SIT40521 Certificate IV in Kitchen Management

Hospitality   **CRICOS Course Code 109669E**

Qualification

Students successfully completing the course will receive the Nationally Recognised SIT40521 Certificate IV in Kitchen Management qualification.

Course Duration

This course is offered full time over 1.5 years or 78 weeks including holidays on a full time basis.

Scheduled Contact Hours

20 hours per week.

Tuition Fee

$20,000

Fees and Charges are subject to change with prior notice.
OSHC Fee and Material Fee will be charged extra (if applicable).

Please refer to AITT Website (www.aitt.edu.au) for itemised list of other costs including OSHC Fee and Course Material Fee (as applicable), and estimated living cost in Australia.

Training Location

• *Level 3, 440 Elizabeth Street, Melbourne, VIC 3000*
  (Classes as per scheduled timetable)

Training Kitchen Location

• *Unit 4, 578 Plummer Street Port Melbourne, VIC 3207*

Course Description

This qualification reflects the role of commercial 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.

Possible job titles include:
• chef
• chef de partie

Please note about Role of Agents in Recruiting Students: Prospective students may contact Australian Institute of Technical Training (AITT) directly, or the contact may be through an Agent. In all cases the student is provided with all relevant information by AITT, and the complete enrolment process is conducted by AITT. Where an Agent is involved, the Agent's sole role is to introduce the student to AITT. The Agent has no role or responsibility in determining the student's eligibility for the relevant qualification or in advising the student on the most suitable course for the student to undertake. If you have any question regarding this, please email at: admissions@aitt.edu.au immediately.

www.aitt.edu.au

Australia
>FutureUnlimited

NATIONALLY RECOGNISED
TRAINING

SIT40521 Certificate IV in Kitchen Management
Hospitality

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Entry Requirements

The Training Package does not specify any entry requirements for this qualification course.

Age Requirements

AITT has a requirement that all students must be over 18 years of age at the commencement of course.

Academic Requirements

To gain entry to this course, applicants should have successfully completed home country equivalent qualification to:

• Australian Year 11 or higher for entry to Certificate III and IV level course

For further information refer to the Equivalent Qualifications on the Victorian Curriculum and Assessment Authority (VCAA) website: *__Pages - Equivalent qualifications (vcaa.vic.edu.au)__*

• We recognise the valuable skills and life experiences that you may already have as a mature student, so if you do not meet AITT's academic entry-level requirements but have acquired skills or knowledge relevant to your chosen course, you may apply as a mature age student. A mature age student is over 18 years old and has been out of full-time education for at least one year.

English Language Requirements

All International Students applying for courses at AITT must have a minimum English Language proficiency level of one of the below:

You should qualify in ANY ONE (1) of the following:

• IELTS overall band of 5.5 or equivalent;
• TOEFL iBT test score band of 46 equivalent or above;
• PTE Academic band score 42 equivalent or above;
• Cambridge English Advanced (CAE) test score band of 162 equivalent or above;
• OET score band Pass equivalent or above;
• Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
• Completion of a full time Certificate III level course or above in Australia;
• English as the first language;
• Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR
• Any other form of assessment or test that satisfies the Institution.

Teaching Method

Teaching is conducted in the classroom as well as in the training kitchen servicing customers (simulated industry environment). The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Assessments

Assessments comprise of written assignments, tests, projects, case studies, skills demonstration and practicals. Skills will be assessed in the the simulated industry realistic training kitchen servicing customers.

Course Structure

Units of Competency

Student must complete 33 Units including 27 core & 6 elective units listed below:

Code	Title
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 practices
Elective Units	
• SITHCCC038	Produce and serve food for buffets**
• SITHCCC040	Prepare and serve cheese*
• SITHCCC044	Prepare specialised food items**
• BSBSUS211	Participate in sustainable work practices
• SITHKOP009	Clean kitchen premises and equipment *
• SITXINV007	Purchase goods

(Prerequisite unit is SITXFSA005 Use hygienic practices for food safety)*
*(** Prerequisite unit are SITXFSA005 Use hygienic practices for food safety + SITHCCC027 Prepare dishes using basic methods of cookery)*
*(*** Prerequisite unit are 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)*
*(**** Prerequisite unit is SITHKOP010 Plan and cost recipes)*
*(***** Prerequisite unit are SITXFSA005 Use hygienic practices for food safety + SITXFSA006 Participate in safe food handling practices)*

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