



SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code: 109547D

National Qualification Code: SIT40521

Course Duration: 78 Weeks (Includes term breaks)

Delivery arrangement: Face to Face and Online

Next start dates: See the website for details or contact admissions

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.

STUDY AND ENJOY MULTICULTURAL BURWOOD

Skyline International College, Burwood campus is just 12 minutes by train from the heart of the city of Sydney. The campus is in the center of Burwood and is just 2 minutes of walk from the Burwood train station or bus stop. Burwood is multicultural and is a destination for international students to live and work.

ENTRY REQUIREMENTS

Skyline International College (SIC) follows the SIT Training package guidance for the entry requirements for this qualification. There are no entry requirements for this qualification and direct entry is accepted.

Age and Academic Requirements:

International students must be 17 years or older and minimum completion of Australian Year 12 secondary school education equivalent or above.

English Language Requirements:

- Academic IELTS 6.0 overall, no less than 5.5 in each band, upper intermediate, or EAP from an approved ELICOS/ESL center.
- Successfully complete the Language, Literacy, and Numeracy (LLN) and Digital literacy assessment provided by SIC prior to finalization of enrolment.
- Any AQF qualification at the Certificate III level or above in any discipline area delivered and assessed in English only will be deemed as meeting both the academic and English language entry requirements.

Physical requirements

Students should be aware that this course requires physical tasks including manual handling such as inventory and using commercial cooking equipment in a commercial kitchen setting.

RESOURCES REQUIREMENTS

We provide access to your course materials through SIC eSpace online platform and course handouts. We have computers and student access at College, required software (eg, IT software and Microsoft suite) are installed in college computers for students to use.

A complete, clean laundered and ironed uniform, and correct footwear must be worn at all times while attending practical class.

Uniform requirements for practical classes:

- 1 x White double breasted Chefs jacket (Not black. Complete with white buttons)
- 1 x Chefs trousers (Not black. Checked – modern or traditional)
- 1 x White apron
- 1 x White neckerchief
- 1 x White Chef's Hat (skull cap)
- 1 x Shoes heavy-duty, non-slip and clean (no sneakers or runners)

Starter toolkit:

Students will be required to use tools of trade which includes cook's knives. The starter toolkit include:

- 1 x 25cm/30cm Chef's knife
- 1 x Steel
- 1 x Paring knife
- 1 x Vegetable peeler
- 1 x Thermometer
- 1 x Palette knife
- 1 x Boning knife
- 1 x Fish filleting knife
- 1 x Utility fork
- 1 x Thermal piping bag
- 1 x Set nozzles
- 1 x Sharpening stone

The uniform and Starter toolkit for practical kitchen will be provided by the College. The course materials fee for the course is \$1,200.

VOCATIONAL OUTCOME

Occupational titles suited to our choice of electives may include:

<ul style="list-style-type: none">• Saute chef• Sous chef• Fish chef	<ul style="list-style-type: none">• Roast chef• Grill chef• Fry chef	<ul style="list-style-type: none">• Vegetable chef• Pantry chef• Pastry chef
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COURSE STRUCTURE

Our course has been designed to meet the requirements for the SIT40521 Certificate IV in Kitchen Management. It contains 33 units of competency as follows:

