

Course Code: SIT40516 CRICOS Course Code: 094090D

# CERTIFICATE IV IN COMMERCIAL COOKERY

QUALIFIED TRAINERS  
EFFECTIVE STUDENT SUPPORT  
LEADERSHIP AND MANAGEMENT  
SMALL CLASS SIZE  
COMPETITIVE FEES



RTO Code:41532 CRICOS Code:03502J

Education  
*Redefined*

# CERTIFICATE IV IN COMMERCIAL COOKERY

## ENTRY REQUIREMENTS

### Academic Entry Requirements

- Completion of Year 12 or high school or equivalent in applicant's home country (Subject to the country Assessment Level).
- International Students must be over 18 years of age before commencing studies.

There are no course specific entry requirements for this qualification.

### English Language Requirements

- International Students must have a good command of written and spoken English.
  - International students who do not have English as first language will need to show that they are capable of completing the course successfully by meeting at least one of the following entry requirements:
    - An IELTS score (Academic Module) of 5.5 with no individual band score less than 5.0, or
    - Certificate IV or Higher of AQF qualification or
    - PTE, with the minimum of overall 43 score (at least 36 score in each module)
    - Students with 5.0 bands will be considered if they have completed ELICOS program for minimum of 10 weeks
    - NYC in house English Placement Test for onshore applicants from Level 1 & 2 countries only
- Note: All applicants from Level 3 countries must sit IELTS or PTE and obtain the required score before they can be enrolled into this course.

## COURSE DESCRIPTION

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. 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 organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

### Note:

- \*Please familiarise yourself with New York College's Refund Policy
- \*\*The Resource Fee ensures students receive printed notes, access to wifi for the duration of their course, uniform and a 5 piece knife set.

## STUDY PATHWAY AND CAREER OPPORTUNITIES

Once students have completed the SIT40516 Certificate IV in Commercial Cookery, they will be able to seek employment as a chef or chef de partie or undertake further studies.

## ASSESSMENT

- Observation of the learner performing /demonstrating practical tasks
- Practical training and assessment is completed in commercial kitchens, including New York College Commercial kitchen
- Written and oral questions
- Written reports
- Project
- Work-based training

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is the assessment process for recognizing competencies gained through previous learning, work and life experiences. Students who have completed any of the subjects or have practical experience that can be used for RPL, can contact NYC prior to enrolment. In order to be granted RPL, candidates are required to provide evidence that they are already competent in the specific subject/subjects and these evidences should be valid, authentic, current and sufficient.

## Work Based Training

This course includes work-based training of a minimum of 60 shifts. During work-based training, students will be able to practice their skills and knowledge in real workplace settings. Trainers/ Assessors will visit the workplace. Work based training will be organised by New York College or students can also find a workplace of their choice. Both ways the host employer and their premises will be inspected and approved by New York College.

## COURSE DURATION/ MODE/ \*FEES

- Full Time: 60 weeks (including 4 weeks Holidays)
- Face-to-face classroom based learning and work based
- Tuition Fees: AUD13500.00
- Enrolment Fee: AUD200.00
- \*\*Resource Fee: AUD800.00

# CERTIFICATE IV IN COMMERCIAL COOKERY

## COURSE STRUCTURE/UNITS OF COMPETENCY

In order to gain the certificate, 33 units must be completed for this qualification

Code	Title	Core/Elective
BSBDIV501	Manage diversity in the workplace	C
BSBSUS401	Implement and monitor environmentally sustainable work practices	C
SITHCCC001	Use food preparation equipment	C
SITHCCC005	Prepare dishes using basic methods of cookery	C
SITHCCC006	Prepare appetisers and salads	C
SITHCCC007	Prepare stocks, sauces and soups	C
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	C
SITHCCC012	Prepare poultry dishes	C
SITHCCC013	Prepare seafood dishes	C
SITHCCC014	Prepare meat dishes	C
SITHCCC018	Prepare food to meet special dietary requirements	C
SITHCCC019	Prepare cakes, pastries and breads	C
SITHCCC020	Work effectively as a cook	C
SITHKOP002	Plan and cost basic menus	C
SITHKOP004	Develop menus for special dietary requirements	C
SITHKOP005	Coordinate cooking operations	C
SITHPAT006	Produce desserts	C
SITXCOM005	Manage conflict	C
SITXFIN003	Manage finances within a budget	C
SITXFSA001	Use hygienic practices for food safety	C
SITXFSA002	Participate in safe food handling practices	C
SITXHRM001	Coach others in job skills	C
SITXHRM003	Lead and manage people	C
SITXINV002	Maintain the quality of perishable items	C
SITXMGTO01	Monitor work operations	C
SITXWHS003	Implement and monitor work health and safety practices	C
SITXHRM002	Roster staff	E
BSBITU202	Create and use spreadsheets	E
BSBITU306	Design and produce business documents	E
BSBCMM401	Make a presentation	E
SITXCCS006	Provide service to customers	E
SITXCCS007	Enhance customer service experiences	E
BSBADM502	Manage meetings	E

More details are available in student handbook which can be downloaded from our website at [www.newyorkcollege.edu.au](http://www.newyorkcollege.edu.au)

# Education Redefined

## New York College

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