



**Lifetime International  
Training College**  
Explore Your Dreams

## PROGRAM 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.

To achieve this qualification, the candidate must complete at least 80 hours of work placement

## PATHWAYS INTO THE QUALIFICATION

After achieving SIT40516 Certificate IV in Commercial Cookery, individuals could progress to SIT50416 Diploma of Hospitality Management.

## CERTIFICATE IV IN COMMERCIAL COOKERY

### SIT40516

CRICOS Course code: 093965K

## POSSIBLE JOB OUTCOMES

This qualification provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, coffee shops, etc...

- Chef
- Chef de partie.

## ENROLLMENT REQUIREMENTS

- Course Duration – 80 Weeks
- Fees – \$12,500 + \$500 Materials + \$250 Admin Fee
- IELTS – 5.5 or minimum year 12 certificate
- Must be 18 years old

# PROGRAM STRUCTURE

SUBJECT CODE	SUBJECT NAME
BSBDIV501	Manage diversity in the workplace
SITXHRM003	Lead and manage people
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITHCCC020	Work effectively as a cook
SITHKOP005	Coordinate cooking operations
SITHKOP004	Develop menus for special dietary requirements
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
SITXCCS007	Enhance customer service experiences
SITXHRM002	Roster staff
SITHCCC019	Produce cakes, pastries and breads
SITHPAT006	Produce desserts
SITXHRM001	Coach others in job skills
SITHKOP002	Plan and cost basic menus
BSBSUS401	Implement and monitor environmentally sustainable work practices
HLTAID003	Provide first aid
SITHFAB007	Serve food and beverage
SITHKOP006	Plan catering for events or functions
SITXINV004	Control stock
SITHCCC017	Handle and serve cheese
	WORK PLACEMENT

## PATHWAYS INTO THE QUALIFICATION

Individuals may enter SIT40516 Certificate IV in Commercial Cookery with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.

## OUR CAMPUS

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