



## SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

### CRICOS Course Code 094891D

Develop competency in cookery and acquire the skills and knowledge to lead a team. Learn to implement operational plans and food safety programs. Acquire skills in people management, inventory control and budgeting.

### Course Duration

This course is delivered over 20 weeks + 6 weeks of holidays.

Pre-requisite entry requirement: SIT30816 Certificate III in Commercial Cookery.

No work-based training applies to this course.

Classes are rostered for 2½ days per week.

Full Time studies requires students to attend a minimum of 20 scheduled course contact hours per week.

### Career Opportunities

This qualification suits students seeking a career in the following job roles:

- Chef
- Chef de partie

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### Study Modes

The delivery methods for this course include:

- Face-to-face classroom-based learning
- Practical training and assessment at [The Culinary Workshop](#)

## Course Content

Students must successfully complete the following units:

- 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
- 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
- SITHPAT006 Produce desserts
- SITHKOP002 Plan and cost basic menus
- SITHCCC015 Prepare and serve food for buffets
- BSBSUS201 Participate in environmentally sustainable work practices

- BSBWOR203 Work effectively with others
- SITHKOP004 Develop menus for special dietary requirements\*
- SITXFIN003 Manage finances within a budget\*
- SITHKOP005 Coordinate cooking operations\*
- SITXHRM003 Lead and manage people\*
- SITXMGT001 Monitor work operations\*
- SITXINV004 Control Stock\*
- BSBDIV501 Manage diversity in the workplace\*
- BSBSUS401 Implement and monitor environmentally sustainable work practices\*
- BSBITU202 Create and use spreadsheets\*
- SITXWHS003 Implement and monitor work health and safety practices\*
- SITXCOM005 Manage conflict\*
- BSBITU211 Produce digital text documents\*
- SITXHRM004 Recruit select and induct staff\*

\*Denotes units delivered within the Advanced Standing course SIT40516 Certificate IV in Commercial Cookery.

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## Recognition of Prior Learning / Work Experience

Recognition is available (on application) 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 your studies.

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## Further Studies

On completion of the SIT40516 Certificate IV in Commercial Cookery, students may pursue a SIT50416 Diploma of Hospitality Management (Commercial Cookery pathway) course at Stanley College or other CRICOS registered training organisations.

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Please familiarise yourself with Stanley College's [Refund and Cancellation Policy](#).

## Entry Requirements

Completion of Stanley College SIT30816 Certificate III in Commercial Cookery or equivalent. For English language requirements, [please click here for the Entry Requirements section](#)

## Cost

**Tuition Fee: \$5,200**

**Material Fee: \$300**

Easy payment plans available.

\*The Materials Fee covers equipment and resources used in the delivery of your course at Stanley College.

## Other Expenses

For other fees and expenses including Administration Fee, Health Cover, Recognition of Prior Learning, Late and Reassessment Fees [click here](#).

## Intakes

Jan, Mar, May, Aug, Oct

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