



SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code: 112958C

ABOUT THIS QUALIFICATION

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

TYPE OF STUDY

Classroom based study

DURATION

70 weeks of delivery is inclusive with 10 weeks of placement & 8 weeks holiday breaks (Classroom sessions of 20 hours per week)

PATHWAYS

Learners who successfully complete this qualification may progress into further studies such as:

- SIT50422 Diploma of Hospitality Management

ASSESSMENT

Assessment methods may include:

- Projects / Research
- Written Assignments
- Presentation/Role play
- Unit Skill test

UNITS OF COMPETENCY

Core Units

- SITHCCC023*** - Use food preparation equipment
- SITHCCC027*** - Prepare dishes using basic methods of cookery
- SITHCCC028*** - Prepare appetisers and salads
- SITHCCC029*** - Prepare stocks, sauces and soups
- SITHCCC030*** - Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031*** - Prepare vegetarian and vegan dishes
- SITHCCC035*** - Prepare poultry dishes
- SITHCCC036*** - Prepare meat dishes
- SITHCCC037*** - Prepare seafood dishes
- SITHCCC041*** - Produce cakes, pastries and breads
- SITHCCC042*** - Prepare food to meet special dietary requirements
- SITHCCC043*** - Work effectively as a cook
- SITHKOP010** - Plan and cost recipes
- SITHKOP012*** - Develop recipes for special dietary requirements
- SITHKOP013*** - Plan cooking operations
- SITHKOP015*** - Design and cost menus
- SITHPAT016*** - Produce desserts
- SITXCOM010** - Manage conflict
- SITXFIN009** - Manage finances within a budget
- SITXFSA005** - Use hygienic practices for food safety

- SITXFSA006** - Participate in safe food handling practices
- SITXFSA008*** - Develop and implement a food safety program
- SITXHRM008** - Roster staff
- SITXHRM009** - Lead and manage people
- SITXINV006*** - Receive, store and maintain stock
- SITXMGT004** - Monitor work operations
- SITXWHS007** - Implement and monitor work health and safety practice

Elective Units

- SITHCCC040** - Prepare and Serve Cheese
- SITHCCC038** - Produce and serve food for buffets
- SITHCCC039** - Produce pates and terrines
- BSBSUS211** - Participate in Sustainable Work Practice
- SITXINV007** - Purchase Goods
- BSBCMM411** - Make presentations

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

ADMISSION REQUIREMENTS

(According to the RTO)

- Successfully completed SIT30821 Certificate III in Commercial Cookery
- Minimum age of 18 years and above

IELTS (General or Academic) overall	PTE Academic	TOEFL PB	TOEFL IBT	CAE Scale	ELICOS(General English)
6.0	55	546	78	169	n/a
5.5	46	506	62	162	+ 15 weeks
5.0	38	478	51	154	+ 30 weeks
4.5	30	450	40	146	+ 45 weeks

Note: Results older than two years are not acceptable (for offshore applicants)

OR

2. Evidence that they have studied in English for at least five years in Australia, Canada, New Zealand, Republic of Ireland, South Africa, United Kingdom or United States

OR

3. Evidence that, within two years of their application date, they have successfully completed in Australia a foundation course or a senior secondary certificate of education or successfully completed substantial components (50% or more units according to the training package) Certificate III or higher-level qualification, from the Australian Qualifications Framework on a student visa.

OR

4. Applicants originating from student visa assessment levels 1 and 2 countries without the required IELTS, or equivalent score must undertake the Language, Literacy and Numeracy (LLN) test. For further information on student visa assessment levels visit Department of Home Affairs' website at www.homeaffairs.gov.au.

Additionally, the learner is required to:

- Complete the Language, Literacy and Numeracy (LLN) test prior to the commencement of the course.
- Complete the Pre-Training Review which aims to identify training needs through questions on previous education or training, relevance of the courses to learner and relevant experience.

Other Conditions: Students required to invest on average 4 hours a week of guided learning during the training weeks and does not include the term breaks.

FEES STRUCTURE

Course Fees	\$18,500	Change of CoE	\$300
WBT Fee (Optional)	\$2500	Unit Repeat cost	\$350
Deferment Fee	\$500	Re-assessment	\$350
Application Fees	\$200	Replacement Student ID	\$15
RPL Fees	\$150/Unit	Credit Transfer	\$0
Certificate Re-issue Fees	\$200	Student Photocopying	10c/page
Material Fees	\$1800	Airport pick-up	\$100

Note: Please refer student handbook and refund policy for further information.



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For the complete and current policies, procedures, fees, eligibility, documentation, accommodation, relating to this information, please refer to the website: www.kicollege.edu.au

Quality Assurance : As a registered training organisation (RTO), the Institute operates within the Vocational Education and Training Quality Framework (VETQF) and the Australian Qualifications Framework (AQF) delivering nationally recognised qualifications & Units of Competency.



RTO Code: 45997 | CRICOS Code: 04120D