

Programme Name	Certificate IV in Cookery
Programme Description	Professionally qualified culinary workers will always be in great demand in Fiji. The Certificate in Cookery programme offered by the school has evolved from a four (4) term certificate programme to a five (5) trimester trade programme. There is great opportunity in hotel and restaurant cooking in the local industry and even more scope and incentives in the international scene.
Majors	Cookery
Minimum Requirements	Pass in year 12
Programme Type	Certificate

College of Business, Hospitality & Tourism Studies			
CERTIFICATE IV			
COOKERY			
Program Structure - with effect from 01 January, 2017			
	Unit Code	UNIT TITLE	CP
CORE UNITS			
1	CKY301	Introduction to Cookery Skills -Theory & Practice	16
2	CKY401	Kitchen Safety, Sanitation & Hygiene	10
3	CKY403	Purchasing Food Commodities	10
4	CKY404	Intermediate Cookery Skills - Theory & Practice II	16
5	CKY402	Catering Control	10
6	OHS403	Occupational Health and Safety III	10
7	FBV302	Food and Beverage Skills: Theory and Practice	16
8	BKY405	Hot and Cold Dessert Presentation I	16
9	CKY501	Kitchen Management & Supervision	10
10	CKY502	Food Preparation to Dietary & Health Needs	10
11	COM501	Communication Skills & Studies	10
		Directed Industrial Attachment (3 months)	
Total Credit Points			134