

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT



CRICOS COURSE CODE: 109702J

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. 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.

COURSE DETAILS

| | |
|----------------------------------|---|
| Provider Name | Australian College of Technology & Business |
| RTO Code | 32017 |
| CRICOS Code | 03164M |
| Delivery Location | 100 Brunswick St, Fortitude Valley QLD 4006, Australia |
| Kitchen Location | 29/115 Wickham St Fortitude Valley, Fortitude Valley QLD 4006 |
| Delivery Mode | Face to face (Classroom based) |
| Duration | 92 weeks, including 78 study weeks and 14 weeks of holidays |
| Study Load | 20 hours per week in the classroom |
| Work Placement | 240 hours |
| Estimated Self-Study Hour | 5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge) |

FEES STRUCTURE

AUD 14,000
TUITION FEES

AUD 1,750
NON-TUITION FEES

AUD 15,750
TOTAL FEES

** The course duration is reduced to 6 months after student has successfully completed SIT30821 Certificate III in Commercial Cookery from ACTB PTY LTD. The tuition fees payable would be adjusted proportionally**

COURSE ENTRY REQUIREMENT

There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students and ACTB requires that students are able to provide evidence that they

- Have demonstrated an IELTS level at score of least 6.0 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Upper Intermediate or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that ACTB is able to provide.
- Have successfully completed Australian year 12 or equivalent
- Are at least at age of 18 on the date of course commencement

Please Note: All the students commencing this course are required to complete the LLND to be conducted during the time of admission to assist ACTB to identify student's needs for additional support during their study with ACTB.



COURSE STRUCTURE

A total of 33 Units (27 core + 6 electives) must be completed and deemed competent to achieve the qualification SIT40521 Certificate IV in Kitchen Management. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 33 units in the qualification. Students completing all the required units of competency will attain full qualification.

| CODE | TITLE | CORE/ ELECTIVE |
|-------------------|--|----------------|
| SITXFSA005 | Use hygienic practices for food safety | Core |
| SITXFSA006 | Participate in safe food handling practices | Core |
| SITHCCC027 | Prepare dishes using basic methods of cookery | Core |
| SITXMGT004 | Monitor work operations | Core |
| SITHKOP010 | Plan and cost recipes | Core |
| SITHCCC023 | Use food preparation equipment | Core |
| SITXINV006 | Receive, store and maintain stock` | 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 |
| SITHCCC037 | Prepare seafood dishes | Core |
| SITHCCC036 | Prepare meat dishes | Core |
| SITHKOP015 | Design and cost menus | Core |
| SITHCCC035 | Prepare poultry dishes | Core |
| SITHCCC041 | Produce cakes, pastries and breads | Core |
| SITHCCC042 | Prepare food to meet special dietary requirements | Core |
| SITHPAT016 | Produce desserts | Core |
| SITXCOM010 | Manage Conflict | Core |
| SITXHRM009 | Lead and Manage People | Core |
| SITXWHS007 | Implement and monitor work health and safety practices | Core |
| SITXFIN009 | Manage Finances within a budget | Core |
| SITXFSA008 | Develop and implement a food safety program | Core |
| SITXHRM008 | Roster staff | Core |
| SITHKOP012 | Develop recipes for special dietary requirements | Core |

| CODE | TITLE | CORE/ ELECTIVE |
|-------------------|---|----------------|
| SITHKOP013 | Plan cooking operations | Core |
| SITHCC043 | Work effectively as a cook | Core |
| SITHCC040 | Prepare and serve cheese | Elective |
| SITXWHS006 | Identify hazards, assess and control safety risks | Elective |
| SITHCC038 | Produce and serve food for buffets | Elective |
| SITXCCS014 | Provide service to customers | Elective |
| SITHKOP011 | Plan and Implement service of buffets | Elective |
| SITXCCS015 | Enhance customer service experiences | Elective |

PATHWAYS

Once students have successfully completed **SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT**, they can apply for jobs within the hospitality industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

The further study pathways available to students who undertake this qualification include:

- SIT50422 Diploma of Hospitality Management
- or any other Diploma level qualification with the SIT Tourism, Travel and Hospitality Training Package

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**

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

GET IN TOUCH

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