COURSE INFORMATION
NATIONAL CODE: SIT40413
CRICOS CODE: 082133G

COURSE DESCRIPTION
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.

COURSE DURATION
This course is delivered over 26 weeks in 2 terms including 6 weeks of holidays. Classes are scheduled for 20 hours per week.

CAREER OPPORTUNITIES
This qualification provides a pathway to work in various kitchen settings such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Possible job titles include:
- Chef
- Chef de Partie

ENTRY REQUIREMENTS
Those students who wish to undertake this course should meet the following academic and English language requirements.

Academic:
- Completion of SIT30813 Certificate III in Commercial Cookery

English Language:
- Upper-intermediate Level of English or
- IELTS Test Score of 5.0 or
- TOEFL iBT Test Score of 35 or
- PTE Academic Test Score of 36 or
- Cambridge English: Advanced (CAE) Test Score of 41 or
- OET Pass Grade or
- TOEFL PBT Test Score of 500
- Completion of Certificate III in EAL

Please note that you are required to meet the Department of Immigration and Border Protection (DIBP) English language requirements for student visa applications, which may differ from the aforementioned course entry requirements. Please refer to www.border.gov.au to find out the assessment level for your country and to determine the required level of English that you should possess.

PATHWAYS INTO THE QUALIFICATION
You may enter the qualification through a number of entry points including:
- SIT30813 Certificate III in Commercial Cookery

PATHWAYS FROM THE QUALIFICATION
After achieving SIT40413 Certificate IV in Commercial Cookery, you could progress to:
- SIT50313 Diploma of Hospitality.

STUDY & ASSESSMENT MODE
This course is delivered in a combination of theory and practical sessions. Assessment is competency based.

COURSE FEE
Full Course Fee: (AUS) $5,450 inclusive of all learning materials.
**UNITS**

To be able to achieve this qualification, students must successfully complete the following units:

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<thead>
<tr>
<th></th>
<th>Code</th>
<th>Title</th>
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<tbody>
<tr>
<td>1</td>
<td>BSBSUS301</td>
<td>Implement and monitor environmentally sustainable work practices</td>
</tr>
<tr>
<td>2</td>
<td>SITHKOP402</td>
<td>Develop menus for special dietary requirements</td>
</tr>
<tr>
<td>3</td>
<td>SITHKOP403</td>
<td>Coordinate cooking operations</td>
</tr>
<tr>
<td>4</td>
<td>SITXHRM402</td>
<td>Lead and Manage People</td>
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<td>5</td>
<td>SITXFIN401</td>
<td>Interpret financial information</td>
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<td>6</td>
<td>SITXHRM401</td>
<td>Roster staff</td>
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<td>7</td>
<td>BSBDIV501A</td>
<td>Manage diversity in the workplace</td>
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<td>8</td>
<td>BSBCMM401</td>
<td>Make a Presentation</td>
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<tr>
<td>9</td>
<td>SITXFIN402</td>
<td>Manager finances within a budget</td>
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<tr>
<td>10</td>
<td>SITXMGT401</td>
<td>Monitor work operations</td>
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<tr>
<td>11</td>
<td>SITXWH5401</td>
<td>Implement and monitor work health and safety practices</td>
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<tr>
<td>12</td>
<td>SCOM401</td>
<td>Manage conflict</td>
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