

## SIT40516

### CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS CODE 096937A

## SIT50416

### DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE 096127B

Study in Brisbane or Townsville

Axial International College's packaging of Diploma of Hospitality Management and Certificate IV in Commercial Cookery will provide you with a unique learning opportunity equipping you with the skills and knowledge required to gain management level employment in the hospitality industry.

The Certificate IV in Commercial Cookery course provides the student with a comprehensive overview of commercial cookery practices. The Diploma of Hospitality Management course provides a sound knowledge of industry to coordinate hospitality operations.

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 | 24 Months - 20 hours p/week |
| Total Units        | 70 [33 + 27]                |



## 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](http://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  
Catering Supervisor  
Café / Restaurant Manager  
Front of House Supervisor

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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   |
| SITXMGTO01 | Monitor work operations  |
| BSBDIV501  | Manage diversity in the workplace                                |
| BSBSUS411  | 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   |

### SIT50416 Core:

|            |  |
|------------|--|
| SITXWHS003 | Implement and monitor work health and safety practices |
| SITXFIN003 | Manage finances within a budget                        |
| SITXMGTO02 | Establish and conduct business relationships           |
| SITXMGTO01 | Monitor work operations                                |
| SITXHRM003 | Lead and manage people                                 |
| SITXCCS007 | Enhance customer service experiences                   |
| SITXCOM005 | Manage conflict  |
| SITXCCS008 | Develop and manage quality customer service practices  |
| BSBDIV501  | Manage diversity in the workplace                      |
| BSBMGT517  | Manage operational plan                                |
| SITXFIN004 | Prepare and monitor budgets                            |
| SITXHRM002 | Roster staff   |
| SITXGLC001 | Research and comply with regulatory requirements       |

### SIT50416 Elective:

|            |  |
|------------|--|
| SITXFSA001 | Use hygienic practices for food safety                 |
| SITXCCS006 | Provide service to customers                           |
| SITXFIN001 | Process financial transactions                         |
| SITHFAB005 | Prepare and serve espresso coffee                      |
| SITHFAB002 | Provide responsible service of alcohol                 |
| SITHIND002 | Source and use information on the hospitality industry |
| SITXHRM001 | Coach others in job skills                             |
| SITHIND004 | Work effectively in hospitality service                |
| SITXHRM006 | Monitor staff performance                              |
| BSBCMM201  | Communicate in the workplace                           |
| SITHIND001 | Use hygienic practice for hospitality service          |
| BSBITU212  | Create and use spreadsheets                            |
| BSBWOR203  | Work effectively with others                           |
| BSBADM502  | Manage meetings  |
| BSBRISK501 | Manage risk  |

connect with us for more



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