

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 are not limited to:

- Commis
- Assistant Cook
- Demi Chef de Partie

LENGTH OF PROGRAMME

Full Time 1 and half years

ELIGIBILITY/ADMISSION REQUIREMENTS

To be admitted to the programme, applicant must;

1. Be in sound health and physique, confirmed in the most current report by a certified medical practitioner, and,
2. Passed, Certificate III in Commercial Cookery or equivalent from a provider registered on a national qualification framework and completed at least 400 hours of training in a resort/hotel kitchen operation or equivalent.

(This programme is managed with 20 admissions per class.)

COURSE INFORMATION

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

Course Code	Course Title	Semester	Delivery Mode	Campus	Fees (FJD)
CECC41	Pacific Rim Cuisine and Seasonal Local Produce	1	Blended	Laucala/Nadi	\$1,060
CECC42	International Cuisine	1	Blended	Laucala/Nadi	\$1,060
CECC43	Kitchen Menus & Budgets	1 & 2	Blended	Laucala/Nadi	\$550
CECC44	Kitchen Teams & Leadership	1 & 2	Blended	Laucala/Nadi	\$550

ASSESSMENT

All courses are competency based and assessments, both face-to-face and online, individual and group-work, may include Observations, Quizzes, Reports, Role-plays, Work samples, Oral tests, Skills tests, Industry mentor reports and Workplace attachment records. The prescribed assessment standards for the programme are documented in the Course outline and available on MOODLE.

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

If you have completed similar training at a registered tertiary institute, you may apply for Cross Credit. You will be required to provide programme/course outlines, assessments standards and work you have completed. Credit Transfer (CT) regulations of the University will apply to the vetting of your application. There is no fee for the processing of your CT application.

EXIT POINTS

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

LEARNING RESOURCES & SUPPORT SERVICES

The programme fee includes prescribed learning resources. On your full payment of fees, you will be provided with:

1. A set of Chef whites (Jacket, Check pants, Bib apron, Tee shirt & Head scarf);
2. Chef Tools (Professional standard 10 inch Spatula and a Pairing knife); and,
3. Site visit - Industry experience.

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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