



| TIMETABLE | | Qualification: SIT40407 Certificate IV in Hospitality (Commercial Cookery) | | Year: 2010 |
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| Stage: 1 200 Hours | Day 1 (7 Hours) HOSPITALITY THEORY | Day 2 (6.5 Hours) COOKERY PRACTICAL | Day 3 (6.5 Hours) COOKERY PRACTICAL | |
| WEEK 1 | SITXOHS001A Follow Health, Safety And Security Procedures | SITHCCC001A Organise And Prepare Food | SITHCCC001A Organise And Prepare Food | |
| WEEK 2 | SITXOHS001A Follow Health, Safety And Security Procedures | SITHCCC001A Organise And Prepare Food | SITHCCC001A Organise And Prepare Food | |
| WEEK 3 | SITXOHS002A Follow Workplace Hygiene Procedures | SITHCCC005A Use Basic Methods Of Cookery | SITHCCC005A Use Basic Methods Of Cookery | |
| WEEK 4 | SITXOHS002A Follow Workplace Hygiene Procedures 3 hour spare | SITHCCC005A Use Basic Methods Of Cookery | SITHCCC005A Use Basic Methods Of Cookery | |
| WEEK 5 | SITHCCC004A Clean And Maintain Kitchen Premises | SITHCCC005A Use Basic Methods Of Cookery | SITHCCC005A Use Basic Methods Of Cookery | |
| WEEK 6 | SITHCCC004A Clean And Maintain Kitchen Premises | SITHCCC006A Prepare Appetisers And Salads | SITHCCC006A Prepare Appetisers And Salads | |
| WEEK 7 | SITHCCC003A Receive And Store Kitchen Supplies | SITHCCC006A Prepare Appetisers And Salads | SITHCCC006A Prepare Appetisers And Salads | |
| WEEK 8 | SITHCCC003A Receive And Store Kitchen Supplies | SITHCCC008A Prepare Stocks Sauces And Soups | SITHCCC008A Prepare Stocks Sauces And Soups | |
| WEEK 9 | HLTFA301B Apply First Aid | SITHCCC008A Prepare Stocks Sauces And Soups | SITHCCC008A Prepare Stocks Sauces And Soups | |
| WEEK 10 | HLTFA301B Apply First Aid | SITHCCC008A Prepare Stocks Sauces And Soups | SITHCCC008A Prepare Stocks Sauces And Soups | |
| Stage: 2 200 Hours | Day 1 (7 Hours) HOSPITALITY THEORY | Day 2 (6.5 Hours) COOKERY PRACTICAL | Day 3 (6.5 Hours) COOKERY PRACTICAL | |
| WEEK 1 | SITXCOM002A Work In A Socially Diverse Environment/ SITXCOM001A Work With Colleagues And Customers | SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes | SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes | |
| WEEK 2 | SITXCOM002A Work In A Socially Diverse Environment/ SITXCOM001A Work With Colleagues And Customers | SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes | SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes | |
| WEEK 3 | SITXCOM002A Work In A Socially Diverse Environment/ SITXCOM001A Work With Colleagues And Customers | SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes | SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes | |
| WEEK 4 | SITXCOM002A Work In A Socially Diverse Environment/ SITXCOM001A Work With Colleagues And Customers | SITHCCC029A Prepare Foods According To Dietary And Cultural Needs | SITHCCC029A Prepare Foods According To Dietary And Cultural Needs | |
| WEEK 5 | SITHIND001A Develop And Update Hospitality Industry Knowledge | SITHCCC029A Prepare Foods According To Dietary And Cultural Needs | SITHCCC029A Prepare Foods According To Dietary And Cultural Needs | |
| WEEK 6 | SITHIND001A Develop And Update Hospitality Industry Knowledge | SITHCCC029A Prepare Foods According To Dietary And Cultural Needs | SITHCCC029A Prepare Foods According To Dietary And Cultural Needs | |
| WEEK 7 | SITHIND001A Develop And Update Hospitality Industry Knowledge | SITHCCC002A PRESENT FOOD | | |
| WEEK 8 | SITXHRM001A Coach Others In Job Skills | SITHCCC010A Select Prepare And Cook Poultry | SITHCCC010A Select Prepare And Cook Poultry | |



