

SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS CODE 096937A

Study in Brisbane or Townsville



Axial International College's Certificate IV in Commercial Cookery will provide you with a unique learning opportunity equipping you with the skills and knowledge required to gain work as a Chef in the hospitality industry.

Students will enjoy a comprehensive overview of commercial cookery practices with hands on culinary experience and will develop the necessary knowledge and practical skills required to become a chef or chef de partie.

You will learn on site at our Brisbane or Townsville training kitchen.

To achieve this qualification, the student must have completed at least 48 'shifts' of work as detailed in the Assessment Requirements of the units of competency.

Study Mode	Classroom & Online
Duration of Course	18 Months - 20 hours p/week
Total Units	32



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

Please contact us for our current prices.

Regardless of your circumstances we have a payment plan to suit you.



How to Enrol

Apply via our website - axial.edu.au
 To support your application, please provide the following:

- Certified copy of your passport
- Statement Of Purpose
- Certified copy of your educational certificates and academic records.
- English language test results.

See website for more enrolment information



Career Outcomes

- Cook
- Commercial Cook
- Café Cook
- Bistro Cook
- Chef
- Chef de parte

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Pathways To Further Study

Advanced Diploma of Hospitality Management

Basic Resources

Students are required to have the following equipment for practical and live lessons:

A compulsory uniform consisting of a chef's jacket, chef's pants, chef's cap, white necktie, a white bib style apron (approximate cost \$170.00)

A knife kit (approximate cost \$270.00)

Black enclosed leather non-slip / safety shoes.
(approximate cost \$77.00)

Course Units

SIT40516 Core:

SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITHCCC001	Use food preparation equipment
SITXINV002	Maintain the quality of perishable items
SITHCCC005	Prepare dishes using basic methods of cookery
SITXWHS003	Implement and monitor work health and safety practices
SITHCCC020	Work effectively as a cook
SITHKOP005	Coordinate cooking operations
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC006	Prepare appetisers and salads
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC014	Prepare meat dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHPAT006	Produce desserts
SITHCCC019	Produce cakes, pastries and breads
SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITXFIN003	Manage finances within a budget
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices

SIT40516 Elective:

SITHKOP001	Clean kitchen premises and equipment
SITXINV001	Receive and store stock
SITHIND002	Source and use information on the hospitality industry
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol
SITXCCS006	Provide service to customers
SITXHRM002	Roster staff

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