



**Australian Government**

# **SIT40616 Certificate IV in Catering Operations**

**Release 1**

## **SIT40616 Certificate IV in Catering Operations**

### **Modification History**

Not applicable.

### **Qualification Description**

This qualification reflects the role of individuals working in catering operations who have a supervisory or team leading role. 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 various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens, and mobile catering businesses of varying size.

Possible job titles include:

- catering supervisor
- kitchen administrator
- small business caterer.

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

23 units must be completed:

- 12 core units
- 11 elective units, consisting of:
  - 1 unit from Group A
  - 4 units from Group A or Group B
  - 6 units from Group B, Group C, 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

BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHKOP005	Coordinate cooking operations
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
SITXINV002	Maintain the quality of perishable items
SITXINV004	Control stock
SITXWHS003	Implement and monitor work health and safety practices

### Elective units

#### Group A

SITHCCC011	Use cookery skills effectively
SITHIND004	Work effectively in hospitality service

**Group B****Commercial Cookery and Catering**

SITHCCC003	Prepare and present sandwiches
SITHCCC004	Package prepared foodstuffs
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC009	Produce cook-chill and cook-freeze foods
SITHCCC010	Re-thermalise chilled and frozen foods
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC015	Produce and serve food for buffets
SITHCCC016	Produce pates and terrines
SITHCCC017	Handle and serve cheese
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC021	Prepare specialised food items
SITHCCC022	Prepare portion-controlled meat cuts and meat products

**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

**Kitchen Operations and Management**

- HLTAHA019 Assist with the monitoring and modification of meals and menus according to individualised plans
- SITHKOP002 Plan and cost basic menus
- SITHKOP003 Plan and display buffets
- SITHKOP004 Develop menus for special dietary requirements
- SITHKOP006 Plan catering for events or functions

**Patisserie**

- SITHPAT001 Produce cakes
- SITHPAT003 Produce pastries
- SITHPAT004 Produce yeast-based bakery products
- SITHPAT006 Produce desserts
- SITHPAT008 Produce chocolate confectionery

**Group C****Client and Customer Service**

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

**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**

HLTAID003	Provide first aid
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### **Human Resource Management**

BSBDIV501	Manage diversity in the workplace
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
TAEASS301B	Contribute to assessment
TAEDEL301A	Provide work skill instruction
TAEDEL404A	Mentor in the workplace

### **Inventory**

SITXINV001	Receive and store stock
SITXINV003	Purchase goods

### **Management and Leadership**

SITXMGT001	Monitor work operations
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### **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 Guide: - <http://www.serviceskills.com.au/resources>