



CERTIFICATE IV IN COMMERCIAL COOKERY (SIT40516)



About QAT

Queensland Academy of Technology has a strong international profile, with a proven reputation for creating careers and pathways to further education. Today, the Queensland Academy of Technology is a provider of quality education and training, recognised by the Australian Standard Qualification Authority (ASQA), and continues to deliver success to both students, and to the community. With over 10 years of experience, QAT continues to provide quality courses to students Australia-wide.



Course Description

Queensland Academy of Technology (QAT) offers professional vocational courses equipping students with practical knowledge and experience to pursue their careers.

This qualification provides the necessary skills and knowledge for an individual to work as a qualified chef or cook, with opportunities to lead a small team to work in various kitchen settings, such as restaurants, hotels, cafes, cafeterias and coffee shops.



Why are students choosing QAT

- Dedicated support from experienced business managers/owners
- Clear, concise and interesting course materials
- A student online portal that's easy to navigate
- Friendly and efficient student support team
- Student satisfaction is our number one goal!
- Your trainers have recognition for teaching excellence.
- No exams.
- The notes make sense and are easy to follow.



Course Outcomes

This course provides participants with the skills to obtain the occupational position across various industrial sectors. Job roles and titles vary across these different industry sectors.

Possible job titles relevant to this qualification include:

- Chef
- Chef de partie



Course Duration

76 Weeks Approximately
18months

1 Day Lecture & 1 Day
Kitchen Practicals



Entry Requirement

IELTS 5.5 or equivalent
(No band below 5.0)

TOEFL 525/195/69
(paper/ computer/ internet)



Timetable

Time	Day 1	Day 2
9:00am - 12:00pm	Lecture	Kitchen Practicals
12:00pm - 1:00pm	Lunch	Lunch
1:00pm - 5:30pm	Lecture	Kitchen Practicals
Distance Education 5 Hours		



CALL US TODAY
(07)3002 0888



admin@qat.qld.edu.au



qat.qld.edu.au



facebook.com/QATTraining



CERTIFICATE IV IN COMMERCIAL COOKERY (SIT405 16)



Units Offered

- 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, egg 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
- 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
- SITXMGTO01** Monitor work operations
- SITXWHS003** Implement and monitor work health and safety practices
- SITXFSA004** Develop and implement a food safety program
- SITXINV001** Receive and store stock
- SITXINV003** Purchase goods
- BSBITU202** Create and use spreadsheets
- SITXINV004** Control stock
- SITXWHS002** Identify hazards, assess and control safety risks
- SITHCCC017** Handle and serve cheese



Delivery method

This program utilises a blended delivery mode which incorporates face to face delivery, workshops, individual assignments, team based assignments and/or simulated environment. Participants will attend scheduled training sessions delivered in the training facility in Brisbane City campus, and practical work will be conducted in the fully-equipped kitchen facilities located in New Market, Brisbane.



Assessment

All vocational courses are assessed through a combination of assessment types that may include assignments, essays, reports, group tasks, portfolios and/ or presentation.



Course Price

Contact QAT staff for further information about price.

If you are looking for a supportive and flexible online study arrangement, I can highly recommend QAT. Their qualified facilitators and understanding support team has made the attainment of my qualification a great experience. QAT has helped me to achieve my goals. Again - Thank you QAT.

- Ika Novianti



CALL US TODAY
(07)3002 0888



admin@qat.qld.edu.au



qat.qld.edu.au



facebook.com/QATTraining