



MAYFAIR
COLLEGE



CERTIFICATE IV IN COMMERCIAL COOKERY

SIT40516



COURSE DESCRIPTION

The Certificate IV in Commercial Cookery provides entry level candidates and experienced kitchen personnel wishing to gain knowledge and skills to work effectively as a cook/chef within a commercial kitchen environment. It is also intended for participants who are currently working within a commercial kitchen capacity and are looking to enhance their existing knowledge and skills.

It also reflects the role of commercial cooks who have a supervisory role or team leading role in a commercial kitchen. They can operate independently, have responsibility for others and make a range of operational business decisions. This qualification provides students with the foundation skills and knowledge to be an effective team member within their chosen hospitality career.

CAREER PATHWAY OPTIONS

Upon successfully completing this qualification, individuals have a pathway to work in any commercial kitchen environment as a chef, sous chef, chef de partie or head chef. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops. This qualification also allows for multiskilling and for specialization within the industry. Career progression can also be enhanced by enrolling in the Diploma or Advanced Diploma of Hospitality Management courses. See <http://training.gov.au> for further information and the list of institutions offering these courses.

Possible job roles upon graduating the Cert IV in Commercial Cookery include:

- Chef
- Sous Chef
- Chef de partie
- Head Chef

If you have the passion to provide exceptional customer service, have an eye for detail, want to create culinary delights, strive to lead by example, and the motivation to work in a strong and committed team then this qualification will give you the opportunity for a career that is both challenging and rewarding.

EMPLOYMENT OPPORTUNITIES

Mayfair College has partnered with one of Australia's premier and well-respected hospitality organisations, Mantle Group Hospitality.

Mantle Group is synonymous with names like Jimmy's on the Mall restaurant, Pig 'N' Whistle British style pubs, The Charming Squire restaurant and brewery, and Phuc Deli Café and eatery. The partnership between Mayfair College and Mantle Group will allow you to take part in professional hands-on vocational placement at any one of Mantle Group's well-established restaurants. You also have the unique opportunity in showcasing your acquired knowledge and skills with the potential of securing employment or professional development.



EMPLOYABLE SKILLS

The skills and knowledge gained by studying with Mayfair College are recognized Australia wide and is endorsed nationally. Some essential skills you gain to learn include how to lead and manage people, monitor work operations, develop and implement a food safety program, how to work effectively as a cook, plan and cost menus, prepare dishes using basic methods of cookery, communication in the workplace and supervising shift roles among many others. Detailed information on this course including units covered, duration, tuition fees, entry requirements, training and assessment methods, and vocational placement requirements are shown in the Course Information section.

Mayfair College students receive the most up-to-date and relevant theoretical knowledge and the most innovative hands-on practical training in real-world industry environments by highly skilled trainers possessing extensive industry experience.

Be educated, be prepared and be part of the team!

COURSE INFORMATION

Course code & title: SIT40516 Certificate IV in Commercial Cookery

Course tuition fees: \$12,300 \$AUD (includes uniforms see 'Course Uniform requirements' for further details)

Please note: fees have the potential to change prior to your application being accepted. Course Progression Payment Plans are also available to approved applicants.

Intake dates: Open

Campus locations: The main classroom is situated in the heart of the Brisbane CBD, located within the iconic Queen Street Mall. Our modern and stylish theory classrooms offer a relaxed learning environment that will enhance your learning experience. Situated within 10 mins of our main classroom we also have a fully functional and state-of-the-art commercial kitchen training facility; equipped to serve every aspect in your practical training, and is easily accessible by public transport.

Course duration: Total duration is 96 weeks, based on 20 hours per week study mode, 78 weeks tuition & 18 weeks college break (see Class Scheduling for breakdown of Semesters and Terms) and also includes up to 468 hours of vocational placement.

**Please note: Course duration is dependent on individual candidate criteria, study mode, and applications, such as RPL and CT (Recognised Prior Learning and Credit Transfer).*

Course structure: 33 units to be completed; 26 x core units, 7 x elective units. Students must attain competency in all units in order to graduate the full qualification.

Course units, Core:	BSBSUS401	Implement and monitor environmentally sustainable work practices
	BSBDIV501	Manage diversity in the workplace
	SITXCOM005	Manage conflict
	SITXFIN003	Manage finances within a budget
	SITXHRM003	Lead and manage people
	SITXMGT001	Monitor work operations
	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
	SITXWHS003	Implement and monitor work health and safety practices
	SITHKOP002	Plan and cost basic menus
	SITHKOP004	Develop menus for special dietary requirements
	SITHKOP005	Coordinate cooking operations
	SITHPAT006	Produce desserts
	SITXFSA001	Use hygienic practices for food safety
	SITXFSA002	Participate in safe food handling practices
	SITXHRM001	Coach others in job skills
	SITXINV002	Maintain the quality of perishable items

COURSE INFORMATION CONTINUED

Course units, Elective:	SITXHRM002	Roster staff
	SITXFSA003	Transport and store food
	SITXFSA004	Develop and implement a food safety program
	SITXWHS002	Identify hazards, assess and control safety risks
	SITXINV003	Purchase goods
	SITXINV001	Receive and store stock
	SITXINV004	Control stock

Methods of delivery: A blended delivery method which incorporates:

- Supervised instruction – Institutional classroom based face-to-face lectures & practical sessions
- Simulated work/industry environment – Institutional classroom & work/industry functional premises face-to-face training & tuition
- Work industry/Vocational Placement – On the job hands-on job skills experience
- Online self-paced study – Online e-learning through student log in and progress reviews

Please note: The trainer may provide additional learning material or tuition where gaps are identified in either; the participant's underpinning knowledge, or, skills.

