



Australian Government

SIT40616 Certificate IV in Catering Operations

Release 2

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Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT40616 Certificate IV in Catering Operations release 1. Minor change to update First Aid units of competency.
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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
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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

HLTAID011	Provide first aid
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Human Resource Management

BSBDIV501	Manage diversity in the workplace
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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 guides are found in VETNet -

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