“Cookery is not chemistry it is an art it requires instinct and taste rather than exact measurement”
Our Mission

At IIPD, we always strive to become a Centre of Excellence in the delivery of training and assessment services within our scope of registration.

Available Support Services IIPD strives to meet the particular needs of each learner and to provide support and welfare services to students which are useful, efficient, timely, and effective. IIPD provides no additional cost for advice, support and welfare services to students to assist them with issues that may arise during their study. These support and welfare services are not limited to academic issues and encompass a range of issues related to student welfare and to adjustment to life in Australia.

Why study with IIPD

IIPD aims to achieve its vision by meeting its objectives through –

- Becoming a technologically advanced leading-edge institution
- Recruiting well qualified and highly experienced trainers and assessors
- Fully complying with all state and commonwealth legislative and regulatory requirements
- Maintaining active industry and professional contacts
- Building creative and interactive training and assessment environments

Seluna Pty Ltd has been operating as a Registered Training Organisation (RTO) since 2001. IIPD provides quality training and assessment services to international and domestic students, focusing on the fields of Accounting, Business, English Language Courses, Horticulture, Hospitality and a series of other Short Courses.

IIPD always cater to emerging education markets for international and domestic students with offering nationally recognised training.
SIT40413 (superseded)
Certificate IV in Commercial Cookery

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 also provides the skills and knowledge for an individual to be competent as a qualified cook. You will learn basic methods of cookery and cook various foods such as vegetables, meat, seafood, hot and cold desserts and various dishes for entrees, mains and desserts. You could work in various hospitality enterprises where food is prepared and served, including restaurants, hotels and coffee shops and provide technical advice and support to a team.

The key students for IIPD’s SIT40413 Certificate IV in Commercial Cookery are people who wish to acquire an AQF level 4 qualification prior to entering the workforce. While some clients require the qualification to further their employment prospects, some will utilise it as a pathway to further study.

COURSE DETAILS

Course Structure
This course requires you to successfully complete 33 units of competency, out of which 27 units are core and 6 units are elective.

Delivery Method
Face to Face in class, Blended Learning

Course Duration
71 weeks

Assessments
All assessments are to be submitted electronically unless otherwise stated by your trainer.

Qualification Level
Certificate IV

Nationally Recognised
Yes

CAREERPATHWAYS

- Chef
- Chef de Partie
What are the Course entry Requirements?

IIPD preferred entry requirements are:

✓ Over 18 years old at the time of enrolment
✓ successful completion of IIPD’s language, literacy and numeracy assessment
✓ Ability to demonstrate core skills and capabilities to a level appropriate to the course.

Pathways Information

Pathways into the qualification

✓ Individuals may enter SIT40413 Certificate IV in Commercial Cookery with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.

Pathways from the qualification

✓ A further learning pathway utilising qualifications such as SIT50416 Diploma of Hospitality Management would support career progression.

Certification

You will be awarded SIT40413 Certificate IV in Commercial Cookery on successful completion of this course.

On Campus Training Locations
✓ Parramatta Campus (Sydney, NSW)
✓ Footscray Campus (Melbourne, VIC)
✓ Surfers Paradise Campus (Gold Coast, QLD)
✓ Rockhampton Campus (QLD)
✓ Townsville Campus (QLD)

Fees:
For Fee For service students the Course Fee would be AU$7000. However we also have funding availability for our Domestic Students. Please see “IIPD Course fees and Charges” on www.iipd.edu.au or speak with one of our friendly staff member.

Students can pay the initial enrolment fee of $250 to confirm their admission towards the course. IIPD also gives a 10 day cooling-off period in case the students changes their mind & wish not to continue with their enrolment & wish to withdraw from the course.

Funding Opportunity

Domestic Students may be eligible for State or Commonwealth funding such as,

For QLD state- Under the Higher Level Skills program, eligible students may study this course with subsidised-rate: Students Co-contribution fees would be only $50 for concession & $100 for Non-concession students.
Eligibility for Higher Level Skills:

✓ be aged 15 years or over and no longer at school
✓ permanently reside in Queensland
✓ be an Australian citizen, Australian permanent resident (includes humanitarian entrant), temporary resident with the necessary visa and work permits on the pathway to permanent residency, or a New Zealand citizen
✓ Not hold, and not be enrolled in, a certificate IV or higher-level qualification, not including qualifications completed at school and foundation skills training.

Students wishing to apply for the higher level Skills must meet the Eligibility Requirements, [click here to view the full Criteria](#).

Things you need to know about this course

Course Structure
This course requires you to successfully complete 33 units of competency, out of which 27 units are core and 6 units are elective.

Refund Policy
Kindly refer [IIPD’s student handbook](#) available on website.

What is the duration of the course?
The duration for this course is 71 weeks (*) The duration is inclusive of term breaks, Domestic students will be provided with a proposed timetable after enrolment. Proposed timetables can be amended as per the student’s convenience, please speak to our friendly staff if the need arises. Student has (0.5– 2 years) to complete the course, this is the volume of learning which is consistent with the AQF volume of learning indicator for a qualification at the Cert IV level.

What learning resources are included in this course?
Your learning material for this course includes:

- learner Guides/ workbooks
- Assessment tools to be provided and explained by the Trainer/assessor.

How is the course assessed?
To successfully gain this qualification you must complete all assessments as per IIPD’s assessment requirements for this qualification. The assessments may include Assessment Activities, Written Questions, Project/ case study, Oral/ Written questions, practical Tasks, Observation Checklist, Third Party report

These assessments could be generally completed within the class contact hours.
### What units am I gaining knowledge in?

