



# Hospitality Training

## SIT40516 Certificate IV in Commercial Cookery



### Course Description

This course is designed to provide participants with the skills, knowledge and attitudes to meet the demands of the culinary industry. In short this course will provide students with:

- Training and skills development in Commercial Cookery
- Training that incorporates the following key competencies: collecting, analysing and organising information; working with others; using mathematical ideas and techniques; solving problems and using technology
- A specific overview of Commercial Cookery methods, preparation of food and kitchen management
- Basic skills and knowledge for entry into the hospitality industry as a chef
- Interpersonal skills essential for a successful career in the hospitality industry

### Location

Main Campus 14-18 Douglas Road QUAKERS HILL NSW 2763

### Classes Scheduled

AAMS's teaching hours are from 8.30am to 10.15pm and classes will be organised for consecutive days between Monday and Friday during the day or 4 evening classes Monday – Thursday (Total 20hrs face to face learning with student resources available through the AAMS learning management system including forum discussions, additional resources etc.)

Note: Work experience hours may be outside these scheduled hours.

### Target Group

This course is designed for students who wish to pursue a career as cooks and chefs in Restaurants / Clubs / Pubs / Hotels etc.

**Entry Requirement:** Students must have good health, achieve English proficiency of 5.5 as a minimum in IELTS or recognised equivalent, and meet the necessary academic and financial entry criteria for the courses. Students who have achieved less than IELTS 5.5 score must provide a certificate indicating they have completed an English language course and have now achieved the required level.

The minimum requirements to enrol in AAMS is a High School Certificate or its equivalent with a minimum of overall Pass mark in Year 12. Students must be 18 years of age or older at the time of their initial application. Australian Academy of Management and Science will not enrol students under the age of 18 years.



## **Qualification**

On successful completion of the course students are eligible to receive SIT40516-Certificate IV in Commercial Cookery and a Statement of Results.

## **Accreditation**

AAMS is a registered training organisation by the Australian Skills Quality Authority with the RTO code 91354 and CRICOS Provider code 02882M to deliver the SIT40516-Certificate IV in Commercial Cookery. This qualification is recognised under Australian Qualifications Framework (AQF).

## **Course Duration and Enrolment**

The course duration is 78 weeks including holiday; the training delivery contains 1040 hours of face to face tuition with 200 hours of work placement.

International students are required to undertake fulltime course work of 20 hours per week with a minimum of 80% of class room attendance. This is a requirement of the student visa.

## **Holidays**

AAMS holiday periods are at the end of each 10 week training period. There is a 2 week break in April, June, September and 6 week's break in December.

## **Career Pathway**

After achieving SIT40516 Certificate IV in Commercial Cookery, individuals could progress to SIT40616 Certificate IV in Catering Operations or SIT40716 Certificate IV in Patisserie or the SIT50416 Diploma of Hospitality.

## **Teaching Methods/ Resources**

Training will be delivered using a learning approach, combining facilitator-led theory sessions in small groups and classroom based delivery at AAMS and full access to additional learning material and resources through AAMS learning management system.

- Practical training in real commercial kitchens
- Qualified trainers with extensive industry experience
- Class rooms are fitted with modern audio/visual facilities
- Modern computer facilities with internet access



## **Assessment Methods**

Assessment is based on competency, that is the ability to perform specific skills and is done through a combination of observation, discussion, written assignments, tests, examinations, and/or practical application and work related projects.

When conducting a competency based assessment, the Assessor will work with you to collect evidence of your work performance using the competency standards as benchmarks. Competency based assessment is generally activity based and practical. However, competence also means that you should display an understanding of the knowledge that underpins the performance of the task.

## **Disciplinary Procedures**

All AAMS students are subject to Australian civil and criminal laws and to the AAMS Disciplinary Policy and Procedure.

International students that do not adhere to students' visa conditions of study and 80% minimum attendance, unsatisfactory academic progress will be subject to the academy's warning and reporting procedures. Furthermore, serious breach of the academy's policies and procedures such as non-payment of tuition fees sexual harassment, carrying and usage of drugs discrimination against any race, gender, culture or religion will be subject to possible expulsion and reported to IMMI.