Assessment methods: Students are required to achieve competency in all units (33) to graduate the Certificate IV in Commercial Cookery (SIT40516). Assessment strategies include:

- Written and/or oral Q & A
- Practical activity/observation and assessment
- Project/assignment submissions
- Student Logbook compilation and submission during vocational placement

Special delivery and assessment considerations: Mayfair College provides excellent learning and assessment experiences for all our students. We consider flexible arrangements for learning and assessment wherever possible and should you require special arrangements then speak to your trainer/assessor or contact College Administration before your course commences.

Class scheduling: Class and study hours will depend on the mode of study; part-time or full-time. Part-time study will cover between 10-15 hours per week and can increase or decrease depending on the needs of the student. Full-time study will cover between 20-25 hours per week, and can increase or decrease depending on the needs of the student. The below breakdown is based on a study mode of 20 hours per week:

- Term 1 Weeks 1 – 11 academic/study (11 weeks) plus vocational placement of up to 6 hours per week
Weeks 12-13 College break (2 weeks)
- Term 2 Weeks 14 – 23 academic/study (10 weeks) plus vocational placement of up to 6 hours per week
Weeks 24-25 College break (2 weeks)
- Term 3 Weeks 26 - 35 academic/study (10 weeks) plus vocational placement of up to 6 hours per week
Weeks 36 - 37 College break (2 weeks)
- Term 4 Weeks 38 - 46 academic/study (9 weeks) plus vocational placement of up to 6 hours per week
Weeks 47 - 52 College break (2 weeks)
- Term 5 Weeks 53 - 63 academic/study (11 weeks) plus vocational placement of up to 6 hours per week
Weeks 64 - 65 College break (2 weeks)
- Term 6 Weeks 66 - 76 academic/study (11 weeks) plus vocational placement of up to 6 hours per week
Weeks 77 - 78 College break (2 weeks)
- Term 7 Weeks 79 - 88 academic/study (10 weeks) plus vocational placement of up to 6 hours per week
Weeks 89 - 90 College break (2 weeks)
- Term 8 Weeks 91 - 96 academic/study (6 weeks) plus vocational placement of up to 6 hours per week

COURSE INFORMATION CONTINUED

Course entry requirements: Applicants must be over the age of 18 years and successfully meet the entry requirements for Mayfair College as detailed in the 'Domestic Student Handbook'. These include, but are not limited to:

- 18 years of age minimum
- FSAT (Foundation Skills Assessment Tool) & LLN (Literacy, Language & Numeracy) Assessment

Please note; RPL (Recognised Prior Learning), CT (Credit Transfer), and RCC (Recognised Current Competency) will be considered on each application on an individual basis as per the guidelines set out in the 'Domestic Student Handbook'. Students who feel they are eligible should contact Mayfair College before enrolment.

Course Uniform requirements: All students will be required to wear the course uniform at all practical assessment periods and whilst on vocational placement. Uniforms will be provided to all successful applicants at Orientation Day and include chef's jacket, chef's hat, chef's pants and a basic chef's knife kit. This is included in your tuition fees. Students are required to purchase their own footwear must be black, closed in and are of suitable nature for service in the hospitality industry – NO SANDSHOES, THONGS, SANDALS OR HIGH HEELS.

Course Resource & facilities requirements: Where theory elements of the course are undertaken, Mayfair College will provide the materials needed for that unit. This includes student handouts, supplementary books, student work log books, and, resource material in the form of electronic course content or multi-media presentations. Vocational Placement Student Logbooks will be assigned to all students throughout their vocational placement, and must be compiled, completed and submitted to the trainer/assessor, for all vocational placement sessions.

Printing facilities for extra theory resources will be available on request when necessary.

Please note: Mayfair College does not supply computers, laptops or tablets – STUDENTS MUST SUPPLY THEIR OWN.

Course policies and procedures: Course policies and procedures (listed below) are available on the Mayfair College website and by viewing or downloading the 'Domestic Student Handbook' from the website:

mayfaircollege.com.au/domesticstudenthandbook

These policies and procedures include, but are not limited to:

- Course RPL & CT procedures (Recognised Prior Learning & Credit Transfer)
- Refund policy, deferment, suspension or cancellations
- Entry and exit options from the qualification
- Complaints and academic appeals
- Disciplinary procedures
- Legislative compliance
- Student support services, and
- Access and equity



MAYFAIR COLLEGE

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