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Core/Elective</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITXFSA101</td>
<td>Use hygienic practices for food safety</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC101</td>
<td>Use food preparation equipment*</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC201</td>
<td>Produce dishes using basic methods of cookery *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC202</td>
<td>appetisers and salads*</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC203</td>
<td>Produce stocks, sauces and soups *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC204</td>
<td>Produce vegetable, fruit, egg and farinaceous dishes*</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC301</td>
<td>Produce poultry dishes *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC302</td>
<td>Produce seafood dishes *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC303</td>
<td>Produce meat dishes *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC307</td>
<td>Prepare food to meet special dietary requirements *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC308</td>
<td>cakes, pastries and breads *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHKOP302</td>
<td>Plan and cost basic menus</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC309</td>
<td>Work effectively as a cook*</td>
<td>Core</td>
</tr>
<tr>
<td>BSBDIV501A</td>
<td>Manage diversity in the workplace</td>
<td>Core</td>
</tr>
<tr>
<td>BSBSUS301A</td>
<td>Implement and monitor environmentally sustainable work practices</td>
<td>Core</td>
</tr>
<tr>
<td>HLTAID003</td>
<td>Provide first aid</td>
<td>Core</td>
</tr>
<tr>
<td>SITHKOP402</td>
<td>Develop menus for special dietary requirements Coordinate</td>
<td>Core</td>
</tr>
<tr>
<td>SITHKOP403</td>
<td>cooking operations *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHPAT306</td>
<td>Produce desserts*</td>
<td>Core</td>
</tr>
<tr>
<td>SITXCOM401</td>
<td>Manage conflict</td>
<td>Core</td>
</tr>
<tr>
<td>SITXFIN402</td>
<td>Manage finances within a budget</td>
<td>Core</td>
</tr>
<tr>
<td>SITXFSA201</td>
<td>Participate in safe food handling practices</td>
<td>Core</td>
</tr>
<tr>
<td>SITXHRM301</td>
<td>Coach others in job skills</td>
<td>Core</td>
</tr>
<tr>
<td>SITXHRM402</td>
<td>Lead and manage people</td>
<td>Core</td>
</tr>
<tr>
<td>SITXINV202</td>
<td>Maintain the quality of perishable supplies*</td>
<td>Core</td>
</tr>
<tr>
<td>SITXMGT401</td>
<td>Monitor work operations</td>
<td>Core</td>
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<tr>
<td>SITXWHS401</td>
<td>Implement and monitor work health and safety practices Use</td>
<td>Core</td>
</tr>
<tr>
<td>BSBWOR204</td>
<td>business technology</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXFIN401</td>
<td>Interpret financial information</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXCCS303</td>
<td>Provide service to customers</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXINV201</td>
<td>Receive and store stock</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXINV301</td>
<td>Purchase goods</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXHRM401</td>
<td>Roster staff</td>
<td>Elective</td>
</tr>
</tbody>
</table>

*Prerequisite is SITXFSA101 Use hygienic practices for food safety*

Note: Prospective Students/Employers have the option to customise & select the most appropriate elective unit of competency to suite their individual needs.
Holistic unit assessment

To be assessed as competent in the holistic unit of competency, SITHCCC309 Work effectively as a cook, students must provide evidence of preparation and service of multiple items for a minimum of 48 complete food service periods according to assessment criteria defined in the SIT12 Training Package and elsewhere in this document. IIPD provides students with assistance in obtaining positions in appropriate commercial kitchens for the purpose of workplace experience and assessment in the two holistic units of competency.

What if I have a prior working experience to apply for (RPL)?

The competencies within this qualification may be attained through previous or current training, work experience, and/or life experience. Recognition of Prior Learning (RPL) considers previous attainments which are measured against the specific performance criteria for each full unit or partial unit of competence. IIPD is able to provide guidelines and assistance in undertaking Recognition of Prior Learning.

IIPD will ensure that all applicants will have access to the recognition of prior learning (RPL) policy and procedures. Applications for RPL will be managed efficiently by a qualified assessor, using a process which is valid, fair, sufficient and authentic.

An applicant for RPL is responsible for the provision of suitable & sufficient evidence, as required by the RPL Kit and assessment tool.

Credit for units of competency will be provided if a candidate who applies for recognition of prior learning is able to demonstrate learning, skills and knowledge that meet the performance criteria of the units of competency for which the candidate is applying for recognition of prior learning.

IIPD’s RPL assessment process, including the design and function of the RPL assessment tool, will be subject to a regular validation process to ensure that it is consistent with the principles of assessment and the rules of evidence.

What if I have already completed the same units & want to seek Credit Transfer?

IIPD recognises qualifications issued under the Australian Qualifications Framework and Statements of Attainment issued by other Registered Training Organisations.

Enrolments acceptance through Approved Agents & other third party representatives

IIPD also accepts student Enrolments/Admissions recruited by IIPD’s approved agents and Third Party representatives. You may contact an approved agent for enrolling in to the course with IIPD. The list is available on IIPD’s website under the "Agents" tab.
Minimum Computing Requirements

You may need access to a computer and the internet and have intermediate computing skills. Minimum specifications for your computer are:

- Microsoft Office 2007 or equivalent
- broadband internet connection
- 2GB of RAM
- CD-ROM or DVD drive
- Adobe Reader X or equivalent
- Printer and associated software
- Scanner and associated software
- File compression software equivalent.

Specific requirements for Windows users:

- Microsoft Windows 7 or higher
  (Windows 8 or 10 recommended)
- 1 gigahertz (GHz) or faster processor
  (2GHz or faster recommended)
- Adobe Flash Player 10 or higher

Specific requirements for Mac OS users:

- Mac OS X v10.5 or higher (Mac OS X v10.6 recommended)
- 1 gigahertz (GHz) or faster Intel processor (2GHz or faster recommended)