## **Access and Equity**

All AAMS's staff is required to practice the Access and Equity policies and procedures which demand all staff at all times to provide the same level of services to all prospective and enrolled students.

## **National Recognition**

AAMS is committed to its obligation under the Standards for NVR registered training organisation for national recognition.

National recognition is the process that credit award for Australian Qualifications Framework (AQF) qualifications and Statements of Attainment issued by other Registered Training Organisations (RTO) enabling individuals to receive national recognition of their achievements.

Credit can be either a direct recognition of a course completed at another RTO or a combination of national recognition and credit transfer. Contact AAMS for further information.

## **Recognition of Prior Learning (RPL)**

Recognition of Prior Learning is the process that recognises a student's current skills and experience regardless of where and when the learning occurred. Applications for RPL are based on whole competencies.



Students can base their application on any combination of formal or informal training and education, work experience or general life experience.

Students will need to contact the academy for information on the RPL process. To apply for Recognition of Prior Learning students will need to complete the RPL form and provide supporting evidence

Evidence may include:

- Interview/professional conversation
- Observation and questioning including workplace visits
- Portfolio of work, which may include completed assessment items from previous study
- Supplementary assessment tasks or challenge test - oral, written or practical
- Assessment where no training is involved
- Trade test
- Authentication of evidence by supervisor or employer

Unsuccessful applicants have a right to formally appeal the RPL assessment, through the Academy's appeals and complaints process.

### **Welfare and Guidance**

The Academy is committed to accommodate special circumstances (such as a disability) of individual students.

The Academy provides student induction every term. For students who apply offshore, the Academy offers various other support services such as

- Airport pick-up \*
- Accommodation \*

\* These services are provided on actual cost recovery basis.

Students may make an appointment at any time to see AAMS staff for free advice relating to study on issues such as:

- managing your time
- setting and achieving your goals
- motivation
- ways of learning
- coping with assessments
- looking after yourself



Our staff will assist you in how to seek help with local welfare and guidance services as required. However, students with welfare and guidance needs beyond the expertise of AAMS staff will be referred to external specialist agencies.

**Fees**

The course fee is \$16,490

**Additional Mandatory Fees**

Enrolment fee: \$250.00 (non-refundable)

Cookery Uniform, Tool kit & safety shoes: \$700 (approximately) See below for the details:

**Commercial Cookery Uniform, Tools Kit**

Uniform, Chef Jacket, Chef Check Trouser, Chef Fabric Hat, Neckerchief, Chef Waist Apron, Kitchen Boots.

**Kitchen Equipment**

French Cooks Knife 25cm "VICTORINOX", Boning Knife 12cm " ", Filleting Knife 20cm. Turning Knife, Paring Knife, Sharpening Steel 30cm, Palette Knife 20cm, Vegetable Peeler P/handle, Sauce Whisk, Wooden Spoon, Forcing Bag 40cm, (Pack of 10 Disposable) Plain Piping Tubes 3, 5 & 10mm, Star Piping Tubes 5 & 10mm, 2 X Tea Towels, Oven Cloth, Stainless Steel Tongs, Plastic Tool Box & Lock.

**First Instalment of Fees Payable**

At the time of admission, the students are required to pay:

Enrolment fee + upfront tuition fee + OSHC premium

**Terms and Conditions of Enrolment**

Once enrolment has been confirmed, you will be advised of the Orientation date.

Please note: overseas health cover (OSHC) is compulsory for students on a student visa.

Payment must include the following: (Please note tuition and OSHC fees are subject to change.)

