

**CERTIFICATE IV IN COMMERCIAL COOKERY**

**This qualification is internationally accredited by the International Centre for Excellence in Tourism and Hospitality Education (THE-ICE), and nationally accredited on the Fiji Qualification Framework (FQF) by the Fiji Higher Education Commission (FHEC). It is also registered on the Pacific Register of Qualifications and Standards (PRQS).**

# DESCRIPTION

This qualification equips graduates with food preparation skills and technical knowledge to enable them to work independently in a commercial kitchen environment. The programme covers priority industry standards on safety, hygiene, equipment maintenance, menu development, ingredient quality, purchasing, storage, food preparation, cost control, food service, people skills, communication, technology and sustainable environmental practices. The practical and theoretical courses in this programme address the science, art and business principles of food preparation and service.

# CAREER OPPORTUNITIES

Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification include but not limited to:

* Commis
* Assistant Cook
* Demi Chef de Partie

# LENGTH OF PROGRAMME

|  |  |
| --- | --- |
| Full Time  | 1 and half years  |

# ELIGIBILITY/ADMISSION REQUIREMENTS

1. Medical Report; and,
2. Certificate III in Commercial Cookery or equivalent from a recognised tertiary institute and at least 400 hours of work experience in a resort/hotel kitchen; or,
3. Met the Mature Student Admission Requirements of the University.

# COURSE INFORMATION

This programme has a total of Nine (9) courses.

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| --- | --- | --- | --- | --- | --- |
| **Course Code**  | **Course Title**  | **Semester**  | **Delivery Mode**  | **Campus**  | **Fees (FJD)**  |
| CECC31  | Kitchen Fundamentals - Food Safety, OHS, Equipment and Cookery Methods | 1 & 2 | Face to face  | Laucala/Nadi | $550 |
| CECC32  | Cookery Methods & Skill 1 | 1 & 2 | Face to face  | Laucala/Nadi | $550 |
| CECC33  | Cookery Methods & Skills II | 1 & 2 | Face to face  | Laucala/Nadi | $550 |
| CECC34 | Technology, Menu Planning, Stock Control and First Aid | 1 & 2 | Face to Face | Laucala/Nadi | $550 |
| CECC35  | Workplace Attachment – Commercial Cookery | 1 & 2 | Face to face  | Laucala/Nadi | $550 |
| CECC41  | Pacific Rim Cuisine and Seasonal Local Produce | 1 | Face to face  | Laucala/Nadi | $1,175 |
| CECC42  | International Cuisine  | 1 | Face to face  | Laucala/Nadi | $1,175 |
| CECC43  | Kitchen Menus & Budgets  | 1 & 2 | Semester 1: Face to FaceSemester 2: Blended | Laucala/Nadi  | $850 |
| CECC44  | Kitchen Teams & Leadership | 1 & 2 | Semester 1: Face to FaceSemester 2: Blended | Laucala/Nadi | $850  |

# ASSESSMENT

All courses are competency based and assessment varies with each course which may include observations, questions and answers, case studies, portfolios, work samples, assignments, written tasks, oral questioning, projects, training record books, practical demonstrations, and third party reports. Workplace based assessments are applicable to working students only.

# RECOGNITION OF PRIOR LEARNING

Recognition of Prior Learning (RPL) takes into account the knowledge and skills you have already gained through your previous education and work. This may be through formal or informal training, paid or unpaid work experience, and can earn you credits if relevant to the courses of this programme. Student may apply for RPL with $100 application fee when enrolling for the programme. Student is to pay full course fee for the courses that have been awarded with an RPL.

# CREDIT TRANSFER

Do you already have a qualification, statements of attainment or academic statements for courses completed at another recognised institution? If yes, Pacific TAFE may award credit transfers after assessing: learning outcomes, content, credit points and assessment tools used; and ascertaining their relevance and appropriateness to this qualification. This one-off absolute decision lies with Pacific TAFE. There is no cost for this arrangement.

# EXIT POINTS

You may exit from this qualification and receive a Statement of Attainment for courses you have successfully completed.

# LEARNING RESOURCES & SUPPORT SERVICES

Students are issued with learning materials and hand-outs relevant to each course. Some courses require the purchase of text books/manuals; these are available from the USP Book Centre and a copy is available from the University Library. Students will have full access to Library, Counselling Programmes, ITS Labs, email access, online learning support and Campus Life activities. Learning Support Team provides learning support via one-to-one consultation through an "open door” policy, Academic Skills Workshops and Industry Mentoring Programmes. Students can also access online learning support on “Moodle” which is USP’s online learning management system.

# USP’S OBLIGATIONS, STUDENTS’ RIGHTS

The Student Grievance Policy and Procedures apply to all students of the University. The Student Grievance Policy provides the guiding principles for resolving student grievances, and appealing decisions about grievances. The Policy is accompanied by the Student Grievance Procedures (together referred to as the ‘Student Grievance Policy and Procedures’). Students enrolled in a course will automatically become members of the USP Students’ Association.

**FOR MORE INFORMATION CONTACT:**

Customer Service Centre

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Email: pacifictafe@usp.ac.fj

Website: [www.usp.ac.fj/pacifictafe](http://www.usp.ac.fj/pacifictafe)