



## SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

### COURSE BROCHURE FOR INTERNATIONAL STUDENTS

#### 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.

#### COURSE DETAILS

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| <b>Qualification code</b>                    | SIT40521  |
| <b>Qualification title</b>                   | Certificate IV in Kitchen Management  |
| <b>CRICOS course code</b>                    | 112301M   |
| <b>Training package</b>                      | SIT - Tourism, Travel and Hospitality Training Package  |
| <b>Course duration</b>                       | 78 Weeks  |
| <b>Classroom location:</b>                   | City campus: Level 5, 545 Kent Street, Sydney, NSW 2000<br>Parramatta campus: Level 6, 460 Church Street, Parramatta, NSW 2150  |
| <b>Qualification completion requirements</b> | Thirty-three (33) units including twenty-six (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.   |
| <b>Entry requirements</b>                    | There are no training package entry requirements.<br>AIA has the following entry requirements for the international students:<br>A learner must: <ul style="list-style-type: none"><li>▪ Be at least 18 years of age.</li><li>▪ Have completed at least the equivalent of year 12 education.</li><li>▪ Participate in a course entry interview to determine suitability for the course and student needs.</li><li>▪ 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.</li><li>▪ Have an overall IELTS** score of 5.5 with no individual band score of</li></ul> |



|                                   | <p>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:</p> <ul style="list-style-type: none"> <li>the student was educated in an English-speaking country for at least five (5) years; or</li> <li>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</li> <li>the student has successfully completed an English Placement Test at AIA.</li> </ul> <p><i>* For detail about LLN requirements and assessment process, please refer to the 'LLN (Language, Literacy and Numeracy) Requirements' section below.</i></p> <p><i>** 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.</i></p>   |  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
|-----------------------------------|--|--|-----------|-----------|---------------|--|--|------|-------------|--|------|-------------|---|------|-------------|-----------------------|------|-------------|---|------|------------|--------------------------------|------|------------|-----------------------|------|-------------|---|-----------------------------|--|--|---------------|--|--|-------------|------------|--|------|------------|--------------|-------------|------------|----------------------------|----------|------------|--------------------------------------|------|------------|-----------------|------|-----------|-------------------------|------|------------|------------------------|-----------------------------|--|--|
| <p><b>Delivery mode</b></p>       | <p>This program is delivered face-to-face in the classroom and training (physical) kitchen. Training kitchen has all the necessary equipment like a commercially operating kitchen but does not have real customers. Students will receive practical training and participate in assessment in this training kitchen.</p> <p>A work placement is also required to achieve this qualification. Students will work in a commercially running kitchen, facing real-life customers to practice the knowledge and skills they developed in classroom.</p>   |  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| <p><b>Units of competency</b></p> | <p>Units are distributed among the terms as follows:</p> <p><b>* prerequisite units</b></p> <table border="1"> <thead> <tr> <th>Unit Type</th> <th>Unit Code</th> <th>Unit Name</th> </tr> </thead> <tbody> <tr> <td colspan="3" style="text-align: center;"><b>Term 1</b></td> </tr> <tr> <td>Core</td> <td>SITXFSA005*</td> <td>Use hygienic practices for food safety</td> </tr> <tr> <td>Core</td> <td>SITXFSA006*</td> <td>Participate in safe food handling practices</td> </tr> <tr> <td>Core</td> <td>SITHKOP010*</td> <td>Plan and cost recipes</td> </tr> <tr> <td>Core</td> <td>SITHCCC027*</td> <td>Prepare dishes using basic methods of cookery</td> </tr> <tr> <td>Core</td> <td>SITHCCC023</td> <td>Use food preparation equipment</td> </tr> <tr> <td>Core</td> <td>SITHKOP015</td> <td>Design and cost menus</td> </tr> <tr> <td>Core</td> <td>SITHCCC042*</td> <td>Prepare food to meet special dietary requirements</td> </tr> <tr> <td colspan="3" style="text-align: center;"><i>Term Break (3 Weeks)</i></td> </tr> <tr> <td colspan="3" style="text-align: center;"><b>Term 2</b></td> </tr> <tr> <td>SIT Package</td> <td>SITHIND006</td> <td>Source and use information on the hospitality industry</td> </tr> <tr> <td>Core</td> <td>SITXHRM008</td> <td>Roster staff</td> </tr> <tr> <td>SIT Package</td> <td>SITXHRM007</td> <td>Coach others in job skills</td> </tr> <tr> <td>Elective</td> <td>SITXCCS015</td> <td>Enhance customer service experiences</td> </tr> <tr> <td>Core</td> <td>SITXCOM010</td> <td>Manage conflict</td> </tr> <tr> <td>Core</td> <td>SITXMG004</td> <td>Monitor work operations</td> </tr> <tr> <td>Core</td> <td>SITXHRM009</td> <td>Lead and manage people</td> </tr> <tr> <td colspan="3" style="text-align: center;"><i>Term Break (3 Weeks)</i></td> </tr> </tbody> </table> | Unit Type  | Unit Code | Unit Name | <b>Term 1</b> |  |  | Core | SITXFSA005* | Use hygienic practices for food safety | Core | SITXFSA006* | Participate in safe food handling practices | Core | SITHKOP010* | Plan and cost recipes | Core | SITHCCC027* | Prepare dishes using basic methods of cookery | Core | SITHCCC023 | Use food preparation equipment | Core | SITHKOP015 | Design and cost menus | Core | SITHCCC042* | Prepare food to meet special dietary requirements | <i>Term Break (3 Weeks)</i> |  |  | <b>Term 2</b> |  |  | SIT Package | SITHIND006 | Source and use information on the hospitality industry | Core | SITXHRM008 | Roster staff | SIT Package | SITXHRM007 | Coach others in job skills | Elective | SITXCCS015 | Enhance customer service experiences | Core | SITXCOM010 | Manage conflict | Core | SITXMG004 | Monitor work operations | Core | SITXHRM009 | Lead and manage people | <i>Term Break (3 Weeks)</i> |  |  |
| Unit Type                         | Unit Code  | Unit Name  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| <b>Term 1</b>                     |  |  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITXFSA005*  | Use hygienic practices for food safety                 |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITXFSA006*  | Participate in safe food handling practices            |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITHKOP010*  | Plan and cost recipes                                  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITHCCC027*  | Prepare dishes using basic methods of cookery          |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITHCCC023   | Use food preparation equipment                         |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITHKOP015   | Design and cost menus                                  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITHCCC042*  | Prepare food to meet special dietary requirements      |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| <i>Term Break (3 Weeks)</i>       |  |  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| <b>Term 2</b>                     |  |  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| SIT Package                       | SITHIND006   | Source and use information on the hospitality industry |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITXHRM008   | Roster staff   |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| SIT Package                       | SITXHRM007   | Coach others in job skills                             |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Elective                          | SITXCCS015   | Enhance customer service experiences                   |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITXCOM010   | Manage conflict  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITXMG004  | Monitor work operations                                |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| Core                              | SITXHRM009   | Lead and manage people                                 |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |
| <i>Term Break (3 Weeks)</i>       |  |  |           |           |               |  |  |      |             |  |      |             |   |      |             |                       |      |             |   |      |            |                                |      |            |                       |      |             |   |                             |  |  |               |  |  |             |            |  |      |            |              |             |            |                            |          |            |                                      |      |            |                 |      |           |                         |      |            |                        |                             |  |  |



