

APPLY

To apply for courses as an international student, please complete the Enrolment Form (International Student) with the required supporting documents.

EMAIL US:

admissions@ilearnoz.edu.au
marketing@ilearnoz.edu.au

For further information about the enrolment procedure, please visit our website: www.ilearnoz.edu.au

A FEW REASONS TO CHOOSE US

DYNAMIC TEAM

EDUCATION WITH QUALITY SERVICE

NATIONALLY RECOGNISED QUALIFICATIONS

QUALITY TEACHING

PASSIONATE TEACHERS WHO ARE PROFESSIONALS IN THEIR FIELD

EXCELLENT FACILITIES & STUDENT SUPPORT

GREAT LEARNING ENVIRONMENT



Learn. Grow. Become
RTO NO: 52791; Cricos Code: 03831C



COMMERCIAL COOKERY AND HOSPITALITY MANAGEMENT

VISIT US

Level 1, 213-215 Lonsdale Street,
VIC 3000, Australia

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EMAIL: admissions@ilearnoz.edu.au, marketing@ilearnoz.edu.au



NATIONALLY RECOGNISED
TRAINING



SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

iLearn OZ welcomes all students who meet our entry requirements. Typically, you are an international student who is: Seeking to pursue or further a career in commercial cookery, Seeking to enter a new industry sector, Seeking a pathway to higher-level qualifications.



SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

WORK PLACEMENT

iLearn OZ will assist students to find a work placement. However, students may also organise their own work placements. Your work placement will be discussed in detail with you once you start your course.

ENTRY REQUIREMENTS

- Students must be over 18 years of age,
 - Student must have successfully completed Year 12 or higher in Australia or overseas
 - Students must have either an IELTS score of 5.5 total or above with no band lower than 5.0 or equivalent.
- Entry requirements will be checked at enrollment in line with the RTO's Student entry requirements, selection, enrolment and orientation policy.

At iLearn OZ, our International students are expected to meet minimum English Language requirements in line with the RTO's Student entry requirements, selection, enrollment and orientation policy.

PATHWAYS

Potential employment options are in the commercial cookery sector in the roles such as chef or chef de partie. Students who complete SIT40516 Certificate IV in Commercial Cookery course may wish to continue their education into a range of Diploma qualifications, such as the SIT50416 Diploma of Hospitality Management.

Students who complete SIT50416 Diploma of Hospitality Management course may wish to continue their education into a range of Advanced Diploma qualifications, such as the SIT60316 Advanced Diploma of Hospitality Management.

COURSE CREDIT

Students may apply for recognition of existing qualifications or skills, knowledge and experience (credit transfer or recognition of prior learning). The granting of course credit may affect course fees as well as the duration of the course.

This process is outlined in iLearn OZ Student Enrolment and Completion Policy and Associated Procedures and Training and Assessment Policy & Associated Procedures.

ACADEMIC YEAR/ START DATES

Year/Term	Term 1			Term 2			Term 3			Term 4		
	11 JAN	15 FEB	15 MAR	12 APR	17 MAY	14 JUN	12 JUL	16 AUG	13 SEP	11 OCT	15 NOV	13 DEC
2021	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516
	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416
Year/Term	Term 1			Term 2			Term 3			Term 4		
	10 JAN	14 FEB	14 MAR	11 APR	16 MAY	13 JUN	11 JUL	15 AUG	12 SEP	10 OCT	14 NOV	12 DEC
2022	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516	SIT40516
	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416	SIT50416

Qualification/Fees/ Duration

SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS COURSE CODE
103110D

AUD 24300
78 Weeks (Tuition fee)

AUD 1000
Qualification
(Course Material fee)

AUD 200
(Enrollment fee)

- BSBDIV501 Manage diversity in the workplace
- BSBSUS401 Implement and monitor environmentally sustainable work practices
- SITHCCC001 Use food preparation equipment*
- SITHCCC005 Prepare dishes using basic methods of cookery*
- SITHCCC006 Prepare appetisers and salads*
- SITHCCC007 Prepare stocks, sauces and soups*
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes*
- SITHCCC012 Prepare poultry dishes*
- SITHCCC013 Prepare seafood dishes*
- SITHCCC014 Prepare meat dishes*
- SITHCCC018 Prepare food to meet special dietary requirements*
- SITHCCC019 Produce cakes, pastries and breads*
- SITHCCC020 Work effectively as a cook*
- SITHKOP002 Plan and cost basic menus
- SITHKOP004 Develop menus for special dietary requirements
- SITHKOP005 Coordinate cooking operations*
- SITHPAT006 Produce desserts*

- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXFA001 Use hygienic practices for food safety
- SITXFA002 Participate in safe food handling practices
- SITXHRM001 Coach others in job skills
- SITXHRM003 Lead and manage people
- SITXINV002 Maintain the quality of perishable items*
- SITXMGTO01 Monitor work operations
- SITXWHS003 Implement and monitor work health and safety practices
- SITXWHS002 Identify hazards, assess and control safety risks
- SITXFIN004 Prepare and monitor budgets
- BSBWOR203 Work effectively with others
- SITXCCS006 Provide service to customers
- BSBITU306 Design and produce business documents
- BSBFAI401 Prepare financial reports
- SITHIND002 Source and use information on the hospitality industry

SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS COURSE CODE
103111C

AUD 25500
104 Weeks (Tuition fee)

AUD 1000
Qualification
(Course Material fee)

AUD 200
(Enrollment fee)

- BSBDIV501 Manage diversity in the workplace
- BSBMGT517 Manage operational plan
- SITXCCS007 Enhance customer service experiences
- SITXCCS008 Develop and manage quality customer service practices
- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM002 Roster staff
- SITXHRM003 Lead and manage people
- SITXMGTO01 Monitor work operations
- SITXMGTO02 Establish and conduct business relationships
- SITXWHS003 Implement and monitor work health and safety practices
- SITXFA001 Use hygienic practices for food safety
- SITHKOP005 Coordinate cooking operations

- SITHCCC013 Prepare seafood dishes*
- SITHCCC014 Prepare meat dishes*
- SITHPAT006 Produce desserts*
- SITHCCC019 Produce cakes, pastries and breads*
- BSBMCM401 Make a presentation
- BSBITU306 Design and produce business documents
- SITXWHS002 Identify hazards, assess and control safety risks
- BSBWOR203 Work effectively with others
- SITXCCS006 Provide service to customers
- SITXHRM001 Coach others in job skills
- SITHIND002 Source and use information on the hospitality industry
- BSBSUS401 Implement and monitor environmentally sustainable work practices
- BSBFAI401 Prepare financial reports

* Package course of Certificate IV in Commercial Cookery + Diploma of Hospitality Management (Fast Track Course Package) for 104 weeks is also available