SuniTAFE Packaged Hospitality Courses on Streamlined Visa Process (SVP)

Packaged (courses) descriptions
This package provides you with the knowledge and skills to work as a qualified cook or chef in a team leading or supervisory role. You will learn the technical, theoretical and creative aspects of food preparation as well as safety, communication and leadership skills you will need to succeed in this rewarding industry. This package also provides you with the skills and knowledge to perform management duties within hospitality settings. You will gain a sound theoretical knowledge base to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate your work and /or the work of your team.

Career opportunity
Possible jobs include: Cook, Chef, Chef de Partie or Kitchen Operations Supervision. Restaurant Manager, Kitchen Manager, Front Office Manager, House Keeper, Gaming Manager, Motel Manager or Unit Manager(catering operation).

Further study
On successful completion of the Advanced Diploma you may consider further study with an Australian University. The qualification leads to Bachelor of Tourism and Hospitality, Bachelor of Management, Bachelor of Business and Bachelor of Commerce.

Entry requirements
18 years old. Have completed year 12 or country equivalent. IELTS 5.5 or equivalent.

Assessment
Practical demonstration, questioning, discussion, written and oral tests, assignments/ projects, case studies and participation in class activities.

Study mode
Full time. Training is delivered on-line, face-to-face in our state of the art kitchen facilities and classrooms plus via our SuniTASTE Training Restaurant.

<table>
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<tr>
<th>CRICOS Code</th>
<th>Course</th>
<th>Duration</th>
<th>Course fee</th>
<th>Course start</th>
<th>IELTS</th>
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<td>Certificate IV in Commercial Cookery</td>
<td>1.5 years</td>
<td>$19,560</td>
<td>Ongoing</td>
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<td>Diploma of Hospitality</td>
<td>6 months</td>
<td>$6430</td>
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For more information, please contact

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SuniTAFE... you can be anything!
Course Structure

**085874B Certificate IV in Commercial Cookery**

**Stage 1 (18 weeks)**
- BSBWOR203B Work effectively with others (E)
- SITHCCC101 Use food preparation equipment
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHCCC207 Use cookery skills effectively (E)
- SITHKOP101 Clean kitchen premises and equipment (E)
- SITXFSA101 Use hygienic practices for food safety
- SITXINV202 Maintain the quality of perishable items
- SITXWHS101 Participate in safe work practices (E)
- BSBUSUS201A Participate in environmentally sustainable work practices (E)
- HLTAD003 Provide first aid
- SITHCCC202 Produce appetisers and salads
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301 Produce poultry dishes
- SITHCCC307 Prepare food to meet special dietary requirements

**Stage 2 (18 weeks)**
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC308 Produce cakes, pastries and breads
- SITHCCC309 Work effectively as a cook
- SITHKOP302 Plan and cost basic menus
- SITHPAT306 Produce desserts
- SITXFSA201 Participate in safe food handling practices
- SITXHRM301 Coach others in job skills
- SITXFA206 Serve food and beverage (E)
- SITXHRM302 Develop menus for special dietary requirements

**Stage 3 (18 weeks)**
- BSBDIV501A Manage diversity in the workplace
- BSBUSUS301A Implement and monitor environmentally sustainable work practices
- SITHKOP403 Coordinate cooking operations
- SITXCOM401 Manage conflict
- SITXFNS402 Manage finances within a budget
- SITXHRM402 Lead and manage people
- SITXMGMT401 Monitor work operations
- SITXWHS401 Implement and monitor work health and safety practices
- SITHPAT301 Produce cakes (E)
- SITHPAT302 Produce gateaux, torten and cakes (E)
- SITHPAT303 Produce pastries (E)
- SITHPAT304 Produce yeast based bakery products (E)
- SITHPAT305 Produce petits fours (E)

**085875A Diploma of Hospitality**

**Stage 4 (18 weeks)**
- BSBMGT515A Manage operational plan
- SITXCCS401 Enhance the customer service experience
- SITXCCS501 Manage quality customer service
- SITXFNS501 Prepare and monitor budgets
- SITXGLC501 Research and comply with regulatory requirements
- SITXHRM401 Roster staff
- SITXMGMT501 Establish and conduct business relationships

**085876M Advanced Diploma of Hospitality**

**Stage 5 (18 weeks)**
- BSBFIM601A Manage finances
- BSBMGT617A Develop and implement a business plan
- SITXFIN601 Manage physical assets
- SITXHRM501 Recruit, select and induct staff
- SITXHRM503 Monitor staff performance
- SITXMPR502 Develop and implement marketing strategies
- SITXWHS601 Establish and maintain a work health and safety system

5 stages of delivery for Certificate IV in Commercial Cookery Diploma of Hospitality and Advanced Diploma of Hospitality