Love the intense environment of a commercial kitchen?
Got what it takes to manage a team of kitchen staff?

The Certificate IV in Commercial Cookery provides extensive training in the principles and skills of commercial food preparation, and how to move from being a cook to being a member of the management team. By gaining the necessary basic trade qualifications to advanced concepts relating to hospitality operations and management protocol, students are prepared for the rigors of managing a busy, intense and rewarding commercial kitchen. 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.

Pathways from the qualification
SIT50313 Diploma of Hospitality,
SIT60313 Advanced Diploma of Hospitality

Career Opportunities in the Industry
This qualification provides a pathway to work as a chef, chef de partie in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops

Entry requirements
- Completion of Australian Secondary (Year 12) education or equivalent for Certificate III courses.
- Proficiency in English – Minimum IELTS overall band score of 5.5 or equivalent
  - Have completed a Certificate III, Certificate IV, Diploma or Advanced Diploma level Training Package course in Australia; or,
  - Have completed any Certificate III or Certificate IV in ESL or EAL from the ESL/EAL Framework (VIC)
- Above 18 years of age.

Course Duration & Location
Students can expect 20 hours of face to face learning each week undertaken to successfully complete this course in 76 weeks Full time course – 3 days perweek.
E-learning – 429 hrs
Delivery Location – 15 Hay Street, Box Hill South, Victoria 3128
Qualification rules
To achieve a SIT40413 Certificate IV in Commercial Cookery 33 units must be completed, consisting of 27 core units and 6 elective units.

SIT40413 CERTIFICATE III IN COMMERCIAL COOKERY
CRICOS CODE: 080942B

Core Units
- BSBDIV501A Manage Diversity in the Workplace
- BSBSUS301A Implement and monitor environmentally sustainable work practices
- HLTAID003 Provide first aid
- SITHCCC101 Use food preparation equipment
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHCCC202 Produce appetizers and salads
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301 Produce poultry dishes
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC307 Prepare food to meet special dietary requirements
- SITHCCC308 Produce cakes, pastries and breads
- SITHCCC309 Work effectively as a cook
- SITHKOP302 Plan and cost basic menus
- SITHKOP402 Develop menus for special dietary requirements
- SITHKOP403 Coordinate cooking operations
- SITXCOM401 Manage conflict
- SITXFSA301 Manage finances within a budget
- SITXFS401 Use hygienic practices for food safety
- SITXHRM301 Coach others in job skills
- SITXHRM402 Lead and manage people
- SITXINV302 Maintain the quality of perishable items
- SITXMG401 Monitor work operations
- SITXWH501 Implement & monitor work health & safety practices

Elective Units
- SITXINV301 Purchase goods
- SITXINV401 Control Stock
- SITXCC401 Enhance the customer service experience
- SITXFA401 Develop and implement a food safety program
- SITXFIN501 Prepare and monitor budget
- BSBMGT515A Manage operational plan

Work Based Training
Work-Based Training (WBT) for the Holistic unit SITHCCC309 Work Effectively as a Cook and SITHKOP403 Coordinate cooking operations must be undertaken in order to achieve the Certificate IV in Commercial Cookery. HIC will organise WBT for students at no additional cost. HIC has agreement with the following providers:

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Address</th>
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<tbody>
<tr>
<td>First State</td>
<td>604 Station Street, Box Hill, VIC 3128</td>
</tr>
<tr>
<td>Bert’s Café and</td>
<td>146A Boronia Road, Boronia, VIC 3155</td>
</tr>
<tr>
<td>Kobe Japanese</td>
<td>261-264 Blackburn Road Doncaster East,</td>
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<tr>
<td>PhoKha Tran</td>
<td>690 Mountain Hwy, Bayswater, VIC 3153</td>
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<tr>
<td>Geppettos</td>
<td>279-281 Burwood Highway, Burwood</td>
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<tr>
<td>Bayswater Hotel</td>
<td>780 Mountain Highway, Bayswater, VIC</td>
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Modes of Delivery
This program is delivered in a classroom based environment with access to a kitchen for practical components of the course. In addition students will also be required to undertake a practical placement in a workplace environment under supervision to ensure the student can perform the work as expressed in each unit of competency. Each unit is delivered and assessed as a standalone unit. This program also contains an e-learning component to consolidate their learning.

Fees and Charges and Refunds
Please refer to HIC’s Fees and Charges Policy and Refund Policy available online [http://hic.vic.edu.au/documents/forms-policies-international/](http://hic.vic.edu.au/documents/forms-policies-international/). For Total Course fees please contact HIC at admin@hic.vic.edu.au

Overseas Student Health Cover (OSHC)
All International Students must have Overseas Student Health Cover (OSHC) for the entire duration of their stay in Australia. This requirement constitutes a Visa condition stipulated by the Australian Government. OSHC allows students access to out of hospital and in hospital medical services. [http://www.privatehealth.gov.au/healthinsurance/overseas/oshc.htm](http://www.privatehealth.gov.au/healthinsurance/overseas/oshc.htm)

Deferment, Suspension & Cancellation

Complaints and Appeals

Application Procedure