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| cert iv cc.jpg | **Future College**RTO # CRICOS # -------Level 8, 8-24 Kippax Street, SURRY HILLS NSW 2010Phone No: +61 2 8957 5857Email: admin@fc.edu.auWebsite www.fc.edu.au | The above logo is a distinguishable mark of quality for promoting and certifying national vocational education and training leading to Australian Qualification Framework (AQF) or Statements of Attainment.**C:\Users\Ray\Pictures\Armageddon\nrt_files\image00222.jpg** |
| **SIT40516 Certificate IV in Commercial Cookery** |
| SITXFSA002 | Participate in safe food handling practices | SITXFSA001 | Use hygienic practices for food safety |
| SITXHRM003 | Lead and manage people | SITHCCC005 | Prepare dishes using basic methods of cookery |
| SITHCCC018 | Prepare food to meet special dietary requirements | SITHKOP005 | Coordinate cooking operations |
| SITHCCC007 | Prepare stocks, sauces and soups | BSBDIV501 | Manage diversity in the workplace |
| SITHCCC012 | Prepare poultry dishes | SITHKOP004 | Develop menus for special dietary requirements |
| SITXINV002 | Maintain the quality of perishable items | SITXWHS003 | Implement and monitor work health and safety practices |
| SITHKOP002 | Plan and cost basic menus | SITHCCC001 | Use food preparation equipment |
| SITHCCC020 | Work effectively as a cook | SITXCOM005 | Manage conflict |
| SITHPAT006 | Produce desserts | SITHCCC008 | Prepare vegetable, fruit, eggs and farinaceous dishes |
| SITXMGT001 | Monitor work operations |  | **7 ELECTIVES** |
| SITHCCC014 | Prepare meat dishes | SITHFAB002 | Provide responsible service of alcohol |
| SITHCCC006 | Prepare appetisers and salads | SITHFAB003 | Operate a bar |
| SITXFIN003 | Manage finances within a budget | SITHFAB005 | Prepare and serve espresso coffee |
| SITHCCC019 | Produce cakes, pastries and breads | SITHFAB007 | Serve food and beverage |
| BSBSUS401 | Implement and monitor environmentally sustainable work practices | SITHFAB014 | Provide table service of food and beverage |
| SITHCCC013 | Prepare seafood dishes | SITXINV001 | Receive and store stock |
| SITXHRM001 | Coach others in job skills | SITXINV004 | Control Stock |
| The core Units of Competency (UoC) cannot be changed but alternate elective UOC may be available and may be able to be substituted for the listed elective UOC above. Students are able to choose UoC offered within the qualification: SIT50416 Diploma of Hospitality Management. |
| **Entry Requirements** | Enrolment of participants will be subject to the following requirements:* Be at least 18 years of age
* Have completed the equivalent of Year 12 and/or equivalent or
* Have workplace experience of at least a minimum of six months in the industry in relevant roles such as a cook or kitchen hand. The experience must be evidenced via a reference letter which will be verified by Future College prior to being offered a place.
* Language Literacy & Numeracy competence must be demonstrated prior to commencement of studies. If a student is found not to have the required level of LLN, they will be referred to undertake English language courses and literacy and numeracy support before they can commence their course.
* Have an IELTS score of 5.5 or equivalent\* (test results must be no more than 2 years old) – overseas students only.