# AUSTRALASIAN INTERNATIONAL ACADEMY

RTO Code 41144, CRICOS Code 03480K

|   |  |            |  |  |
|---|--|------------|--|--|
|   | <b>Term 3</b>  |            |  |  |
|   | Core   | SITHCCC036 | Prepare meat dishes                                    |  |
|   | Core   | SITHCCC035 | Prepare poultry dishes                                 |  |
|   | Core   | SITHCCC037 | Prepare seafood dishes                                 |  |
|   | Core   | SITHCCC029 | Prepare stocks, sauces and soups                       |  |
|   | Core   | SITHCCC030 | Prepare vegetable, fruit, eggs and farinaceous dishes  |  |
|   | <i>Term Break (3 Weeks)</i>  |            |  |  |
|   | <b>Term 4</b>  |            |  |  |
|   | Core   | SITHKOP012 | Develop recipes for special dietary requirements       |  |
|   | Core   | SITHCCC031 | Prepare vegetarian and vegan dishes                    |  |
|   | Elective-A   | SITHCCC026 | Package prepared foodstuff                             |  |
|   | Core   | SITHCCC028 | Prepare appetisers and salads                          |  |
|   | Elective-A   | SITHCCC040 | Prepare and serve cheese                               |  |
|   | <i>Term Break (3 Weeks)</i>  |            |  |  |
|   | <b>Term 5</b>  |            |  |  |
|   | Core   | SITXFSA008 | Develop and implement a food safety program            |  |
|   | Elective-A   | SITHCCC026 | Produce and serve food for buffet                      |  |
|   | Core   | SITXINV006 | Receive, store and maintain stock                      |  |
|   | Core   | SITHPAT016 | Produce desserts                                       |  |
|   | Core   | SITHCCC041 | Produce cakes, pastries and bread                      |  |
|   | Core   | SITHKOP013 | Plan cooking operations                                |  |
|   | Core   | SITXFIN009 | Manage finances within a budget                        |  |
|   | Core   | SITXWHS007 | Implement and monitor work health and safety practices |  |
|   | <i>Term Break (3 Weeks)</i>  |            |  |  |
|   | <b>Term 6</b>  |            |  |  |
|   | Core   | SITHCCC043 | Work Effectively as a Cook                             |  |
|   | <i>Term Break (3 Weeks)</i>  |            |  |  |
| <b>Educational pathways and potential career outcomes</b> | <p>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.</p> <p>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.</p> |            |  |  |

## WHO IS RESPONSIBLE FOR YOUR TRAINING?

Australasian International Academy is responsible under the National Vocational Education and Training Regulator Act 2011 for the quality of the training and assessment being delivered in this course and for the issuance of all AQF (Australian Qualifications Framework) certificates.



## WHY STUDY WITH AUSTRALASIAN INTERNATIONAL ACADEMY (AIA)?

At AIA, you receive an education that offers 'real world' experience backed by strong links with industry, so you graduate with the practical skills employers seek and the skills and confidence you need to reach your career goals. You will receive high quality education and support from our highly qualified and experienced trainers; they are industry professionals with many years of experience in their respective fields. AIA has developed the most relevant, innovative and effective ways for students to maximise their success for learning.

Set yourself in motion now! Enrol today!!

Accelerate your career when you enrol with Australasian International Academy. For course fees and other costs, please refer to the AIA prospectus in our website, call us or write to us.

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