SIT40521

Certificate IV in Kitchen Management

CRICOS Course Code: 114254H

AIA
AUSCANUS
INSTITUTE OF AUSTRALIA
CRICOS: 04062J | RTO: 45202

ABOUT THE COURSE

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.

Scan To Apply

Course Entry Requirements:

- Are at least at age of 18 on the date of course commencement.
- Have successfully completed Australian year 12 or equivalent.
- Minimum IELTS score of 5.5 or PTE score of 42 or equivalent.
  For other various English proficiency test, please refer to enrolment & admission policy available in your Student Handbook or visit www.auscanus.edu.au/forms-policies/

Additional requirements:

- Student must have access to working PC or laptop with a configuration suitable to meet study requirements.
- Student must have sound digital literacy and access to working internet.
- All the students commencing this course are required to complete LLN test on the orientation day to assist AIA to identify student's needs for additional support during their study with AIA.

DELIVERY MODE AND ASSESSMENT

| **20** hours per week and delivered face to face | **05** hours of self-study per week is requred | **78** weeks including 66 Study weeks 12 weeks of holiday |

Work Placement
Students must complete a minimum of 60 complete service periods (shifts) of 4 hours each or 30 complete service periods (shifts) of 8 hours each in a hospitality workplace undertaking work tasks relevant to the unit content. Total minimum hours of work placement are 240 hours. AIA will also consider student employment circumstance before allocating the shifts.

Assessment Methodology
Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include: written questions, projects, presentations, report writing, role plays/observations, kitchen-based demonstration & work placement.

Employment Pathways?
Once students have successfully completed SIT30816 Certificate III in Commercial Cookery, they can apply for jobs within the marketing industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

Further Study Pathways?
The further study pathways available to students who undertake this qualification include: SIT40521 Certificate IV in Kitchen Management, SIT50422 Diploma of Hospitality Management or any other Diploma level qualification with the SIT Tourism, Travel and Hospitality Training Package.

Recommendation for this Qualification?
It is highlly recommended that student should have successfully completed SIT30821 Certificate III in Commercial Cookery prior commencing this course, although this is not a mandatory entry requirement.

Course Structure:

Code	Title	Core/
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
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	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
SITHCCC038*	Produce and serve food for buffets	Elective
SITHKOP011*	Plan and implement service of buffets	Elective

Code	Title	Core/
SITHKOP015*	Design and cost menus	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
SITXFSA008*	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXINV006*	Receive, store and maintain stock	Core
SITXMGT004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITXCCS015	Enhance customer service experiences	Elective
SITXWHS006	Identify hazards, assess and control safety risks	Elective
SITXCCS014	Provide service to customers	Elective
SITHCCC040*	Prepare and serve cheese	Elective

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