

Course Matrix: SIT40407 Certificate IV in Hospitality (Commercial Cookery)			
Units of Competency			
	Unit Code	Unit Title	Core
1	SITHCCC001A	Organise and prepare food	Core
2	SITHCCC002A	Present food	Core
3	SITHCCC003A	Receive and store kitchen supplies	Core
4	SITHCCC004A	Clean and maintain kitchen premises	Core
5	SITHCCC005A	Use basic methods of cookery	Core
6	SITHCCC006A	Prepare appetisers and salads	Core
7	SITHCCC008A	Prepare stocks, sauces and soups	Core
8	SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	Core
9	SITHCCC010A	Select, prepare and cook poultry	Core
10	SITHCCC011A	Select, prepare and cook seafood	Core
11	SITHCCC012A	Select, prepare and cook meat	Core
12	SITHCCC013A	Prepare hot and cold desserts	Core
13	SITHCCC014A	Prepare pastries, cakes and yeast goods	Core
14	SITHCCC015A	Plan and prepare food for buffets	Core
15	SITHCCC016A	Develop cost effective menus	Core
16	SITHCCC025A	Monitor catering revenue and costs	Core
17	SITHCCC026A	Establish and maintain quality control of food	Core
18	SITHCCC027A	Prepare, cook and serve food for food service	Core
19	SITHCCC028A	Prepare, cook and serve food for menus	Core
20	SITHCCC029A	Prepare foods according to dietary and cultural needs	Core
21	SITXCOM001A	Work with colleagues and customers	Core
22	SITXCOM002A	Work in a socially diverse environment	Core
23	SITXCOM003A	Deal with conflict situations	Core
24	SITXFIN003A	Interpret financial information	Core
25	SITXFSA001A	Implement food safety procedures	Core
26	SITXFSA002A	Develop and implement a food safety program	Core
27	SITXHRM001A	Coach others in job skills	Core
28	SITXHRM005A	Lead and manage people	Core
29	SITXINV002A	Control and order stock	Core
30	ITXMGT001A	Monitor work operations	Core
31	SITXOHS001A	Follow health, safety and security procedures	Core
32	SITXOHS002A	Follow workplace hygiene procedures	Core
33	SITXOHS004A	Implement and monitor workplace health, safety and security	Core
34	HLTFA301B	Apply first aid	Core
	Unit Code	Unit Title	Core
1	SITHCCC018A	Prepare pates and terrines	Elective
2	SITHCCC021A	Handle and serve cheese	Elective

	Unit Code	Unit Title	Core
3	SITHPAT009A	Prepare desserts to meet special dietary requirements	Elective
4	SITHIND001A	Develop and update hospitality industry knowledge	Elective
5	SITXFIN004A	Manage finances within a budget	Elective
6	SITXHRM002A	Recruit, select and induct staff	Elective

If you wish to study other elective units please contact the Director of Vocational Studies by email on arvind@ait.vic.edu.au

This course also has a Work Based Training (WBT) component of 130 hours. The units of competence that are part of the WBT are listed below:

- SITHCCO27A Prepare, cook and serve food for food service
- SITHCCO28A Prepare, cook and serve food for menus.

IHMA theory training is conducted face to face in a classroom setting. Theory training utilises a range of classroom activities, multimedia material, workbooks, text books and activities that require internet research and other methods of collecting information and recording/making observations.

Assessments may be paper based, make use of multimedia and/or Information Technology. A range of assessment methods are used such as assignments, class activities and written tests/assessments.

IHMA practical training is conducted face to face in commercial training kitchens. IHMA kitchens are designed specifically to simulate a commercial food business but allow for safety and to operate as a training environment. Students take advantage of demonstrations and tastings prior to attempting to create a meal themselves. Students are provided with guidance and can practice their skills in a range of ways while learning a range of culinary arts. Assessments are menu based and require the student to produce commercially saleable food items and dishes. Put simply, student practical outcomes are assessed on wastage, ingredient suitability, colour, appearance, balance, taste, smell, and portion size.

This course runs for 92 weeks and is delivered in our training facilities located in Richmond. The Richmond facility caters for both theory and practical training.

If you or a friend/member of your family would like to visit any of our practical or theory training facilities, a visit can be arranged by contacting the Director of Vocational Studies by email on arvind@ait.vic.edu.au. Please see the 'Contact Us' page of this web site for the physical address of all IHMA training facilities.