

SIT40521 Certificate IV in Kitchen Management

(CRICOS Code: 109533K)

International Students



Course Description

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.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Duration

78 Weeks - Full Time Study (including breaks)

Pathways

Pathways from the qualification

SIT50422 Diploma of Hospitality Management

Employment Opportunities

Possible job titles include:

- chef
- chef de partie

Modes of Study

The modes of study include:

- Online and face-to-face training
- Practical training in commercial training kitchen
- Work placement
- Self-study

Assessment Methods

Assessment methods include written work, case study, log book/ third party report and observations. The college will organise 200 hours of compulsory work placement.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 11 or equivalent
- IELTS 5.5 or equivalent
- Must have:
 - Access to a computer (with Adobe Reader, Microsoft Word and a web browser)
 - Access to the Internet
 - Access to a video and audio recording device
 - Computer skills including an understanding of how to access an online video conferencing software, how to use Microsoft Word and Adobe Reader, and be able to download, scan and upload documents, and how to access online materials.

If you need any help regarding access to a computer and meeting the computer skill requirements, the college can provide support for you.

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the course.

Course Contents/ 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*
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

ELECTIVE UNITS

SITHCCC025	Prepare and present sandwiches*
SITHCCC038	Produce and serve food for buffets**
SITHCCC040	Prepare and serve cheese*
SITHCCC044	Prepare specialised food items**
SITXHRM010	Recruit, select and induct staff
SITXWHS005	Participate in safe work practices

	Prerequisite unit(s)
*	SITXFSA005 Use hygienic practices for food safety
**	SITHCCC027 Prepare dishes using basic methods of cookery SITXFSA005 Use hygienic practices for food safety
***	SITHCCC027 Prepare dishes using basic methods of cookery SITHCCC042 Prepare food to meet special dietary requirements SITHKOP010 Plan and cost recipes SITXFSA005 Use hygienic practices for food safety
****	SITHKOP010 Plan and cost recipes
*****	SITXFSA005 Use hygienic practices for food safety SITXFSA006 Participate in safe food handling practices

[^] will be assessed including during work placement

Elective units have been selected by the College in consultation with industry experts.



Training Product Status: Current
Training Product Release Date: 10 June 2022

Recognition of Prior Learning (RPL) and Credit Transfer

A learner may be able to apply for RPL if they have gained competency from work, other programs, courses, life experience or training provided at work that is relevant to the course. The College recognises the AQF qualifications and statements of attainment issued by other registered training organisations.

Campus Locations

Level 9, 120 Spencer Street, Melbourne Victoria 3000, Australia

The training kitchen location for Commercial Cookery, Kitchen Management and Hospitality Management courses is at Kitchen 4, 79 Sunshine Road, West Footscray VIC 3012.

How to Apply

Complete an Application Form and submit it to the College. Form available on <https://www.melbournecitycollege.edu.au/how-to-apply>

Important Information

Intake Dates: Monthly

Fees & Charges: Please check on <https://www.melbournecitycollege.edu.au/course-fees>

Policies & Procedures (Including Refunds): <https://www.melbournecitycollege.edu.au/policy-procedures>

For further information such as student support services, timetables and other information regarding the College, please visit: <https://www.melbournecitycollege.edu.au/>

WHY MELBOURNE CITY COLLEGE AUSTRALIA?

- Close links with the industry
- Highly qualified trainers
- Value for money
- Modern equipment
- Payment Plan
- Excellent student support services
- Easily accessible campus
- Extra English support classes
- Small class sizes



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