Overseas All students will be required to sit for an Internal English Test to validate current levels.All College programs will be delivered in English.  |
| **Outcome** | 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 provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.Possible job titles include: chef / chef de partie / kitchen hand / waiters / baristas / café or restaurant manager |
| **Education & Migration Agents** | Future College uses the resources of Registered Education and/or Migration Agents for the recruitment of OverseasOverseas students. Our recommended agents are listed on the College website www.fc.edu.au. If you wish to use the services of a different agent, please do not hesitate to Contact Us via our website or at admin@fc.edu.au. |
| For latest and updated information **PLEASE** refer to college website www.fc.edu.au |
| **Course Information** |
| **Introduction**This program is targeted to overseas students. The program was developed in consultation with industry advisors to respond to a need that has developed for additional industry positions to be filled by graduates of Nationally Recognised Training. As a candidate, you will be required to show evidence of the ability to complete tasks outlined in the elements and performance criteria of each unit, manage tasks and manage contingencies in the context of the job role. |
| **Duration and Conduct** | The training program has a duration of 78 weeks including 12 weeks of breaks for recreation and for implementing intervention strategies, re-submissions, catch ups, if required. This qualification is delivered and assessed over six terms and three semestersAccess to the program is limited to 25 students at any one time. Overseas students must enrol in the full qualification (33 UoC) unless they have completed one or more units at another Registered Training Organisation. Domestic students may choose to enrol unit by unit or a number of units a time, however to attain the qualification, all 33 UoC must be completed. |
| **Tuition Fee** | $9,450.00 / semester (full qualification)$300 / unit (unit by unit enrolment) | **Material fee**  | $350.00  |
| **Sundry (uniforms, tools, excursions etc)\*** | $750.00  | **Total Course Fee** (Tuition + Material + Sundry)  | **$29, 450.00** |
|  **Payment schedule (for full qualifications only)** | **The first payment must include the Enrolment, Material and Sundry fees** | **1st****Due prior to enrolment** | **2nd****Due prior to commencement of Sem 2** | **3rd****Due prior to commencement of Sem 3** |
| $10, 800 | $9,450.00 | $9,450.00 |
| **Tuition Fee Payment**  | Future College collects student fees in advance and therefore it will comply with the following options for initial and continuing fee collection and registration: * Future College cannot require students to pay more than 50% of their tuition fees before they start the course;
* Students, or the person responsible for paying the tuition fees, can choose to pay more than 50% of their tuition fees before they start their course;

A payment plan can be negotiated with the College and will be detailed on a separate document. |
| **Enrolment fee\*** | $250.00 – Non-refundable. Not included in tuition or total course fee. |
| **Digital Device** | All units of competency require the use of a computer**. You are requested to supply your own computer device such as a laptop, notebook or pad that is capable of Internet / Wi-Fi connectivity and loaded with the Microsoft suite of programs (or compatible).** If this is not possible, a non-returnable laptop can be purchased by the College for an additional fee of $500. The new, supplied computer will become the property and responsibility of the student. No maintenance responsibility will be accepted by the College. |
| **Certification** | All assessments for each unit included in the qualification must be completed successfully for the issue of a testamur for SIT40516 Certificate IV in Commercial Cookery. Partial completion of the qualification i.e. completion of some units but not all unit in the qualification will see a Statement of Attainment issued. All financial payments due to the College must be completed before any certification is issued. |
| **Assessment**Future College will use a combination of assessment methods and approaches which will involve collecting a range of evidence for ensuring consistency of competency. Assessment will include written question/answers, direct observations and product based methods. **Course Conduct**The delivery method is face to face# institution based. The two (2) week breaks at the end of each term can be used for the submission of any approved outstanding or late assessments and any re assessment. The scheduled breaks during the program will also be used for the application of intervention methods, if required.**Recognition of Prior Learning (RPL)**- is the formal recognition of the skills and knowledge a person has regardless of how or where these skills may have been attained, that is, through formal or informal training or work experience, (paid or unpaid) voluntary work or life experience. The evidence provided for RPL must address the currency of competencies being assessed. Future College offersall students the opportunity to have their current skills and knowledge recognised. Future College promotes acknowledgment of 'non-traditional' forms of learning as valid pathways for recognition of competency achievement during the RPL assessment process. RPL will result in exemptions from undertaking training and assessment in the relevant unit/s. Students can attain the application form from their agent or directly from Future College.**Attendance Requirement**To maintain satisfactory course progress for the duration of the course, a student is expected to maintain satisfactory attendance (e.g. participate in classroom learning activities and attend online scheduled sessions on Moodle). Students are also required to successfully complete all their assessment tasks. Attendance at the kitchen for practical tasks is compulsory. This will assist students to achieve satisfactory course progress.**Assessment**Where a student’s outcome for one (1) or more assessment methods within a single Unit of Competency (UOC) is Not Satisfactory, they will be re-assessed once, free of charge, and this must be completed within the immediate operational term or as soon as possible following that term, as per Future College’s re-assessment policy. If the student does not achieve a Satisfactory outcome in one (1) or more assessment methods following the free re-assessment period they will be offered two (2) more opportunities for re assessment but will be charged $250 for each opportunity which must be undertaken in the immediate operational term or as soon as possible following that term.  |
| # face to face classes can be taught via online delivery through the college’s student portal, if required, such as due to covid restrictions |