



Australian Institute  
of Advanced Studies



**SIT40516 - Certificate IV in Commercial Cookery**

Up your skills at the

# **AIAS School of Hospitality**

Become a part of one of Australia's fastest growing industries, and learn some valuable skills in cookery and hotel management. The hospitality industry offers a vast array of career pathway choices whether it's working in a top-tier restaurant with world-famous chefs or managing staff in beautiful hotels around the world.

SIT40516 | CRICOS: 104547M

# Certificate IV in Commercial Cookery



The AIAS Certificate IV in Commercial Cookery give students the knowledge and technically-based skills needed to work in any kitchen from fast-food to elite restaurants. This very quickly growing industry expects big growth over the next 5 years and has the potential to go from strength to strength.

This course will enable you to work within the kitchen at a supervisory level. You will gain hands on culinary experience in the preparation of appetisers, seafood, poultry, meat, soups, salads, breads, stocks, sauces, cakes and pastries. The course will also develop student's skills in supervision and management of differing personalities and skill levels in the workplace alongside implementation of sustainable practices. Graduates will be able to provide leadership, budgetary management, and be able to coordinate operations within a busy kitchen.

## Pathways & Further Study

Successful completion of this qualification provides students with advanced standing into the Diploma of Hospitality Management. Students may also use the qualification as a pathway to work in the hospitality industry sector in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. Occupational titles may include: Chef, Chef de partie, Sous Chef, Breakfast Chef, Commis Chef, Demi Chef.

## Course Requirements

To be awarded a Certificate IV in Commercial Cookery, competency must be achieved in thirty three (33) units of competency.

# Course Overview



## Where can I study?

BRISBANE CAMPUS  
MOUNT GRAVATT

24 MAX CLASS SIZE



## Course start dates

FEBRUARY

JULY



## Commitment

FULL TIME

20HRS – 3DAYS P/W

18 MONTHS

**Course Requirements:** To be awarded a Certificate IV in Commercial Cookery, competency must be achieved in thirty-three(33) units. Students are required to complete at least 240 hours practical placement in the workplace.

## Core Units

**BSBSUS401** IMPLEMENT AND MONITOR ENVIRONMENTALLY SUSTAINABLE WORK PRACTICES

**SITHCCC019** PRODUCE CAKES, PASTRIES AND BREADS

**SITXHRM001** COACH OTHERS IN JOB SKILLS

**SITXFSA001** USE HYGIENIC PRACTICES FOR FOOD SAFETY

**SITXFIN003** MANAGE FINANCES WITHIN A BUDGET

**SITXMGTO01** MONITOR WORK OPERATIONS

**SITHCCC014** PREPARE MEAT DISHES

**SITHCCC012** PREPARE POULTRY DISHES

**SITXWHS003** IMPLEMENT AND MONITOR WORK HEALTH AND SAFETY PRACTICES

**SITXINV002** MAINTAIN THE QUALITY OF PERISHABLE ITEMS

**SITHKOP005** COORDINATE COOKING OPERATIONS

**SITHCCC001** USE FOOD PREPARATION EQUIPMENT

**SITHCCC013** PREPARE SEAFOOD DISHES

**SITHCCC020** WORK EFFECTIVELY AS A COOK

**SITHPAT006** PRODUCE DESSERTS

**SITHCCC008** PREPARE VEGETABLE, FRUIT, EGGS AND FARINACEOUS DISHES

**SITXFSA002** PARTICIPATE IN SAFE FOOD HANDLING PRACTICES

## Core Units

**SITXHRM003** LEAD AND MANAGE PEOPLE

**SITHCCC007** PREPARE STOCKS, SAUCES AND SOUPS

**BSBDIV501** MANAGE DIVERSITY IN THE WORKPLACE

**SITHCCC018** PREPARE FOOD TO MEET SPECIAL DIETARY REQUIREMENTS

**SITHKOP004** DEVELOP MENUS FOR SPECIAL DIETARY REQUIREMENTS

**SITXCOM005** MANAGE CONFLICT

**SITHKOP002** PLAN AND COST BASIC MENUS

**SITHCCC006** PREPARE APPETISERS AND SALADS

**SITHCCC005** PREPARE DISHES USING BASIC METHODS OF COOKERY

## Elective Units

**BSBWOR203** WORK EFFECTIVELY WITH OTHERS

**SITXWHS002** IDENTIFY HAZARDS, ASSESS AND CONTROL SAFETY RISKS

**BSBITU202** CREATE AND USE SPREADSHEETS

**SITHKOP001** CLEAN KITCHEN PREMISES AND EQUIPMENT

**SITXINV001** RECEIVE AND STORE STOCK

**SITXWHS001** PARTICIPATE IN SAFE WORK PRACTICES

**BSBCMM201** COMMUNICATE IN THE WORKPLACE



**At the AIAS School of  
Hospitality, you can study  
these fantastic courses:**



**SIT40521 Certificate IV in Kitchen Management**



**SIT40516 Certificate IV in Commercial Cookery**



**SIT50416 Diploma of Hospitality Management**

To learn more, email **[info@aias.edu.au](mailto:info@aias.edu.au)**  
or call **+61 7 3343 8073** and you can visit  
us online at **[www.aias.edu.au](http://www.aias.edu.au)**