Advanced Diploma of Hospitality / Certificate IV in Commercial Cookery - for international students

CRICOS CODE: CERTIFICATE IV: 085274D / ADVANCED DIPLOMA: 085592A



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HELLO THERE, OUR DREAM IS TO HELP YOU MAKE GREAT HAPPEN

Sharpen your leadership skills

Gain the formal qualifications you need to progress quickly through the hospitality industry ranks. Learn how to motivate and lead kitchen teams, identify and asses operational and service issues, plan food production, schedule work flow, understand legal compliance issues, and plan, prepare and cost your own menu. Receive classroom and on-the-job training and get the experience you need to become a senior manager in a large organisation or small business owner or manager.



South Bank



Full time: 2 years

Course delivery options

WORKLOAD LOCATION DELIVERY

Full time South Bank Classroom

Key dates

For key start dates for each location visit the online brochure for this course (under the course details tab).

tafebrisbane.edu.au/course/16823

Entry requirements

 Students should be a minimum of 18 years of age. Student visa applicants under the

...more online

Resources required

No specific resources are required to successfully complete this course.

It is recommended that students have access to

...more online

Important Information

The SIT40413 Certificate IV in Commercial

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Payment options explained

The course cost indicated is for students on an international student visa. If you are visiting Australia on a non-student visa, (e.g. working holiday, employer sponsor etc.) please contact us directly for the price applicable to you.

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This is the total cost of the course.

Got a question?

Enquire about your full fee study options



Outcome

SIT40413 Certificate IV in Commercial Cookery (CRICOS code: 085274D)

SIT60313 Advanced Diploma of Hospitality (CRICOS code: 085592A)

University Pathways

If you want to go on to further study at university, TAFE Queensland has a pathway option to get you there. In many cases, completing one of our diplomas will give you a full year of credit towards a degree with one of our partner universities. That means cutting down the amount of time you need to complete your degree, or even enrolling straight into the second year of your university course.

Our pathway partners include:

Job prospects

Elective

Flective

- Hospitality Supervisors/Managers
- Chef

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

HOW TO ENROL

Apply now

Applying to TAFE Queensland International is easy. You can submit an application at any time, but get in early as positions are limited!

Before you apply, make sure that you check that you meet the specific academic and language requirements for your chosen course.

The application process

- If you are from an Assessment Level (AL) 1 or 2 country, you can apply directly to TAFE Queensland International.
- If you are from an Assessment Level (AL) 3 country, you must apply through a TAFE Queensland International registered educational recruitment consultant.
- Not sure what your country's assessment level is? Find out here.

To support your application, please supply your supporting documents. These include:

- Copy of passport
- Educational certificate and academic records
- Evidence of employment history (if required)
- English language test results
- References from employers (if required)
- Portfolio of artwork or demo tape (if required)
- Copy of your Visa grant notification.

Read the student rules and refund policy.

Enrolment

If your application is successful, we will send you an Offer of Place letter. To accept it and secure your place in your chosen program, you will need to:

- Meet any conditions listed on your Offer of Place letter.
- Pay your tuition fees.
- Organise and pay your Overseas Student Health Cover.
- Return a signed copy of the TAFE Queensland Acceptance of Offer (FM110B)



Units

Semester 1

SITHASC201

SITHEAR 201

SITHFAB201	Provide responsible service of alcohol	Elective
SITXINV202	Maintain the quality of perishable items	Core
SITHCCC101	Use food preparation equipment	Core
SITXFSA201	Participate in safe food handling practices	Core
SITHCCC202	Produce appetisers and salads	Elective
SITHCCC203	Produce stocks, sauces and soups	Elective
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes	Elective
SITHCCC201	Produce dishes using basic methods of cookery	Elective
SITXFSA101	Use hygienic practices for food safety	Core
Semester 2		
SITHKOP302	Plan and cost basic menus	Core
SITHCCC309	Work effectively as a cook	Elective
SITHCCC306	Handle and serve cheese	Elective
HLTAID003	Provide first aid	Elective
SITHCCC308	Produce cakes, pastries and breads	Elective
SITHPAT306	Produce desserts	Elective
SITHCCC301	Produce poultry dishes	Elective
SITHCCC303	Produce meat dishes	Elective
SITHCCC302	Produce seafood dishes	Elective
SITHCCC307	Prepare food to meet special dietary requirements	Elective

Produce dishes using basic methods of Asian cookery

Provide responsible service of alcohol

Accurate as at 2 June 2016. For the latest information see: tafebrisbane.edu.au/course/16823



Semester 3		
SITXCOM401	Manage conflict	Elective
SITXCCS501	Manage quality customer service	Core
SITXHRM402	Lead and manage people	Core
SITXMGT401	Monitor work operations	Core
SITHKOP403	Coordinate cooking operations	Core
BSBDIV501A	Manage diversity in the workplace	Core
SITXFIN501	Prepare and monitor budgets	Core
SITXFIN402	Manage finances within a budget	Core
SITXWHS401	Implement and monitor work health and safety practices	Core
SITXCCS401	Enhance the customer service experience	Elective
BSBSUS301A	Implement and monitor environmentally sustainable work practices	Core
SITHKOP402	Develop menus for special dietary requirements	Core

Semester 4

Jennester 4		
SITXGLC501	Research and comply with regulatory requirements	Core
BSBMGT515A	Manage operational plan	Core
SITXHRM401	Roster staff	Elective
SITXMGT501	Establish and conduct business relationships	Core
BSBFIM601A	Manage finances	Core
BSBMGT617A	Develop and implement a business plan	Core
SITXFIN601	Manage physical assets	Core
SITXHRM501	Recruit, select and induct staff	Core
SITXHRM503	Monitor staff performance	Core
SITXMPR502	Develop and implement marketing strategies	Core
SITXWHS601	Establish and maintain a work health and safety system	Core

Disclaimer

Not all electives available at all campuses

After you have accepted your Offer of Place, you will receive your Confirmation of Enrolment (CoE) and with your CoE you can apply for your **student visa**. You will need to arrange your student visa before you come to Australia.

Please note that International Orientation day is compulsory. Students must attend the International Orientation Day before commencing their studies with TAFE Queensland.

Make your future happen

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