## School of Education & The Arts

### SIT40516 Certificate IV in Commercial Cookery

#### Study Plan – 2019 Onwards

<table>
<thead>
<tr>
<th>Sequence</th>
<th>Unit Code</th>
<th>Unit Name</th>
<th>Unit Type</th>
<th>Credit/RPL</th>
<th>Passed/Enrolled</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Certificate III Entry Requirement RPL</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>SITHKOP005</td>
<td>Coordinate Cooking Operations</td>
<td>Core</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>SITXHRM003</td>
<td>Lead and Manage People</td>
<td>Core</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>SITXCOM005</td>
<td>Manage Conflict</td>
<td>Core</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>SITXFIN003</td>
<td>Manage Finances within a Budget</td>
<td>Core</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>SITXMGT001</td>
<td>Monitor Work Operations</td>
<td>Core</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>SITXWHSS03</td>
<td>Implement and Monitor Work Health and Safety Practices</td>
<td>Core</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>BSBDIV501</td>
<td>Manage Diversity in the Workplace</td>
<td>Core</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>BSBSUS401</td>
<td>Implement and Monitor Environmentally Sustainable Work Practices</td>
<td>Core</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Total Units: 33</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Compulsory Residential School
# Optional Residential School
✓ Completed

---

**Important Note:** This Study Plan has no formal or legal status but is used to assist students in planning their course. Students should refer to the official University database and/or University transcripts to ensure they are meeting course requirements. Updated: 10/01/2019
MORE DETAILS:
To satisfy the requirements for the award of SIT40516 Certificate IV in Commercial Cookery, students must complete 33 units.

Study Mode/Recommended Study Schedule
There are 10 course intakes: February, March, April, May, June, July, August, September, October and November.

The SIT40516 Certificate IV in Commercial Cookery course is offered via On-campus delivery at CQUniversity Rockhampton City or Mackay City campuses for Domestic and International Students.

This course is also offered via Mixed Mode delivery for Domestic students, incorporating a combination of practical classes and restaurant services conducted at CQUniversity Rockhampton City or Mackay City.

Because students must already hold a trade qualification (Certificate III) in the Tourism and Hospitality industry as an entry requirement for this course, the first 25 units may be awarded by Credit Transfer based on the Certificate III qualification held.

Please refer to the More Details tab of your course page in the CQUi Handbook for further information.

Course Structure Requirements
In the SIT40516 Certificate IV in Commercial Cookery course, students are required to complete the following course structure:

- 26 Core Units
- 7 Elective Units

Course Duration
Full Time One year
Part Time Two years

Student Outcomes, Career Opportunities and Occupations
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.

Credit Transfer & Recognition of Prior Learning
Credit Transfer: Please refer all enquiries regarding credit transfer for your previous studies to your teacher.

Recognition of Prior Learning (RPL): If you would like to apply for RPL for your on-the-job experience, you can request an RPL kit by emailing rpl@cqu.edu.au.

If you have any questions in regard to your course, please contact the Course Advice Team: 13 CQUi (13 27 86) http://handbook.cqu.edu.au/eforms/index (‘Ask a Course Advisor’ e-form).
Important Note: This Study Plan has no formal or legal status but is used to assist students in planning their course. Students should refer to the official University database and/or University transcripts to ensure they are meeting course requirements. Late Updated: 10/01/2019

PLEASE CHECK THE CQU HANDBOOK FOR TERM AVAILABILITIES AND PRE-REQUISITES AS THEY MAY CHANGE FROM YEAR TO YEAR http://handbook.cqu.edu.au