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| WEEK 9 | SITXHRM001A Coach Others In Job Skills | SITHCCC010A Select Prepare And Cook Poultry | SITHCCC010A Select Prepare And Cook Poultry |
| WEEK 10 | SITXHRM001A Coach Others In Job Skills | SITHCCC010A Select Prepare And Cook Poultry | SITHCCC010A Select Prepare And Cook Poultry |
| Stage: 3 200 Hours | Day 1 (7 Hours) HOSPITALITY THEORY | Day 2 (6.5 Hours) COOKERY PRACTICAL | Day 3 (6.5 Hours) COOKERY PRACTICAL |
| WEEK 1 | SITXCOM003A Deal With Conflict Situation | SITHCCC011A Prepare And Cook Seafood | SITHCCC011A Prepare And Cook Seafood |
| WEEK 2 | SITXCOM003A Deal With Conflict Situation | SITHCCC011A Prepare And Cook Seafood | SITHCCC011A Prepare And Cook Seafood |
| WEEK 3 | SITXCOM003A Deal With Conflict Situation | SITHCCC011A Prepare And Cook Seafood | SITHCCC011A Prepare And Cook Seafood |
| WEEK 4 | SITXFSA001A Implement Food Safety Procedures | SITHCCC012A Select, Prepare And Cook Meat | SITHCCC012A Select, Prepare And Cook Meat |
| WEEK 5 | SITXFSA001A Implement Food Safety Procedures | SITHCCC012A Select, Prepare And Cook Meat | SITHCCC012A Select, Prepare And Cook Meat |
| WEEK 6 | SITXFSA001A Implement Food Safety Procedures | SITHCCC012A Select, Prepare And Cook Meat | SITHCCC012A Select, Prepare And Cook Meat |
| WEEK 7 | SITHCCC016A Develop cost effective menus | SITHCCC012A Select, Prepare And Cook Meat | SITHCCC012A Select, Prepare And Cook Meat |
| WEEK 8 | SITHCCC016A Develop cost effective menus | SITHCCC014A Prepare Pastries, Cakes And Yeast Goods | SITHCCC014A Prepare Pastries, Cakes And Yeast Goods |
| WEEK 9 | SITHCCC016A Develop cost effective menus | SITHCCC014A Prepare Pastries, Cakes And Yeast Goods | SITHCCC014A Prepare Pastries, Cakes And Yeast Goods |
| WEEK 10 | SITHCCC016A Develop cost effective menus | SITHCCC014A Prepare Pastries, Cakes And Yeast Goods | SITHCCC014A Prepare Pastries, Cakes And Yeast Goods |
| Stage: 4 200 Hours | Day 1 (7 Hours) HOSPITALITY THEORY | Day 2 (6.5 Hours) COOKERY PRACTICAL | Day 3 (6.5 Hours) COOKERY PRACTICAL |
| WEEK 1 | SITXFSA002A Develop and Implement a food safety program | SITHCCC013A Prepare Hot And Cold Desserts | SITHCCC013A Prepare Hot And Cold Desserts |
| WEEK 2 | SITXFSA002A Develop and Implement a food safety program | SITHCCC013A Prepare Hot And Cold Desserts | SITHCCC013A Prepare Hot And Cold Desserts |
| WEEK 3 | SITXFSA002A Develop and Implement a food safety program | SITHCCC013A Prepare Hot And Cold Desserts | SITHCCC013A Prepare Hot And Cold Desserts |
| WEEK 4 | SITXFSA002A Develop and Implement a food safety program | SITHCCC013A Prepare Hot And Cold Desserts | SITHCCC013A Prepare Hot And Cold Desserts |
| WEEK 5 | SITXFSA002A Develop and Implement a food safety program | SITHCCC015A Plan And Prepare Food For Buffets | SITHCCC015A Plan And Prepare Food For Buffets |
| WEEK 6 | SITXFSA002A Develop and Implement a food safety program | SITHCCC015A Plan And Prepare Food For Buffets | SITHCCC015A Plan And Prepare Food For Buffets |
| WEEK 7 | SITHCCC026A Establish and maintain quality control of food | SITHCCC027A Prepare, Cook And Serve Food | SITHCCC028A Prepare, Cook And Serve Food For Menus |



