the Academic Manager/Program Coordinator, and student.

Reasonable adjustments are made to ensure that the participant is not presented with artificial barriers to demonstrating achievement in the program of study. Reasonable adjustments may include the use of adaptive technology, educational support, and alternative methods of assessment such as oral assessment. The learning need that forms the basis of any adjustment to the training program will be identified and appropriate strategies will be agreed with the student. Any adjustments will be recorded in the student file and will not compromise the competency standard.

## Recognition of prior learning and credit transfer

Recognition of Prior Learning and Credit Transfer are available for all courses and all students are offered the opportunity to participate in RPL upon enrolment. A streamlined RPL process has been developed which requires the student to make a self-assessment of their skills, participate in an interview with an assessor, provide documentary evidence and demonstrate skills, knowledge and experience. For further information about course credit and/or RPL, including applicable fees and how to apply, please contact our office.

## Training facilities, resources and classrooms

Australian International College has an established VET infrastructure to serve the needs of the training program and meet the training package requirements. In the facilities, students have access to computers, Wi-Fi, printing and photocopying. Students will have opportunity to access resources and materials for their self-study sessions through e-learning portal.



## Student fees

For a full list of student training and assessment and additional fees please refer to [www.aic.nsw.edu.au](http://www.aic.nsw.edu.au). Students will be provided with training and assessment resources unless otherwise stipulated on the website.

## Student support and learning assistance

Learning Assistance is available for students requiring additional academic support or remedial literacy/numeracy assistance. Regular study skills workshops are held to help students learn how to succeed in their studies. One-to-one assistance with assignments and assessment tasks are provided with a prior appointment.

## Overseas Students Health Cover (OSHC)

It is an obligation of being an International Student that you have OSHC. The cost of OSHC is additional to the tuition fee and will vary depending on the duration of your study in Australia. AIC can arrange your cover for you if requested. This fee is payable prior to issuance of your confirmation of enrolment. Alternatively, you can use a provider of your choice.

## Complaints and appeals process

The College has a complaints and appeals procedure to provide students with a fair and equitable process for resolving any complaints or appeals they may have. The complaints and appeals procedure includes a requirement that an independent mediator will be appointed if the student is dissatisfied with the process undertaken by the College. Further information on complaints and appeals can be found at [www.aic.nsw.edu.au](http://www.aic.nsw.edu.au)



## How to apply

To apply for enrolment in this course, students must complete the course application form and attach all the supporting documents mentioned in the application form. The application form can be downloaded from our website. You can email your application to [admin@aic.nsw.edu.au](mailto:admin@aic.nsw.edu.au). Alternatively, you can visit our office to submit your application to our enrolment team during working hours (9.00 am to 5.00 pm, Monday to Friday).

## Enrolment and orientation

Upon acceptance of your application for enrolment, a letter of offer, a written agreement and tax invoice for remaining fees will be forwarded to you. After we receive your signed acceptance offer, written agreement and the first payment, you will be issued a Confirmation of Enrolment (COE) to apply for the visa.

Before the commencement of courses, orientation sessions are held. Students are required to attend orientation session during which they will receive detailed information about the college, their course and other related matters.



This course outline should be read in conjunction with Australian International College's Student Information Handbook which can be downloaded from [www.aic.nsw.edu.au](http://www.aic.nsw.edu.au).

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Australian International College Pty. Ltd.

ABN No: 17 122 041 267

RTO No: 41215: CRICOS Provider Code: 03456K

Address: Ground Floor, Oaks Hyde Park Plaza Hotel Building  
38 College Street, Darlinghurst NSW 2010

Phone: 02 8057 0837

Email: [admin@aic.nsw.edu.au](mailto:admin@aic.nsw.edu.au)

Web: [www.aic.nsw.edu.au](http://www.aic.nsw.edu.au)