

Program Name	Certificate IV in Cookery
Program Description	Program participants who successfully complete this qualification can apply for cooking posts in the hotel, restaurant and commercial catering sector as commis, kitchen hands and assistant cooks from the Certificate III & IV in Cookery program.
Majors	Cookery
Minimum Requirements	Pass in Year 12, with 50% or more marks in English There are no Pre-Requisites for Cert IV Courses
Program Type	Certificate

Course Code	Course Name	Credit Points
	Core Courses:	
	Year 1: Semester 1	
COM408	Professional Communication	12
CKY402Sem	Catering Control	12
FBV402Sem	Banqueting & Functions	12
MKT401Sem	Introduction to Retailing	12
CKY403Sem	Food Production Foundation	12
	Credit Points	60
	Year 1: Semester 2	
OHS403Sem	OHS	12
BKY405Sem	Introduction to Hot & Cold Desserts	12
FBV402Sem	Banqueting & Functions	12
CKY406Sem	Food Preparation to Dietary & Health Needs	12
CKY404Sem	Principles of Cookery Skills	12
	Credit Points	60
	Total Credit Points	120

DIA Directed Industrial Attachment 3 months: Completion of all courses Assisting with Employment