



## **Certificate IV in Commercial Cookery**

### **Program Overview**

The Certificate IV in Commercial Cookery is designed to develop advanced culinary skills and kitchen management capabilities required in professional hospitality environments. The program integrates practical cookery techniques with menu planning, cost control, food safety, and kitchen supervision.

Learners will gain hands-on experience in preparing a wide range of dishes while developing the operational and leadership skills needed to perform effectively in commercial kitchens.

### **Possible Career Opportunities:**

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

### **Entry Requirements:**

- Completed Year 12 or
- Certificate III in Hospitality or related field 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 - \$4,900.00

## Unit of Competency

- CCOK401 Organise, Prepare and Present Food in Commercial Kitchen Operations
- CCOK402 Receive, Store and Maintain Kitchen Supplies and Stock
- CCOK403 Apply and Adapt Commercial Cookery Methods in Kitchen Operations
- CCOK404 Prepare and Present Cold Kitchen Items and Appetisers
- CCOK405 Prepare, Produce and Present Stocks, Sauces and Soups
- CCOK406 Select, Prepare and Cook Proteins in Commercial Kitchens (Meat, Poultry, Seafood Integrated)
- CCOK407 Prepare and Cook Vegetables, Fruits and Farinaceous Dishes
- CCOK408 Produce Pastry, Bakery and Dessert Items
- CCOK409 Plan, Prepare and Present Food for Buffet and Function Service
- CCOK410 Develop Cost-Effective Menus for Commercial Food Operations
- CCOK411 Monitor Catering Revenue, Costs and Financial Performance
- CCOK412 Implement and Monitor Food Safety and Hygiene Systems
- CCOK413 Supervise and Coordinate Kitchen Operations
- CCOK414 Apply Integrated Commercial Cookery Practice in a Workplace Environment (Capstone)

For further information, please contact on email [info@oit.ac.fj](mailto:info@oit.ac.fj) or phone (679) 9978679 / (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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