



RTO Number: 40336 CRICOS Code: 03187D

COURSE INFORMATION

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 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 Chef or Chef de Partie.

DURATION

52 weeks including a 9 week work placement and 12 weeks of term breaks

TUITION FEES

\$11,900

Tuition fees include work clothing, a cookery based tool kit and text books

SIT40516 Certificate IV in Commercial Cookery

(CAC Graduates Pathway)

CRICOS Course Code: 094847G



Course Outline

To attain this qualification, 33 units of competency must be successfully completed. The recommended course outline for CAC Graduates is as follows:

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|------------|--|
| 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 |
| SITHPAT006 | Produce desserts |
| SITXCOM005 | Manage conflict |
| SITXFSA001 | Use hygienic practices for food safety |
| SITXFSA002 | Participate in safe food handling practices |
| SITXHRM001 | Coach others in job skills |
| SITXINV002 | Maintain the quality of perishable items |
| SITHKOP005 | Coordinate cooking operations |
| SITXFSA003 | Manage finances within a budget |
| SITXHRM003 | Lead and manage people |
| BSBDIV501 | Manage diversity in the workplace |
| SITXMGTO01 | Monitor work operations |
| SITXFSA004 | Develop and implement a food safety program |
| SITHKOP004 | Develop menus for special dietary requirements |
| SITHCCC021 | Prepare specialised food items |
| SITXWHS003 | Implement and monitor work health and safety practices |
| SITHCCC015 | Produce and serve food for buffets |
| SITHKOP003 | Plan and display buffets |
| SITXWHS002 | Identify hazards, assess and control safety risks |
| SITHIND002 | Source and use information on the hospitality industry |
| BSBSUS401 | Implement and monitor environmentally sustainable work practices |
| SITXCCS007 | Enhance customer service experiences |

These units of competency must be successfully completed prior to entering this program.

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Entry Requirements

All students participating in this program must be Graduates of CAC Academy, Penang, who have successfully completed SIT30816 Certificate III in Commercial Cookery.

The units specified on the front of this brochure must be successfully completed prior to entering this program.

The minimum English Language Requirements apply:

- IELTS (Academic module): Overall score of 5.5 (no band less than 5.0)
- TOEFL Internet: Overall score of 53-59. Section scores no less than: Listening: 9 / Speaking: 16 / Reading: 10 / Writing: 18
- Pearson Test of English (PTE): Overall score of 42-49 (no section score less than 36)

Delivery Mode and Assessment

The course is delivered face-to-face, in a classroom based training model of 20 hours per week. Assessments are conducted using a combination of written assignments, oral questioning, case studies, projects, work placement log book and observations in the workplace or simulated work environment.

Recognition of Prior Learning (RPL) / National Recognition

Recognition is available to students with prior skills, experience, knowledge or qualifications obtained from formal studies or training, in a related area. Recognition may reduce the duration of this course.

Location

This course will be delivered in South Australia at the following locations:

Taste of Bollywood
130 Port Road, Hindmarsh
4/365 Shepherds Hill Road, Blackwood

Adelaide College of Technical Education
Level 3, 90 King William Street, Adelaide

Work Placement

Participants are required to undertake 180 hours of supervised work placement, which provides an excellent opportunity to improve practical job skills and gain valuable industry exposure.

This course will also be conducted inside a working restaurant to provide students with additional industry exposure and experience in a real workplace setting.

Career Pathways

On successful completion of this qualification, students may progress to SIT50416 Diploma of Hospitality Management or other hospitality qualifications. Some units studied in this course will be credited towards the SIT50416 Diploma of Hospitality Management.



Enjoy studying in the beautiful city of Adelaide, South Australia – the home of Adelaide College of Technical Education



**Adelaide College of
Technical Education**



Develop a passion for Learning.
If you do, you will never cease to grow.
Anthony J. D'Angelo