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| WEEK 8 | SITHCCC026A Establish and maintain quality control of food | SITHCCC028A Prepare, Cook And Serve Food For Menus | Re assessments if required | | |
| WEEK 9 | SITHCCC026A Establish and maintain quality control of food | SITHCCC026A Establish and maintain quality control of food | Re assessments if required | | |
| WEEK 10 | Re assents if required | Re assents if required | Re assessments if required | | |
| Stage: 5 240 Hours | Day 1 (8Hours) | Day 2 (8 Hours) | Day 3 (8 Hours) | Day 4 (8 Hours) | Day 5 (8 Hours) |
| WEEK 1 | Work Placement | Work Placement | Work Placement | Work Placement | Work Placement |
| WEEK 2 | Work Placement | Work Placement | Work Placement | Work Placement | Work Placement |
| WEEK 3 | Work Placement | Work Placement | Work Placement | Work Placement | Work Placement |
| WEEK 4 | Work Placement | Work Placement | Work Placement | Work Placement | Work Placement |
| WEEK 5 | Work Placement | Work Placement | Work Placement | Work Placement | Work Placement |
| WEEK 6 | Work Placement | Work Placement | Work Placement | Work Placement | Work Placement |
| | Day 1 (7 Hours) HOSPITALITY THEORY | Day 2 (6.5 Hours) HOSPITALITY THEORY | Day 3 (6.5 Hours) HOSPITALITY THEORY | | |
| Week 7 | SITXINV001A Receive And Store Stock/Sitxinv002a Control And Order Stock | SITXINV001A Receive And Store Stock/SITXINV002A Control And Order Stock | SITXINV001A Receive And Store Stock/SITXINV002A Control And Order Stock | | |
| WEEK 8 | SITXINV001A Receive And Store Stock/Sitxinv002a Control And Order Stock SITXFIN005A Prepare And Monitor Budgets/SITXFIN004a Manage Finances Within A Budget | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | | |
| WEEK 9 | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | | |
| WEEK 10 | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | | |
| STAGE 6 200 Hours | Day 1 (7 Hours) HOSPITALITY THEORY | Day 2 (6.5 Hours) HOSPITALITY THEORY | Day 3 (6.5 Hours) HOSPITALITY THEORY | | |
| WEEK 1 | SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget | SITHCCC025A Monitor Catering Revenue And Cost | SITHCCC025A Monitor Catering Revenue And Cost | | |
| WEEK 2 | SITHCCC025A Monitor Catering Revenue And Cost | SITHCCC025A Monitor Catering Revenue And Cost | SITHCCC025A Monitor Catering Revenue And Cost /SITXHRM005A Lead And Manage People | | |
| WEEK 3 | SITXHRM005A Lead And Manage People | SITXHRM005A Lead And Manage People | SITXHRM005A Lead And Manage People | | |
| WEEK 4 | SITXHRM005A Lead And Manage People | SITXHRM005A Lead And Manage People | SITXHRM005A Lead And Manage People | | |
| WEEK 5 | SITXHRM005A Lead And Manage People | SITXHRM005A Lead And Manage People | SITXHRM005A Lead And Manage People/ SITXMG001A Monitor Work Operations | | |



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| WEEK 6 | SITXMGT001A Monitor Work Operations | SITXMGT001A Monitor Work Operations | SITXMGT001A Monitor Work Operations |
| WEEK 7 | SITXMGT002A Develop And Implement Operational Plans | SITXMGT002A Develop And Implement Operational Plans | SITXMGT002A Develop And Implement Operational Plans |
| WEEK 8 | SITXMGT002A Develop And Implement Operational Plans | SITXMGT002A Develop And Implement Operational Plans | SITXMGT002A Develop And Implement Operational Plans |
| WEEK 9 | SITXMGT002A Develop And Implement Operational Plans | SITXMGT002A Develop And Implement Operational Plans/SITXFIN003A Interpret Financial Information | SITXFIN003A Interpret Financial Information |
| WEEK 10 | SITXFIN003A Interpret Financial Information | SITXFIN003A Interpret Financial Information | SITXFIN003A Interpret Financial Information |
| STAGE 7 200 Hours | Day 1 (7 Hours) HOSPITALITY THEORY | Day 2 (6.5 Hours) HOSPITALITY THEORY | Day 3 (6.5 Hours) HOSPITALITY THEORY |
| WEEK 1 | SITXFIN003A Interpret Financial Information | SITXFIN003A Interpret Financial Information | SITXFIN003A Interpret Financial Information |
| WEEK 2 | SITXOHS004A Implement And Monitor Workplace Health Safety Security Practices | SITXOHS004A Implement And Monitor Workplace Health Safety Security Practices | SITXOHS004A Implement And Monitor Workplace Health Safety Security Practices |
| WEEK 3 | SITXOHS004A Implement And Monitor Workplace Health Safety Security Practices | SITXOHS004A Implement And Monitor Workplace Health Safety Security Practices | |
| WEEK 4 | Re assents if required | Re assents if required | Re assessments if required |
| WEEK 5 | Re assents if required | Re assents if required | Re assessments if required |
| WEEK 6 | | | |
| WEEK 7 | | | |
| WEEK 8 | | | |
| WEEK 9 | | | |
| WEEK 10 | | | |

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