

**Program Structure: Certificate IV in Cookery**

Program Name	<b>Certificate IV in Cookery</b>
Program Description	Program participants who successfully complete this qualification can apply for cooking posts in the hotel, restaurant and commercial catering sector as Commis, Demi Chef, Section Chef from the 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

<b>Certificate IV in Cookery</b>			
<b>No</b>	<b>Code</b>	<b>Name</b>	<b>CP</b>
<b>Year 1: Semester 1</b>			
1	COM408Sem	Professional Communication	12
2	CKY403Sem	Food Production Foundation	12
3	CKY402 Sem	Catering Control	12
4	FBV402Sem	Banqueting & Functions	12
5	MKT401Sem	Introduction to Retailing	12
		<b><i>Credit Points</i></b>	<b>60</b>
<b>Year 1: Semester 2</b>			
6	BKY405Sem	Introduction to Hot & Cold Desserts	12
7	CKY404Sem	Principles of Cookery Skills	12
8	CKY406Sem	Food Preparation to Dietary & Health Needs	12
9	OHS403Sem	Occupational Health and Safety	12
10	FBV404Sem	Restaurant Services Operations	12
		<b><i>Credit Points</i></b>	<b>60</b>
		<b><i>Total Credit points</i></b>	<b>120</b>
<b>DIA- Directed Industrial Attachment 3 Months</b>			