



Certificate IV in Commercial Cookery

State ID: AZW3

About this course

Want to run a fast paced kitchen?

When you complete the Certificate IV in Commercial Cookery you will be able to **work as a supervisor/team leader** cook or **chef in a range of kitchens**.

You will gain the knowledge and skills to lead a team in a commercial kitchen and be able to plan, prepare and cook food.

Gain these skills

- Produce dishes suitable for cultural and dietary requirements
- Cleaning and food safety programs
- First aid
- Managing workplace conflict
- Hygiene and workplace health and safety

Is this course right for me?

I have the following attributes:

- Creativity and passion for food
- A quick thinker with an eye for consistency and speed
- Able to work well under pressure
- Able to motivate and develop junior staff
- Excellent time management abilities

Details

Semester 1, 2020

Joondalup (Kendrew Crescent) - On Campus



Duration: **2 Semester/s**



When: **Semester 1, 2020**



How: **On campus**

Units

Core

National ID	Unit Title
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, eggs 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

National ID	Unit Title
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

National ID	Unit Title
SITHCCC015	Produce and serve food for buffets
SITHCCC021	Prepare specialised food items
SITHFAB002	Provide responsible service of alcohol
SITHFAB005	Prepare and serve espresso coffee
SITHFAB009	Conduct a product tasting for alcoholic beverages
SITHFAB014	Provide table service of food and beverage
SITHIND002	Source and use information on the hospitality industry

Entrance requirements

School Leaver	Non-School Leaver	AQF
C Grades in Year 11 WACE General English, and OLNA; or NAPLAN 9 Band 8	C Grades in Year 11 English and Maths or equivalent	Certificate II or Certificate III

When applying for this course, prior study within the industry will be considered. Where there is limited study, you may be directed into a more suitable level course.

Job opportunities



[Chef | Chef de Partie](#)

Other job titles may include:

- Supervisor
- Team Leader Cook or Chef

Please note this list should be used as a guide only as job titles and qualification requirements may vary between organisations.

Important information

A supervised workplacement at **North Metro TAFE's Pavilion à la carte restaurant** is undertaken as part of this course.

Fees and charges

View our [Indicative Fees list](#)

Local full time students

Course fees are made up of two components, tuition fees and resource fees.

Tuition fees are determined by multiplying the course fee rate by the nominal hours, which is the number of hours in which an average student could be expected to complete each unit. They are not the hours of training or instruction.

Resource fees are charges for material that are essential to a course or unit, and are purchased by NMT to be used by students during the course.

Fees may vary depending on the units you are enrolled in so an approximate amount has been shown. You will be given the exact amount of your fees at enrolment. Part time student fees will vary depending on the number of units you are enrolled in.

Please note, you may also need to buy textbooks or equipment for your course.

International Students

Check [TAFE International WA](#) to confirm this course is available to international students. You will pay your tuition fees to TIWA.