

### Course Description

The SIT40407 Certificate IV in Hospitality (Commercial Cookery) is a qualification that provides the skills and knowledge for an individual to be competent as a qualified chef or cook in a supervisory or team leading role in the kitchen. Work would be undertaken in various kitchen settings, such as in restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. To achieve a Certificate IV in Hospitality (Commercial Cookery), 39 units must be completed.

#### SIT40407 Certificate IV in Hospitality (Commercial Cookery)-(CRICOS No: 069432F) Duration: 76 weeks

UNIT CODE	DESCRIPTIONS	UNIT CODE	DESCRIPTIONS
SITXCOM001A	Work with colleagues and customers	SITXINV001A	Receive and store stock
SITXCOM002A	Work in a socially diverse environment	SITXINV002A	Control and order stock
SITXCOM003A	Deal with conflict situations	SITHCCC015A	Plan and prepare food for buffets
SITHCCC001A	Organise and prepare food	SITXFSA001A	Implement food safety procedures
SITHCCC002A	Present food	SITXFSA002A	Develop and implement a food safety program
SITHCCC003A	Receive and store kitchen supplies	SITXMGTO01A	Monitor work operations
SITHCCC004A	Clean and maintain kitchen premises	SITXMGTO02A	Develop and implement operation plans
SITHCCC005A	Use basic methods of cookery	SITXOHS001B	Follow health, safety and security procedures
SITHCCC006A	Prepare appetisers and salads	SITXOHS002A	Follow workplace hygiene procedures
SITHCCC008A	Prepare stocks, sauces and soups	SITHIND001A	Develop and update hospitality industry knowledge
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	SITXOHS004B	Implement and monitor workplace health, safety and security practices
SITHCCC010A	Select, prepare and cook poultry	SITHCCC025A	Monitor catering revenue and costs
SITHCCC011A	Select, prepare and cook seafood	SITXFIN003A	Interpret financial information
SITHCCC012A	Select, prepare and cook meat	SITXFIN004A	Manage finances within a budget
SITHCCC013A	Prepare hot and cold desserts	SITHCCC026A	Establish and maintain quality control of food
SITHCCC014A	Prepare pastries, cakes and yeast goods	SITXHRM001A	Coach others in job skills
SITHCCC016A	Develop cost-effective menus	SITXHRM003A	Roster staff
SITHCCC027A	Prepare, cook and serve food for food service	SITXHRM005A	Lead and manage people
SITHCCC028A	Prepare, cook and serve food for menus	HLTFA301B	Apply first aid
SITHCCC029A	Prepare foods according to dietary and cultural needs		



#### 2011 COURSE FEES

##### Course Fee\*

SIT40407 Certificate IV in Hospitality	76 weeks	A\$17,500
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\*Course fees are inclusive of the mandatory non-refundable application and enrolment fee (\$200AUD fee payable at time of application), tuition fee, all course material including equipment kit and uniform required for respective course. In addition course fees include the required overseas student health cover for international students for the duration of their course. International students requiring additional health cover extensions, optional extras or family health cover will need to pay additional costs at the rates published by the respective health insurance provider.

All fees are subject to changes. Please contact TAIE for latest fees details before making application for enrolment.

#### Course Commencement Date

Please refer to our website for intake dates  
[www.taie.com.au](http://www.taie.com.au)



### Entry Requirements

Admission to The Academy of International Education (Australia) is based on academic merit. The requirements are:

- Completed secondary studies in your home country equivalent to an Australian Year 12 qualification
- Must be 18 years old and above
- English language proficiency level of IELTS 5.5 or its equivalent
- Applicants with no formal qualification but who can provide evidence of relevant and sufficient work experience may also be considered

### Recognition of Prior Learning

Applicants who believe they have some of the competencies in the course may apply for Recognition of Prior Learning (RPL). Application may only be made after enrolment and payment of fees, and must be made using Application Form that will be provided upon request. There is fee charges for RPL, please refer to General Fee Schedule.

### Recognition of Other Qualifications/Credit transfer

The Academy of International Education (Australia) recognises qualifications and statements of attainment issued by any other Registered Training Organisations. Student may be eligible for credit towards courses conducted by other RTO.

### Assessment

A range of assessment practices are used by teacher to assess competency for courses. These include practical demonstrations, problem solving, case studies, project, assignment, oral presentation, test and examinations.

### Teaching and Training Sessions

The Academy of International Education (Australia) is open from Monday to Friday. However, some training or excursions may be conducted over the weekends. Students are required to attend a minimum of 20 hours per week, usually over 3 days.

### Work Based Training

Student enrolled for Hospitality courses is required to attend work based training. Work based training means training and/or assessment that occur in a workplace other than in TAIE's training facility or simulated workplace environment.

This work based training is provided as part of the course and will be conducted off campus with our industry partners under the supervision of a workplace supervisor. TAIE will organise the work based training with an industry partner. Student is required to sign a work place agreement with TAIE and industry partner before commencing of the relevant units.

Work Placement will be undertaken in various hospitality enterprises where food is prepared and served. This component of the course will amount to a total of 240-260 hours (approx 6 - 8 weeks). The college can arrange for this work based placement or students can nominate a workplace subject to college approval. Students will be paid minimum of at least \$5

per day by the employer. A Work Placement Log will be provided to students to complete while on placement.

For more information, please refer to the Practical Placement Policy and Procedure for detail, questions can be directed to the Training Manager and Placement Coordinator.

### Student Services

AIE offer services to students on orientation, counselling, airport reception, travel arrangement, accommodation, employment, language and literacy support, career advice and other matters relevant to personal and academic welfare.

### Learning Facilities

Some of the equipments and facilities provided to TAIE students include:

- Audio visual aids
- Commercial kitchen equipped with tools and equipments
- Computer lab with internet access
- Student room

### Recognition and Memberships

TAIE is a Registered Training Organisation approved by Victorian Registration and Qualifications Authority (VRQA) and a member of Australian Council for Private Education and Training (ACPET) Access and Equity

The aim of The Academy of International Education (Australia) is to meet the needs of individuals and the community as a whole through the integration of access and equity guidelines. The key principles of this policy are:

- TAIE recognises the need for implementation of equity principles via the fair allocation of resources
- All students will be recruited in an ethical and responsible manner, consistent with the requirement of the curriculum
- TAIE recognises the right to equality of opportunity without discrimination for all members of the community

### Location

The Academy of International Education is located in Richmond, a suburb east of Melbourne. The college is easily accessible by all forms of public transportation. North Richmond train station and tram stops are a short walk away. The college is only 10 minutes from Melbourne CBD by public transport.

### Further Information

For further information and details on TAIE policies and procedures, include refund policy, please refer to TAIE student prospectus.

Agent Contact: