



Certificate IV in Hospitality (Catering Operations) National Code SIT40607



Duration	TBA	Fee for service	TBA
Who should attend	Those who work in Catering Operations/Commercial Cookery at a management or frontline supervisor level within the tourism, events and hospitality industry		
Course aims	<p>Descriptor</p> <p>This qualification provides the skills and knowledge for an individual to be competent in team leading or supervision in a catering operation. Work would be undertaken in various catering settings such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens and mobile catering businesses of varying size. The qualification is suitable for an Australian apprenticeship pathway.</p> <p>Job roles</p> <p>Individuals with this qualification are able to perform roles such as:</p> <ul style="list-style-type: none"> • supervising one or more sections of a large catering operation • supervising a small catering operation. <p>Possible job titles include:</p> <ul style="list-style-type: none"> • catering supervisor • caterer. 		
Qualification Rules	<p>Prerequisite requirements</p> <p>There are no prerequisites for entry to this qualification.</p> <p>To achieve a Certificate IV in Hospitality (Catering Operations), 38 units must be completed:</p> <p>all 29 core units 9 elective units:</p> <ul style="list-style-type: none"> - a minimum of 6 elective units must be selected from the electives listed - the remaining 3 units may be selected from any endorsed Training Package - a maximum of 1 Languages other than English unit may be counted as an elective within this qualification. <p>In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.</p>		
Learning Outcomes	<p>The worker will normally be engaged in a workplace in which they:</p> <ul style="list-style-type: none"> - <i>demonstrate understanding of a broad knowledge base incorporating some theoretical concepts;</i> - <i>apply solutions to a defined range of unpredictable problems;</i> - <i>identify and apply skill and knowledge areas to a wide variety of contexts, with depth in some areas;</i> - <i>identify, analyse and evaluate information from a variety of sources;</i> - <i>take responsibility for own outputs in relation to specified quality standards; and</i> - <i>take limited responsibility for the quantity and quality of the output of others.</i> 		
Assessment outcomes will be gathered using	<ul style="list-style-type: none"> • Demonstration • Theory Assessment • Role Plays & Scenarios • Completion of activities during the delivery 		
Documents issued on successful completion	Certificate IV in Hospitality (Catering Operations) SIT40607		
Price per person	POA	Course Fees	POA