Certificate IV in Commercial Cookery

This Certificate provides the skills and knowledge needed to own and manage your own food business, being able to manage a kitchen within a large hotel, or own and operate your own small hotel/motel. The program is designed to provide the knowledge, skills and experience to successfully undertake their desired job in the hospitality sector, domestically and internationally.
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Course structure - 33 units (26 core & 7 elective):
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 Produce stocks, sauces and soups*
- SITHCCC008 Produce vegetable, fruit, egg and farinaceous dishes*
- SITHCCC012 Produce Poultry dishes*
- SITHCCC013 Produce seafood dishes*
- SITHCCC014 Produce 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
- SITXFSFA001 Use hygienic practices for food safety
- SITXFSFA002 Participate in safe food handling practices
- SITXHRM001 Coach others in job skills
- SITXHRM003 Lead and manage people
- SITXINV002 Maintain the quality of perishable items*
- SITXMGTO01 Monitor work operations
- SITXWHS003 Implement and monitor work health and safety practices

SITXFSFA001 – Use Hygiene practices for food safety must be completed prior delivery of units with *

Elective Units:
- SITXCCS006 Provide service to customers
- BSBFIA401 Prepare financial reports
- SITXFIN002 Interpret financial information
- SITXFSFA004 Develop and implement a food safety program
- SITXHRM002 Roster staff
- TAEDEL301 Provide work skill instruction
- TAEDEL404 Mentor in the workplace

This course is delivered through an Australian Apprenticeship/Traineeship program.

Content is delivered through a blended delivery of classroom, On and off the Job assessment.

Cost:
Fee for Service: $9500
Student contribution: $1.60 per nominal hour

Entry requirements:
- Australian year 10 (or equivalent)

Visit our website www.seroinstitute.com.au or call us at +61 1800 206 010 for more information about available courses.