



SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT



OVERVIEW

The purpose of this course is to develop a wide range of cookery skills in individuals that are intending to become a commercial cook.

CAREER OUTCOMES

- Chef
- Chef de Partie

ENTRY REQUIREMENTS

- Minimum 18 years of age
- Must have completed equivalent to Australian year 12
- IELTS band 6.0 (with no individual band below 6.0) or equivalent

STUDY LOCATION

Campus: Level 3, 541 Kent Street
SYDNEY NSW 2000

Kitchen: Suite 7/7A, 418A Elizabeth Street
SURRY HILLS, NSW 2010

FEEES

Total Cost: AU \$13,200.00

Tuition Fee: AU \$12,000.00

Material Fee*: AU \$1,000.00

Enrolment Fee: AU \$200.00

* The material fees for the course include:

- Learning and assessment materials (including raw materials used in the commercial kitchen)
- Full uniform and safety boots
- Chef knife set

COURSE NAME

Certificate IV in Kitchen Management

NATIONAL CODE

SIT40521

CRICOS COURSE CODE

111745B

DURATION

Total Duration is 78 weeks

Study is 50 weeks

Placement is 10 weeks

Break is 18 weeks

STUDY MODE

Face-to-face on campus.

20 hours per week.

INTAKE DATE

Please refer to our website for intake dates.



ASSESSMENT METHODS

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations
Work Placement Requirement: All students are required to work in the hospitality industry for 48 service periods to meet the requirements of the course. Students will be responsible in finding their own vocational work placements it must be pre-approved by the College. Students who are unable will be supported (not guarantee) in finding a suitable venue.

COURSE STRUCTURE

Total number of units = 33 | 27 core units plus | 6 elective units
You must achieve a competent result in the 33 units to obtain the SIT40521
Certificate IV in Kitchen Management.

UNIT CODE	UNIT NAME	UNIT TYPE
SITHCCC023	Use food preparation equipment	Core
SITHCCC027	Prepare dishes using basic methods of cookery	Core
SITHCCC028	Prepare appetisers and salads	Core
SITHCCC029	Prepare stocks, sauces and soups	Core
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC035	Prepare poultry dishes	Core
SITHCCC037	Prepare seafood dishes	Core
SITHCCC036	Prepare meat dishes	Core
SITHCCC042	Prepare food to meet special dietary requirements	Core
SITHCCC041	Produce cakes, pastries and breads	Core
SITHCCC043	Work effectively as a cook	Core
SITHKOP010	Plan and cost recipes	Core
SITHKOP012	Develop recipes for special dietary requirements	Core
SITHKOP013	Plan cooking operations	Core
SITHPAT016	Produce desserts	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXHRM009	Lead and manage people	Core
SITXINV006	Receive, store and maintain stock	Core
SITXMGTO04	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC031	Prepare vegetarian and vegan dishes	Core
SITHKOP015	Design and cost menus	Core
SITXFSA008	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITHCCC038	Produce and serve food for buffets	Elective
SITHCCC039	Produce pates and terrines	Elective
SITHKOP011	Plan and implement service of buffets	Elective
SITXINV007	Purchase goods	Elective
SITXINV008	Control stock	Elective
SITXWHS006	Identify hazards, assess and control safety risks	Elective

*Has a pre-requisite unit SITXFSA001 Use hygienic practices for food safety

RECOGNITION OF PRIOR LEARNING

Rosewood International College offers everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. You may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

CREDIT TRANSFER

Rosewood International College recognises qualifications and Statements of Attainment issued under the Australian Qualifications Framework by Registered Training Organisations.

PATHWAYS

You may pursue SIT50422 Diploma of Hospitality Management (CRICOS Course Code: 111746A).