

Cricos code: SIT40521

Certificate IV in Kitchen Management

Course details

Provider Name:	Horizon International College
CRICOS Course Code:	114402A
Location of course:	Level 8, 50 Grenfell St, Adelaide, SA 5000
Delivery mode:	Classroom, online, and workshop delivery.
Study Mode:	15 Hours/Week Face to Face and 5 Hours/Week Structured Self Study. Additional study is required to complete unsupervised, independent work in your own time.
Study Duration:	78 weeks (60 Academic weeks + 18 Weeks Holidays)

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.

Possible job titles include:

- Chef de Partie,
- Chef

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication. There are no entry requirements for this qualification.

Requirements:

Thirty-three (33) units, including twenty-seven (27) core units and six (6) elective units are required for the award of the SIT40521 Certificate IV in Kitchen Management. Units have been selected in accordance with the packaging rules and are relevant to the work outcome, local industry requirements and qualification level.

The latest release of the qualification and packaging rules can be found at the following link:

<https://training.gov.au/Training/Details/SIT40521>

Course Duration:

This qualification will be delivered over 78 weeks, including 60 weeks of training and assessment spread over 6 terms of 10 weeks each and 18 weeks of holidays. Students who have completed units from the SIT30821 Certificate III in Commercial Cookery will gain credit for units completed which will shorten the duration. Further information is provided in the Delivery and Assessment Overview.

Entry Requirements:

International students must:

- Be at least 18 years of age.
- Have completed at least the equivalent of year 12 education or relevant Certificate III level qualifications from the SIT Training Package.
- Participate in a course entry interview to determine suitability for the course and student needs.
- Participate in an LLN (Language, Literacy and Numeracy) assessment*, if applicable, to determine and demonstrate their readiness and learning capacity to undertake their desired course.
- Have an overall IELTS** score of 5.5 with no individual band score of less than 5.0 (test results must be not more than two (2) years old). English language competence can also be demonstrated through documented evidence of any of the following:
 - the student was educated in an English-speaking country for at least five (5) years; or

- the student has completed at least six (6) months of a minimum of AQF level 4 course or higher in an Australian RTO within the last two (2) years; or
- the student has successfully completed an English Placement Test at ACIC.

* For detail about LLN requirements and assessment process, please refer to the LLN (Language, Literacy and Numeracy) Requirements' section in International Student Handbook.

* Note that other English language tests such as PTE and TOEFL can be accepted. In that case, students are required to provide their results so that it can be confirmed they are equivalent to minimum IELTS score of 5.5 or higher.

Units of Competency:

Code	Title	Core / Elective
SITXHRM008	Roster staff	Core
SITXCOM010	Manage conflict	Core
SITXHRM009	Lead and manage people	Core
SITXFIN009	Manage finances within a budget	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXINV006*	Receive, store and maintain stock	Core
SITHCCC023*	Use food preparation equipment	Core
SITXFSA008*	Develop and implement a food safety program	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core

SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC028*	Prepare appetisers and salads	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
SITHPAT016*	Produce desserts	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHKOP010	Plan and cost recipes	Core
SITHKOP015*	Design and cost menus	Core
SITHKOP012*	Develop recipes for special dietary requirements	Core
SITXMGT004	Monitor work operations	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP013*	Plan cooking operations	Core
BSBTWK501	Lead diversity and inclusion	Elective
HLTAID011	Provide First Aid	Elective

SITXWHS006	Identify hazards, assess and control safety risks	Elective
SITHCCC026*	Package prepared foodstuffs	Elective
SITHCCC044*	Prepare specialised food items	Elective
SITHCCC038*	Produce and serve food for buffets	Elective

Pathways:

Potential employment options are in the commercial cookery/kitchen management sector in the roles such as chef or chef de partie. Students who complete this course may wish to continue their education into a range of Diploma qualifications, such as the SIT50422 Diploma of Hospitality Management.

Course Credit:

Students may apply for recognition of existing qualifications or skills, knowledge, and experience (credit transfer or recognition of prior learning). The granting of course credit may affect course fees as well as the duration of the course. This process is outlined in the Horizon International College Credit Transfer and Training and Assessment Policy & Procedure.

Training Kitchen Venue:

Ellington Function Center Pty Ltd; 23 Hackney Road, Hackney South Australia 5069.

Fees Information:

- **Tuition Fees:** AUD 21,000
- **Enrollment Fee:** AUD 1,750
- **Material Fee:** AUD 1500

*Student material fees does not include the cost of work book. Student can purchase/ order student work book from SCCM reception if required with additional cost.

