

SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

AAPoly hospitality trainers are former Executive Chefs or Senior Catering Staff from recognised establishments including Crown Melbourne, the Park Hyatt Melbourne, Hilton, The Langham, Sofitel and Le Meridien.

CRICOS Code

093670C

Study Locations

Practical studies will be conducted at

488 Swanston Street, Carlton VIC
3053 Australia

Theories and concepts are taught in the main campus

628 Bourke Street, Melbourne VIC
3000 Australia

Delivery Period (include holidays)

Total: 6 terms (18 months)

Contact Hours (per week)

20 hours

Specific Requirement

Handling of raw meat such as beef, pork and seafood are a part of the course requirements.

2017 Tuition Fees (AUD):

International Students
\$18,480

Domestic Students
\$18,480

VIC Government funding may apply – inquire about eligibility)

2017 Other Fees (AUD)

Access card fee	\$100
Enrolment Fee	\$300
Knife Kit Fee	\$300
Uniform Fee	\$200
Books Fee	\$300
Material Fee	\$700

Intake Dates for 2017:

09 Jan, 10 Apr, 03 Jul, 25 Sep

2017 Mid-Term Intake Dates:

20 Feb, 15 May, 7 Aug, 30 Oct

Course Outline

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 is suitable for an Australian Apprenticeship pathway.

Course Requirements

The Certificate IV in Commercial Cookery is delivered in 1.5 year (6 terms). The qualification is made up of 33 units of competency as follows:

Code	Core Units
SITXWHS003	Implement and monitor work health and safety practices
SITXMGT001	Monitor work operations
SITXINV002	Maintain the quality of perishable items ^
SITXHRM003	Lead and manage people
SITXHRM001	Coach others in job skills ^
SITXFSA002	Participate in safe food handling practices ^
SITXFSA001	Use hygienic practices for food safety ^
SITXFIN003	Manage finances within a budget
SITXCOM005	Manage conflict
SITHPAT006	Produce desserts * ^
SITHKOP005	Coordinate cooking operations * +
SITHKOP004	Develop menus for special dietary requirements * ^
SITHKOP002	Plan and cost basic menus * ^
SITHCCC020	Work effectively as a cook * ^ +
SITHCCC019	Produce cakes, pastries and breads * ^
SITHCCC018	Prepare food to meet special dietary requirements* ^
SITHCCC014	Prepare meat dishes * ^
SITHCCC013	Prepare seafood dishes * ^
SITHCCC012	Prepare poultry dishes * ^
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes * ^
SITHCCC007	Prepare stocks, sauces and soups * ^
SITHCCC006	Prepare appetisers and salads * ^
SITHCCC005	Prepare dishes using basic methods of cookery * ^
SITHCCC001	Use food preparation equipment * ^
BSBSUS401	Implement and monitor environmentally sustainable work practices
BSBDIV501	Manage diversity in the workplace
Code	Elective Units
SITHCCC003	Prepare and present sandwiches* ^
SITHCCC015	Produce and serve food for buffets* ^
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXFIN004	Prepare and monitor budgets
SITXFSA004	Develop and implement a food safety program
SITXINV004	Control stock

AAPoly provides 2 x 10 weeks of Work-Based Training in conjunction with the TFE Hotels (incorporating Rendezvous, Travelodge and Vibe Hotels), offering to student a valuable industry experience and employment networking opportunities.

*There is prerequisite unit

+ Work Based Training Unit of Competence

^This unit is delivered into SIT30816 Certificate III in Commercial Cookery

Recognition of Prior Learning

You may be able to shorten the length of your chosen course by measuring your skills acquired through work or life experiences, or through qualifications obtained from formal studies or training. Please refer to further details on www.aapoly.edu.au

Student Support

AAPoly provides access to a range of information in regard to living in Australia, including indicative costs of living and accommodation options. Please refer to www.aapoly.edu.au.

Our counsellor is here to help with any special needs of students.

Learning Facilities & Resources

AAPoly has a range of facilities and resources for students including computer labs, study space, meeting rooms, access to the City libraries as well as AAPoly library on Level 7 at the Bourke Street campus. The Training Kitchen facility is a fully functional, industrial style establishment where students can develop their employability skills.

Further Information

The commencement of any program is always subject to funding and class sizes. While the information provided in this publication is correct at the time of going to press, AAPoly reserves the right to alter any course, procedure or fee. Students are advised to check for any amendments prior to enrolment.

Course Enquiries

Level 7, 628 Bourke St,
Melbourne VIC 3000, Australia
Phone: +613 8610 4100
Fax: +613 8610 4199
Email: enquiries@aapoly.edu.au

Fees and Charges

All course fees are highlighted in the AAPoly marketing material. These course fees are current at the time of printing but subject to change without notice.

Once enrolled the course fees will remain the same for the normal duration of that course. Please ensure you check the course fees and other relevant charges at the time of enrolment.

Please visit www.aapoly.edu.au for more information.



Assessment Methods

AAPoly recognizes the diverse learning needs of students and has thus incorporated a range of teaching and delivery methods in the course offered. They include observations, discussions, written assignments, tests, examinations, and/or practical application/ work related projects, classroom instruction, group and individual work, field trips, teamwork activities and role plays. Assessments will be consistent with these training delivery methods. The Certificate IV in Commercial Cookery requires completion of 20 weeks of work-based training in selected host organizations to gain industry experience.

Entry Requirements:

For International Students, the following are mandatory requirements:

- Be at least 18 years of age
- English level at IELTS 5.5 or above (with no bands lower than 5.0) or PTE Academic Score of 42 or higher (with no section lower than 36).
- Have successfully completed Australian Year 12 or equivalent.

For Domestic Students, direct applications are accepted.

- Have successfully completed Australian Year 12 or equivalent.
- Students without formal qualifications may submit a resume detailing working experience, supported by references from employers.

Nationally Accredited Qualification in Australia



University Pathways



IN ASSOCIATION WITH



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AAPoly – A FedUni Partner Provider Institution in Melbourne

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