



Australian Government

SIT40516 Certificate IV in Commercial Cookery

Release 2

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Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT40516 Certificate IV in Commercial Cookery release 1. Minor change to update First Aid units of competency.
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Qualification Description

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

Possible job titles include:

- chef
- chef de partie.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

33 units must be completed:

- 26 core units
- 7 elective units, consisting of:
 - 7 units from the list below, elsewhere in the SIT Training Package, or any other current Training Package or accredited course

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Core units

BSBDIV501 Manage diversity in the workplace

BSBSUS401	Implement and monitor environmentally sustainable work practices
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
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
SITHPAT006	Produce desserts
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety

practices

Elective Units

Asian Cookery

SITHASC002	Prepare Asian appetisers and snacks
SITHASC003	Prepare Asian stocks and soups
SITHASC004	Prepare Asian sauces, dips and accompaniments
SITHASC005	Prepare Asian salads
SITHASC006	Prepare Asian rice and noodles
SITHASC007	Prepare curry pastes and powders
SITHASC008	Prepare Asian cooked dishes
SITHASC009	Prepare Asian desserts
SITHASC010	Prepare Japanese cooked dishes
SITHASC011	Prepare sashimi
SITHASC012	Prepare sushi
SITHASC013	Produce Japanese desserts
SITHASC014	Prepare dim sum
SITHASC015	Prepare Chinese roast meat and poultry dishes
SITHASC016	Prepare tandoori dishes
SITHASC017	Prepare Indian breads
SITHASC018	Prepare Indian sweetmeats
SITHASC019	Prepare Indian pickles and chutneys

Client and Customer Service

CHCAGE001	Facilitate the empowerment of older people
SITXCCS006	Provide service to customers
SITXCCS007	Enhance customer service experiences

Commercial Cookery and Catering

SITHCCC004	Package prepared foodstuffs
SITHCCC009	Produce cook-chill and cook-freeze foods
SITHCCC010	Re-thermalise chilled and frozen foods
SITHCCC015	Produce and serve food for buffets
SITHCCC016	Produce pates and terrines
SITHCCC017	Handle and serve cheese
SITHCCC021	Prepare specialised food items
SITHCCC022	Prepare portion-controlled meat cuts

Computer Operations and ICT Management

BSBITU202	Create and use spreadsheets
BSBITU301	Create and use databases
BSBITU306	Design and produce business documents

Finance

BSBFIA401	Prepare financial reports
SITXFIN002	Interpret financial information

First Aid

HLTAID011	Provide first aid
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Food and Beverage

SITHFAB002	Provide responsible service of alcohol
SITHFAB003	Operate a bar
SITHFAB005	Prepare and serve espresso coffee
SITHFAB007	Serve food and beverage
SITHFAB014	Provide table service of food and beverage

Food Safety

SITXFSA003	Transport and store food
SITXFSA004	Develop and implement a food safety program

Human Resource Management

SITXHRM002	Roster staff
TAEASS301B	Contribute to assessment
TAEDEL301A	Provide work skill instruction
TAEDEL404A	Mentor in the workplace

Inventory

SITXINV001	Receive and store stock
SITXINV003	Purchase goods
SITXINV004	Control stock

Kitchen Operations

SITHKOP003	Plan and display buffets
SITHKOP006	Plan catering for events or functions

Patisserie

SITHPAT002	Produce gateaux, torten and cakes
SITHPAT005	Produce petits fours
SITHPAT007	Prepare and model marzipan
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar-based decorations
SITHPAT010	Design and produce sweet buffet showpieces

Work Health and Safety

SITXWHS002	Identify hazards, assess and control safety risks
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Working in Industry

SITHIND002	Source and use information on the hospitality industry
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Qualification Mapping Information

No equivalent qualification.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>