



THE CENTRE OF EXCELLENCE

Providing Quality Training
for more than 35 years

SIT40521 CERT IV IN KITCHEN MANAGEMENT

Course Description

This qualification reflects the role of commercial 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.

Course Opportunities

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. Possible job titles include:

- Chef
- Chef de Partie.

Academic Requirements

Australian year 12 Equivalent of other countries

Age Requirements

For international students COE has a requirement that all students must be over 18 years of age at the commencement of course.

Employment Pathway for Students

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.

Assessment Method

- Demonstrations
- Written Questions Answers
- Case Studies
- Projects
- Workplace Training

Taking Enrolments for Our

Melbourne Campus

Get the tools you need to start a new career

www.coe.vic.edu.au | info@coe.vic.edu.au
ABN 17 141 599 635 | TOID: 3687 | CRICOS: 03512G

Credit Transfer

You may be eligible for a credit transfer if you have previously undertaken training through an Australian Registered Training Organisation. Students who have successfully completed whole units of competency with an Australian Registered Training Organisation that are identical to any of those contained within this course can apply for Credit Transfer.

Training Pathway

On successful completion of this course students will be eligible to achieve Diploma of Hospitality

Mode of Delivery

The course is delivered via face to face training and independent study. The following techniques are employed during face to face delivery depending on the subject matter: trainer demonstrations, power point presentations, individual tasks, case studies, research, role plays, practical demonstrations and group work. The context of the simulated workplace environment will be incorporated into delivery methodologies and students' complete tasks to workplace standards. Students also undertake independent study and assessment activities in addition to scheduled classes. Examples of activities include undertaking homework set by trainers, research, reading, practicing applying knowledge and skills learnt in class, and preparing for and undertaking out of class assessment tasks.

MELBOURNE CAMPUS:

Level 4, 406 Collins Street
Melbourne VIC 3000.
Ph: +61 3 8638 8900

Entry Requirements

All international students should be able to meet the English requirements as required under the assessment level of the student by Department of Home Affairs.

The Centre of Excellence accepts the results from International English Language Testing System (IELTS), PTE Academic English or the Test of English as a Foreign Language (TOEFL) as below:

Acceptable Form of evidence for English Language Proficiency at THE CENTRE OF EXCELLENCE	Acceptable Score for Direct Entry Level for Certificate/ Diploma/ Advanced Diploma Courses
International English Language Testing System (IELTS) - Academic	6
Test of English as Foreign Language (TOEFL) - (IBT)	60-78
Pearson Test of English Academic (PTE Academic)- (IBT)	51.6

Recognition of Prior Learning (RPL)

Recognition of Prior Learning is the process of formal recognition for skills and knowledge gained through previous learning. You may be eligible for recognition of prior learning for part or all of your intended course, based on your previous experiences and learning. For further information refer to www.coe.vic.edu.au

Course Structure

Unit Code	Unit Name	
SITHCCC023*	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	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
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP010	Plan and cost recipes	Core
SITHKOP012*	Develop recipes for special dietary requirements	Core
SITHKOP013*	Plan cooking operations	Core
SITHKOP015*	Design and cost menus	Core
SITHPAT016*	Produce desserts	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXFSA008*	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXINV006*	Receive, store and maintain stock	Core
SITXMGT004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC026*	Package prepared foodstuffs	Elective
SITHCCC040*	Prepare and serve cheese	Elective
SITHCCC044*	Prepare specialised food items	Elective
SIRXWHS006	Identify hazards, assess and control safety risks	Elective
SITXINV007	Purchase goods	Elective
BSBSUS211	Participate in sustainable work practices	Elective

COURSE DURATION	78 Weeks	COURSE FEES	\$20,750
AIRPORT TRANSFER FEE	\$150	ENROLMENT FEE:	\$250
OSHC	refer www.nib.com.au	MATERIAL FEE	\$1500



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