**Payment Details**

|   |          |
|---|----------|
| Enrolment Fee (Non-refundable)                      | \$250.00 |
| Course fee (Total tuition fee)                      | \$       |
| Course fee (First Instalment)                       | \$       |
| OSHC (Single/ Family) (..... Year)                  | \$       |
| Airport Greeting                                    | \$       |
| Accommodation Placement                             | \$       |
| Home stay (_____ weeks)                             | \$       |
| <b>Other Chargers</b> (please specify)              | \$       |
| <b>TOTAL</b> (All prices are in Australian dollars) | \$       |



|  |    |
|--|----|
| <b>Payment Required Now</b>                                    | \$ |
| <b>Balance payment</b> (payable in instalments during studies) | \$ |

**Fees**

Fees are levied on all courses offered. Please refer to the fee schedule available on our website or through Administration for detailed current course fees.

A non-refundable enrolment fee of \$250.00 is required at the time of enrolment. The enrolment deadline is 14 days prior to the commencement of courses.

Remaining course fees can be:

- paid in advance in their entirety; or
- paid using a flexible payment plan available as semi-annual payments, quarterly payments or monthly payment. Payments are paid in advance and are due two weeks prior to the payment terms. Please note: the fee payment schedule is determined on a case by case basis.

Students who pay fees for courses will be issued with receipts. The management of the Australian Academy of Management and Science Pty Ltd will be responsible for ensuring that those fees are accounted for within a separate section of the financial control centre and are identified as fees paid in advance.

**Course fees do not include:**

- First Aid Training Fee: @ \$150 approx. (Delivered by Allen’s Training RTO#90909)
- Trade specific equipment such as Cookery Uniform, Tool Kit & safety shoes which may cost \$700 approximately
- Learning Resources which may cost \$250.00 approximately
- The cost of travel between sites (where applicable)
- RPL fee (if applicable): \$100 per unit assessed.

| <b>OSHC Price List</b> | <b>Single</b> | <b>Family</b> |
|------------------------|---------------|---------------|
| 1 Year                 | \$530         | \$1,912       |
| 2 Years                | \$1,080       | \$4,222       |

It is an essential requirement of your student visa that you have adequate health cover while you are studying in Australia. You are required by law to pay for Overseas Student Health Cover (OSHC). If you do not have health cover (also called ‘health insurance’) you fail to meet your visa conditions and risk having your visa cancelled. OSHC helps pay for medical and hospital care should you become ill during your stay in Australia. AAMS preferred health care provider for Overseas Student Health Cover (OSHC) is Bupa. For information about overseas student health cover prices (premiums) and the services you will receive from Bupa OSHC, please refer to the website: <http://www.bupa.com.au>





## **FEES AND REFUND POLICY**

For the purpose of this document, the Organisation shall refer to AAMS. All requests for refunds must be lodged in writing to the Chief Executive Officer; The Organisation respects and protects the rights of its students in accordance with the Privacy Act. Where a refund has been deemed payable the payment will be made within 14 days. Where a student's Visa has not been granted, a full fee refund less the \$250 enrolment fee will be granted.

### **Refunds paid if AAMS defaults when:**

- All fees paid by the student including any administration fees will be refunded within two (2) weeks after the default day
- AAMS, as a member of the ACPET OSTAS, if unable to fulfil its obligations to complete a course, the student will be offered a no cost enrolment (i.e. no enrolment fee) into another ACPET OSTAS member college
- Students will be provided with a statement explains how the refund amount has been worked out

### **AAMS defaults when:**

- The course does not start on the agreed starting day, or
- The course ceases to be provided before it is completed.
- The course is not provided in full to the student.

### **Refunds paid if the student defaults:**

- If the student's application for Australian student visa is rejected, any course fees paid (less enrolment fee) will be refunded, provided that original documentary evidence is supplied within two (2) weeks of visa rejection.
- If visa has not been issued on the time to commencement of course, the student must contact AAMS in writing and another commencement date will be organised without any additional cost. If AAMS does not receive any intimation on the time of commencement of course then student will not be entitled for refund of the course fee paid for the first term,
- If the student withdraws from the course after the visa has been granted then student will not be eligible for any refund for the course fee paid for the first term.
- If a student withdraws from the course for whatever reason after the start of the term the student will not be eligible for a refund of any of the course fee.
- This agreement, and the availability of complaints and appeals processes, does not remove the right of the student to take action under Australia's consumer protection laws.
- Students are able to pursue other legal remedies where in disagreement with the Academy's decision regarding their tuition fee refund.



