



Certificate IV in Commercial Cookery

Program Overview

The Certificate IV in Commercial Cookery equips students with advanced culinary and supervisory skills needed to lead teams in commercial kitchens. The course covers menu planning, food preparation, workplace health and safety, kitchen management, and leadership skills. Graduates operate independently or with limited guidance and apply discretion in solving non-routine kitchen problems.

Possible Career Opportunities:

- Chef / Chef de Partie
- Kitchen Supervisor
- Cook in restaurants, hotels, clubs, cafés, or catering businesses

Entry Requirements:

- Completed Year 13 or Pass in Year 12 or
- Work experience in relevant industry sector or
- Met the mature student criteria.

(If above not met, must pass vocational literacy and numeracy test set by OIT.)

Duration & Delivery & Fees:

- 2 to 3 Trimesters
- Blended Delivery: Face-to-Face and online through Moodle
- Total Fees - \$6,000.00

Unit of Competency

Core Units (26)

1. HCC 410 – Manage diversity in the workplace
2. HCC 411 – Implement and monitor environmentally sustainable work practices
3. HCC 412 – Use food preparation equipment

4. HCC 413 – Prepare dishes using basic methods of cookery
5. HCC 414 – Prepare appetisers and salads
6. HCC 415 – Prepare stocks, sauces and soups
7. HCC 416 – Prepare vegetable, fruit, egg and farinaceous dishes
8. HCC 417 – Prepare poultry dishes
9. HCC 418 – Prepare seafood dishes
10. HCC 419 – Prepare meat dishes
11. HCC 420 – Prepare food to meet special dietary requirements
12. HCC 421 – Produce cakes, pastries and breads
13. HCC 422 – Work effectively as a cook
14. HCC 423 – Plan and cost basic menus
15. HCC 424 – Develop menus for special dietary requirements
16. HCC 425 – Coordinate cooking operations
17. HCC 426 – Produce desserts
18. HCC 427 – Manage conflict
19. HCC 428 – Manage finances within a budget
20. HCC 429 – Coach others in job skills
21. HCC 430 – Lead and manage people
22. HCC 431 – Maintain the quality of perishable items
23. HCC 432 – Monitor work operations
24. HCC 433 – Implement and monitor work health and safety practices
25. HCC 434 – Enhance customer service experiences
26. HCC 435 – Participate in safe food handling practices

Elective Units (7)

1. HCC 436 – _Roster staff
2. HCC 437 – _Receive and store stock
3. HCC 438 – _Control stock
4. HCC 439 – _Identify hazards, assess and control safety risks
5. HCC 440 – _Provide responsible service of alcohol
6. HCC 441 – _Handle and serve cheese
7. HCC 442 – _Source and use information on the hospitality industry

For further information, please contact on email info@oit.ac.fj or phone (679) 835 2627 / (679) 672 0123

For enrolment, please visit OIT Namaka Campus, Level 1, Challenge Plaza, Namaka, Nadi or apply online via <https://oit.ac.fj/qualification-application-form/>

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