



Chef (Small Restaurant or Cafe)

Certificate IV in Commercial Cookery - SIT40413

Job Description

Employees are chefs who also perform supervisory or team leading roles in a smaller kitchen, including supervising the preparation and cooking of a variety of dishes, designing menus, monitoring costs, and maintaining quality control.

Summary of Training

- Manage diversity in the workplace
- Implement and monitor environmentally sustainable work practices
- Provide first aid
- Use food preparation equipment
- Produce dishes using basic methods of cookery
- Produce appetisers and salads
- Produce stocks, sauces and soups
- Produce vegetable, fruit, egg and farinaceous dishes
- Produce poultry dishes
- Produce seafood dishes
- Produce meat dishes
- Prepare food to meet special dietary requirements
- Produce cakes, pastries and breads
- Work effectively as a cook
- Plan and cost basic menus
- Develop menus for special dietary requirements
- Coordinate cooking operations
- Produce desserts
- Manage conflict
- Manage finances within a budget
- Use hygienic practices for food safety
- Participate in safe food handling practices
- Coach others in job skills
- Lead and manage people
- Maintain the quality of perishable items
- Monitor work operations



- Implement and monitor work health and safety practices
 - Prepare and serve espresso coffee
 - Provide advice on food
 - Plan catering for events or functions
 - Enhance the customer service experience
 - Develop and implement a food safety program
 - Purchase goods
- This Australian Apprenticeships occupation may attract additional incentives under a range of initiatives in the Australia Government's Skilling Australia for the future initiative. This may include incentives to take up a trade or upgrade your skills in a skill shortage occupation. For more information contact an Apprenticeship Network provider, call the Australian Apprenticeships referral line on 13 38 73, or look at the [National Skills Needs List](#).

Note

Please be aware that this Sample Training Program is designed to be a guide only to the selection of non-core units. Alternative combinations of units may be selected. In some cases Australian Apprentices may also have to complete prerequisite units. Employers and Australian Apprentices should seek advice from Australian Apprenticeship Support Network (Apprenticeship Network) providers or Registered Training Organisation for more detail.