## **Aim of work Placement**

The placement of students into appropriate work sites is an essential and rewarding component of their learning experience. Appropriate placements will enable students to:

- Apply theory to practice
- Practice and consolidate their knowledge and skills
- Demonstrate competence in pre-determined units of the course
- Demonstrate their ability to communicate and work productively with staff and agency clients
- Enhance their personal and professional development
- Build their professional confidence

## **Work placement training of 200 Hours**

Is provided at the end of term three

## **AAMS Adheres to:**

- Sex Discrimination Act 1984
- Human Rights and Equal Opportunity Act 1986
- Racial Discrimination Act 1975
- Anti-Discrimination Act (NSW) 2009
- Disability Discrimination Act (Commonwealth) 2005
- ESOS Act 2000
- National Vocational Education & Training Regulator Act 2011
- National Code of Practice (2007)
- Privacy Act 1988
- Australian Qualifications Framework (AQF)





# Hospitality Training

## SIT40516 Certificate IV in Commercial Cookery



| <b>SIT40516- Certificate IV in Commercial Cookery Units</b> |  |                        |
|---|--|------------------------|
| <b>Code</b>   | <b>Unit</b>  | <b>Core / Elective</b> |
| SITXFSA001  | Use hygienic practices for food safety                           | Core                   |
| SITXFSA002  | Participate in safe food handling practices                      | Core                   |
| SITHCCC001  | Use food preparation equipment *                                 | Core                   |
| SITXINV002  | Maintain the quality of perishable items *                       | Core                   |
| SITHCCC005  | Prepare dishes using basic methods of cookery *                  | Core                   |
| SITHCCC008  | Prepare vegetable, fruit, egg and farinaceous dishes *           | Core                   |
| SITHCCC006  | Prepare appetisers and salads *                                  | Core                   |
| SITHCCC007  | Produce stocks, sauces and soups *                               | Core                   |
| SITHCCC018  | Prepare food to meet special dietary requirements *              | Core                   |
| HLTAID003   | Provide first aid - (delivered external)                         | Elective               |
| SITHKOP002  | Plan and cost basic menus  | Core                   |
| SITXHRM001  | Coach others in job skills                                       | Core                   |
| SITHCCC012  | Prepare poultry dishes *   | Core                   |
| SITHCCC013  | Prepare seafood dishes *   | Core                   |
| SITHCCC014  | Produce meat dishes *  | Core                   |
| SITHPAT006  | Produce desserts *   | Core                   |
| SITHCCC019  | Produce cakes, pastries and breads *                             | Core                   |
| SITHFAB005  | Prepare and serve espresso coffee*                               | Elective               |
| SITHCCC020  | Work effectively as a cook * (48 service periods)                | Core                   |
| SITHKOP005  | Coordinate cooking operations* (12 service periods)              | Core                   |
| External  | Work placement   | External               |
| BSBDIV501   | Manage diversity in the workplace                                | Core                   |
| SITXCOM005  | Manage conflict  | Core                   |
| SITXCCS007  | Enhance customer service experiences                             | Elective               |
| SITXHRM003  | Lead and manage people   | Core                   |
| SITXMGT001  | Monitor work operations  | Core                   |
| SITXHRM002  | Roster staff   | Elective               |
| SITXWHS003  | Implement and monitor work health and safety practices           | Core                   |
| SITHKOP004  | Develop menus for special dietary requirements                   | Core                   |
| SITXFIN002  | Interpret financial information                                  | Elective               |
| SITXFSA004  | Develop and implement a food safety program                      | Elective               |
| SITXINV004  | Control stock  | Elective               |
| BSBSUS401   | Implement and monitor environmentally sustainable work practices | Core                   |
| SITXFIN003  | Manage finances within a budget                                  | Core                   |

\*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety