



CRICOS: **093804E**



SERO | Hospitality



SIT40516 Certificate IV in **Commercial Cookery**

Workplace Extended Program

Restaurant Manager ✓	Gaming Manager ✓	Front Office Supervisor ✓
Food and Beverage Supervisor ✓	Sous Chef ✓	Boutique Hotel Owner ✓
Motel Manager ✓	Bar Supervisor ✓	So many opportunities ...

We see you succeeding. Imagine the possibilities. Working and getting paid in an exciting environment. Taking control of your time and money.

Your Certificate IV training is “in venue” with pro trainers delivering real world experience. This is why our partners are constantly looking to Sero’s graduates to fill positions.

Take the first steps in making your dream a reality.

Chat to Sero Institute today about their Certificate IV in Commercial Cookery and find out how you can join their growing list of successful students.

📞 1800 206 010

📘 seroinstitute

✉ info@sero.edu.au

🗣 seroinstitute17

📍 seroinstitute

SERO is with you every step of the way.



SERO INSTITUTE

SERO Institute PTY Ltd RTO # 32303 CRICOS # 03528K

SIT40516

CRICOS: 093804E

Certificate IV in Commercial Cookery

Course structure 26 Core / 7 Elective units | **Course Duration:** 92 Weeks

Core

- ✓ **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
- ✓ **SITXMGT001** Monitor work operations*
- ✓ **SITXWHS003** Implement and monitor work health and safety practices

Elective

- ✓ **SITHFAB002** Provide responsible service of alcohol
- ✓ **SITXWHS001** Participate in safe work practices
- ✓ **SITHCCC002** Prepare and present simple dishes
- ✓ **SITHIND004** Work effectively in hospitality service*
- ✓ **SITXFIN004** Prepare and monitor budgets
- ✓ **SITXHRM002** Roster staff
- ✓ **SITXHRM004** Recruit, select and induct staff

* during the 27 INDUSTRY WEEKS student's standard attendance schedule is replaced by individualised online or face to face training support as required in addition to periodic Progression Meetings.

**Students are required to undertake up to 20 hours of paid or unpaid work in an industry workplace during this 27-week period.

Entry Requirements:

1. Age 16+
2. IELTS (General) 5.5 or equivalent English proficiency
3. Completed Year 10 high school, or equivalent

- 📍 **Main Campus** 6-8 Scarborough St, Southport QLD 4215
- 📍 **Queen Street Campus** 3-4/115 Queen St, Brisbane QLD 4000
- 📍 **North Quay Campus** 205 North Quay, Brisbane QLD 4000
- 📍 **Mount Gravatt Campus** Level 2, Nexus Centre, 96 Mount Gravatt Capalaba Road, Upper Mount Gravatt QLD 4122
- 📍 **Perth Campus** 28 Eighth Avenue, Maylands WA 6051

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www.seroinstitute.com.au