AMERICAN COLLEGE

EMPOWERING ASPIRING MINDS

SIT40521
CRICOS CODE
109699K

CERTIFICATE IV IN KITCHEN MANAGEMENT

Australian Qualifications Framework

NATIONALLY RECOGNISED TRAINING

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.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Job Roles

Chef, Chef de Partie, Commis Chef in Hotels, Restaurants, Cafes & Pubs

Course Duration And Fee

Duration: 78 weeks with 12 weeks of holidays

Fees: AU $13,990.00 (include enrollment fee $395.00 + course material fee $1500.00)

*The Material Fee ensures students receive printed notes, access to wifi for the duration of their course, uniform and a 5 piece knife set.

Pathway

Further training pathways from this qualification include, but are not limited to SIT50422 Diploma of Hospitality of Management or SIT60322 Advanced Diploma of Hospitality Management.

Entry Requirements

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

American College entry requirements are as follows:

International students must be at least 18 years of age and must have completed at least the equivalent of Year 10.

These students must also have an IELTS score of 5.5 or equivalent.

International Students may not be required to provide evidence of English Language competence where documented evidence can be provided to demonstrate any of the following:

- • The student was educated for 5 years in an English-speaking country.
- • The student has completed at least 6 months of a Certificate IV level course in an Australian RTO.
- • The student has successfully completed their High School in English Language.
- • The student has successfully completed AC English Placement Test.
- • Workplace learning: Students are required to have access to the workplace and must organise to complete 48 food service periods as per the training package. American College may help to find the appropriate workplace if required.

Please Note: All the students are required to successfully complete LLN test (LLN Robot) at the time of enrolment.

Mode of Delivery

Full time – Face to face classes (20 hours per week)

Learners may require to undertake 5* hours self-study (* Indicative only)

Recognition of Prior Learning (RPL) & Credit Transfer (CT)

Students may apply for Recognition of Prior Learning (RPL) by providing evidence that they have the required skills and knowledge in the specific areas of competency through work / industry experience and/or completed eligible assessments in an equivalent or higher qualification. Appropriate credit transfer may be granted to eligible students against each unit of competency on evidence to successful completion of the same unit in an equivalent or higher nationally endorsed qualification. Students with credit transfers or recognition of prior learning will finish the course in a shorter duration and are advised to consult appropriate authorities/bodies for applicable criteria if they are planning further study or stay in Australia

Recognition of Prior Learning
Recognition of prior learning (RPL) is an assessment process that involves assessment of an individual's relevant prior learning (including formal, informal and non-formal learning) to determine the credit outcomes of an individual application for credit.
(Source: http://www.aqf.edu.au/wp-content/uploads/2013/06/RPL-Explanation.pdf)

Credit Transfer
Credit transfer is a process that provides students with agreed and consistent credit outcomes for components of a qualification based on identified equivalence in content and learning outcomes between matched qualifications.
(Source: http://www.aqtedu.au/wp-content/uploads/2013/06/CreditTransferExplanation.pdf)

Qualification

On successful completion of this course the student would be awarded SIT40521 Certificate IV in Kitchen Management which is nationally recognised qualification. This could help student gain entry into career paths or higher education in Hospitality stream. Students who do not complete all units may be eligible for a Statement of Attainment in partial completion of a Certificate IV in Kitchen Management (SIT40521)

Assessment Methods

Assessment processes cover a broad range of skills and knowledge needed to demonstrate competency and will integrate knowledge and skills with their practical application. All assessments of units of competency will be conducted according to the assessment guidelines and competency standards of the official Training Package for this qualification. Students will be required to perform in a range of areas including and not limited to : knowledge questions, project, simulated practical observation, reflective general and log book, third party report etc.

Prerequisite units

The units with *asterisk have one or more prerequisite units
Packaging Rules : 33 units must be completed:
- 27 core units
- 6 elective units.

—— 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 —

SITHCCC040	Prepare and serve cheese
SITHCCC026*	Package prepared foodstuffs
SITXINV008	Control stock
SITHCCC038	Produce and serve food for buffets
BSBTWK501	Lead diversity and inclusion
SITXCCS015	Enhance customer service experiences

Practical Training Kitchen

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