

COURSE OUTLINE

SIT40407 - Certificate IV in Hospitality (Commercial Cookery)

CORE UNITS		
CODE	DESCRIPTION	HOURS
	Units from Certificate III & Certificate IV	
HLTFA301B	Apply first aid	16
SITHCCC001A	Organise and prepare food	40
SITHCCC002A	Present Food	24
SITHCCC003A	Receive and store kitchen supplies	8
SITHCCC004A	Clean and maintain kitchen premises	12
SITHCCC005A	Use basic methods of cookery	40
SITHCCC006A	Prepare appetisers and salads	40
SITHCCC008A	Prepare stocks, sauces and soups	32
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	32
SITHCCC010A	Select, prepare and cook poultry	40
SITHCCC011A	Select, prepare and cook seafood	40
SITHCCC012A	Select, prepare and cook meat	40
SITHCCC013A	Prepare hot and cold desserts	40
SITHCCC014A	Prepare pastries, cakes and yeast goods	40
SITHCCC015A	Plan and prepare food for buffets	24
SITHCCC016A	Develop cost-effective menus	40
SITHCCC025A	Monitor catering revenue and costs	20
SITHCCC026A	Establish and maintain quality control of food	40
SITHCCC027A	Prepare, cook and serve food for food service	40
SITHCCC028A	Prepare, cook and serve food for menus	68
SITHCCC029A	Prepare foods according to dietary and cultural needs	40
SITXCOM001A	Work with colleagues and customers	16
SITXCOM002A	Work in a socially diverse environment	20
SITXCOM003A	Deal with conflict situations	20
SITXFIN003A	Interpret financial information	40
SITXFSA001A	Implement food safety procedures	16
SITXFSA002A	Develop and implement a food safety program	40
SITXHRM001A	Coach others in job skills	16
SITXHRM005A	Lead and manage people	60

SITXINV002A	Control and order stock	20
SITXMGT001A	Monitor work operations	40
SITXOHS001A	Follow health, safety and security procedures	16
SITXOHS002A	Follow workplace hygiene procedures	12
SITXOHS004A	Implement and monitor workplace health, safety & security practices	20
ELECTIVE UNITS		
SITHCCC007A	Prepare sandwiches	20
SITHCCC018A	Prepare pate and terrines	24
SITXFIND004A	Manage finances within a budget	40
SITXFIND005A	Prepare and monitor budgets	44
SITHIND001A	Develop and update hospitality industry, knowledge	20
	TOTAL	1200