

# Qualification details



## SIT40616 - Certificate IV in Catering Operations

### Summary

Releases:	Release	Status	Release date
	2	Current	2022/04/08
	1	Replaced	2016/03/03

Usage recommendation: **Superseded**

Mapping:	Mapping	Notes	Date
	Is superseded by and equivalent to SIT40621 - Certificate IV in Catering Management	Equivalent. Minor changes to packaging rules. Changes to core and elective units but skills and knowledge within qualifications map to each other and the job outcome of the qualification has not changed. Change to title.	2022/06/10
	Supersedes SIT40613 - Certificate IV in Catering Operations	• Not equivalent • First aid unit moved from core to electives. • Non-equivalence based on removal of first aid unit from core.	2016/03/03

### Training packages that include this qualification

Code	Title	Release
SIT	Tourism, Travel and Hospitality Training Package	1.3

### Units of competency

Code	Title	Essential
BSBDIV501	Manage diversity in the workplace	Elective
BSBFIA401	Prepare financial reports	Elective
BSBITU202	Create and use spreadsheets	Elective
BSBITU301	Create and use databases	Elective
BSBITU306	Design and produce business documents	Elective
BSBSUS401	Implement and monitor environmentally sustainable work practices	Core
CHCAGE001	Facilitate the empowerment of older people	Elective
HLTAHA019	Assist with the monitoring and modification of meals and menus according to individualised plans	Elective
HLTAID011	Provide First Aid	Elective
SITHCCC001	Use food preparation equipment	Core
SITHCCC003	Prepare and present sandwiches	Elective
SITHCCC004	Package prepared foodstuffs	Elective
SITHCCC005	Prepare dishes using basic methods of cookery	Core
SITHCCC006	Prepare appetisers and salads	Elective
SITHCCC007	Prepare stocks, sauces and soups	Elective
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
SITHCCC009	Produce cook-chill and cook-freeze foods	Elective
SITHCCC010	Re-thermalise chilled and frozen foods	Elective

Code	Title	Essential
SITHCCC011	Use cookery skills effectively	Elective
SITHCCC012	Prepare poultry dishes	Elective
SITHCCC013	Prepare seafood dishes	Elective
SITHCCC014	Prepare meat dishes	Elective
SITHCCC015	Produce and serve food for buffets	Elective
SITHCCC016	Produce pates and terrines	Elective
SITHCCC017	Handle and serve cheese	Elective
SITHCCC018	Prepare food to meet special dietary requirements	Elective
SITHCCC019	Produce cakes, pastries and breads	Elective
SITHCCC021	Prepare specialised food items	Elective
SITHCCC022	Prepare portion-controlled meat cuts and meat products	Elective
SITHFAB002	Provide responsible service of alcohol	Elective
SITHFAB003	Operate a bar	Elective
SITHFAB005	Prepare and serve espresso coffee	Elective
SITHFAB007	Serve food and beverage	Elective
SITHFAB014	Provide table service of food and beverage	Elective
SITHIND002	Source and use information on the hospitality industry	Elective
SITHIND004	Work effectively in hospitality service	Elective
SITHKOP002	Plan and cost basic menus	Elective
SITHKOP003	Plan and display buffets	Elective
SITHKOP004	Develop menus for special dietary requirements	Elective
SITHKOP005	Coordinate cooking operations	Core
SITHKOP006	Plan catering for events or functions	Elective
SITHPAT001	Produce cakes	Elective
SITHPAT003	Produce pastries	Elective
SITHPAT004	Produce yeast-based bakery products	Elective
SITHPAT006	Produce desserts	Elective
SITHPAT008	Produce chocolate confectionery	Elective
SITXCCS006	Provide service to customers	Elective
SITXCCS007	Enhance customer service experiences	Elective
SITXCOM005	Manage conflict	Core
SITXFIN002	Interpret financial information	Elective
SITXFIN003	Manage finances within a budget	Core
SITXFSA001	Use hygienic practices for food safety	Core
SITXFSA002	Participate in safe food handling practices	Core
SITXFSA003	Transport and store food	Elective
SITXFSA004	Develop and implement a food safety program	Elective
SITXHRM001	Coach others in job skills	Core
SITXHRM002	Roster staff	Elective
SITXHRM003	Lead and manage people	Elective
SITXINV001	Receive and store stock	Elective
SITXINV002	Maintain the quality of perishable items	Core
SITXINV003	Purchase goods	Elective
SITXINV004	Control stock	Core
SITXMG001	Monitor work operations	Elective

Code	Title	Essential
SITXWHS002	Identify hazards, assess and control safety risks	Elective
SITXWHS003	Implement and monitor work health and safety practices	Core
TAEASS301B	Contribute to assessment	Elective
TAEDEL301A	Provide work skill instruction	Elective
TAEDEL404A	Mentor in the workplace	Elective

## Classifications

Scheme	Code	Name
ANZSCO Identifier	141111	Cafe Or Restaurant Manager
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality
Qualification/Course Level of Education Identifier	511	Certificate IV
Taxonomy - Industry Sector	N/A	Hospitality
Taxonomy - Occupation	N/A	Caterer

## Classifications history

Scheme	Code	Name	Start date	End date
ANZSCO Identifier	141111	Cafe Or Restaurant Manager	2016/08/09	
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality	2016/08/09	
Qualification/Course Level of Education Identifier	511	Certificate IV	2016/03/03	