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

Qualification code	SIT40521
Qualification title	Certificate IV in Kitchen Management
CRICOS course code	112301M
Training package	SIT - Tourism, Travel and Hospitality Training Package
Course duration	78 Weeks
Classroom location:	City campus: Suite 1, Level 5 / 545 Kent Street, Sydney, NSW 2000
Qualification completion requirements	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.
Entry requirements	There are no training package entry requirements. AIA has the following entry requirements for the international students: A learner must: ▪ Be at least 18 years of age. ▪ Have completed at least the equivalent of year 12 education. ▪ 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.

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- Applicants must demonstrate one of the approved forms of English proficiency. For Student visa (Subclass 500) requirements, the Australian Government increased the minimum English-language threshold to an overall IELTS score of 6.0, with no band below 5.5, and results must be from a test taken within the past one (1) year.

  English language competence may also be satisfied through documented evidence of any of the following:

  - The applicant has completed at least five (5) years of education in an English-speaking country. (Accepted as proof of English competency across visa categories.)
  - The applicant has undertaken a minimum of six (6) months of study at AQF Level 4 or above in an Australian Registered Training Organisation (RTO) within the last two (2) years. (Consistent with pathways accepted as alternate evidence of English ability across the Australian immigration framework.)
  - the student has successfully completed an English Placement Test at AIA.

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

*** 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 6.0 or higher.*
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<tr><td>Delivery mode</td><td>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.
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.</td></tr>
<tr><td>Units of competency</td><td>Units are distributed among the terms as follows:
* prerequisite units
<table>
<tr><th>Unit Type</th><th>Unit Code</th><th>Unit Name</th></tr>
<tr><td colspan="3">Term 1</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">Term Break (3 Weeks)</td></tr>
<tr><td colspan="3">Term 2</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>
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	SIT Package	SITXHRM007	Coach others in job skills
	Elective	SITXCCS015	Enhance customer service experiences
	Core	SITXCOM010	Manage conflict
	Core	SITXMGT004	Monitor work operations
	Core	SITXHRM009	Lead and manage people
	Term Break (3 Weeks)		

	Term 3		
	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
	Term Break (3 Weeks)		
	Term 4		
	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
	Term Break (3 Weeks)		
	Term 5		
	Core	SITXFSA008	Develop and implement a food safety program
	Elective-A	SITHCCC038	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
	Term Break (3 Weeks)		
	Term 6		
	Core	SITHCCC043	Work Effectively as a Cook
	Term Break (3 Weeks)		
Educational pathways and potential career outcomes	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. 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.		

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.

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