- 27 core units
- 6 elective units

Unit Code	Unit Title	Core/Elective
SITHKOP015*	Design and cost menus	Core 1
SITXFSA008*	Develop and implement a food safety program	Core 2
SITHCCC023*	Use food preparation equipment	Core 3
SITHCCC027*	Prepare dishes using basic methods of cookery	Core 4
SITHCCC028*	Prepare appetisers and salads	Core 5
SITHCCC029*	Prepare stocks, sauces and soups	Core 6
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core 7
SITHCCC035*	Prepare poultry dishes	Core 8
SITHCCC037*	Prepare seafood dishes	Core 9
SITHCCC036*	Prepare meat dishes	Core 10
SITHCCC042*	Prepare food to meet special dietary requirements	Core 11
SITHCCC041*	Produce cakes, pastries and breads	Core 12
SITHCCC043*	Work effectively as a cook	Core 13
SITHKOP010	Plan and cost recipes	Core 14
SITHKOP012*	Develop recipes for special dietary requirements	Core 15
SITHKOP013*	Plan cooking operations	Core 16
SITHPAT016*	Produce desserts	Core 17
SITXCOM010	Manage conflict	Core 18
SITXFIN009	Manage finances within a budget	Core 19
SITXFSA005	Use hygienic practices for food safety	Core 20
SITXFSA006	Participate in safe food handling practices	Core 21
SITXHRM008	Roster staff	Core 22
SITXHRM009	Lead and manage people	Core 23
SITXINV006	Receive, store and maintain stock	Core 24
SITXMGT004	Monitor work operations	Core 25
SITXWHS007	Implement and monitor work health and safety practices	Core 26
SITHCCC031*	Prepare vegetarian and vegan dishes	Core 27
SITHKOP014	Plan catering for events or functions	Elective 1 (Group: A)
SITHCCC026*	Package prepared foodstuffs	Elective 2 (Group: A)
SITHCCC040*	Prepare and serve cheese	Elective 3 – (Group: A)
BSBSUS211	Participate in sustainable work practices	Elective 4
BSBTEC301	Design and produce business documents	Elective 5
BSBTWK501	Lead diversity and inclusion	Elective 6

DELIVERY METHODS

The course is delivered across 60 weeks over 6 terms.

The delivery mode is a blended delivery mode combining classroom, practical, tutorial and work placement.

Classroom learning

15 hours per week is scheduled contact hours in face-to-face delivery. This is conducted either entirely in classroom or both in classroom & training kitchen. The trainer will introduce the unit and the required knowledge and deepen the student's understanding of topics through a range of teaching methods. The materials are supplied and are comprehensive. Referring to SIC eSpace online, the trainer directs students to interactive learning activities and then digital challenge tests that cover the unit.

Structured online learning

5 hours per week is scheduled contact hours in eSpace – it is a structured online delivery. The trainer explains the learning activities that must be completed each week in the 5 hours allocated to self-directed learning in this blended mode through eSpace. Students complete the study in eSpace on their own outside of the set classroom hours. Students will be expected to have completed this online learning to keep up with the session work.

Additional self-study

The trainer explains the learning activities that must be completed each session. There is a lot of content and the overseas students may need extra time to absorb the classroom learning. Students complete extra self-managed study approximately 5 hours per week in the platform on their own outside of the set classroom hours. This is recommended to do study and homework and is not monitored for training hours. Students will be expected to complete this as homework to keep up with the class work. This is not monitored by the trainer and is NOT counted in the 20 scheduled contact hours per week. These hours are counted as volume of learning hours and are additional to the amount of training hours.

Kitchen Management practical sessions:

For Kitchen Management practical classes, students will undertake training and assessment in a training kitchen. For other hospitality units, students will participate in simulated hospitality settings. These sessions provide an environment for students to work on practical learning for each unit. This is done under the guidance of the trainer. Practical activities scenarios and role plays are provided in classes no bigger than 22 students. Students are encouraged to support each other in pairs and small groups. Kitchens are fully equipped with large and small commercial equipment. Some units require more practical skills than others.

Work Placement:

Work placement must be completed in a commercial kitchen / in a restaurant in Term 4 and Term 5.

We have referred to the SIT Training Package implementation guides for work placement. There are two units that require work placement in a commercial cookery environment. The placement is completed in Term 4 Block 2 and Term 5 Block 1 & 2. The units are:

SITHKOP013* Plan cooking operations– Up to 100 hours timetabled

This unit's performance evidence requires the food production plans based on a commercial kitchen operations for different food service styles.

SITHCCC043* Work effectively as a cook – 200 hours timetabled

This unit's performance evidence requires the completion of 48 service periods to be completed by the students in real workplace environment. A service period is breakfast, lunch, dinner and special functions.

Students on work placement are expected to do 4 x 5 hour shifts per week for the allocated weeks in the term. The shifts must suit the employer and the required service periods across Breakfast, lunch, dinner and functions. These hours will be different to regular class timetable hours and students must make themselves available. Term 4 and 5 is after ten and half months of the course so there is plenty of time to get ready for these arrangements.

SAMPLE TIMETABLE

SAMPLE TIMETABLE	Face to Face - Theory & Practical (15 hours/week)	Online (5 hours/week)
Day option 2 days 8.00 am - 4.00 pm	Lectures, group work, oral work, case studies, practical kitchen	Self-Study (in your own time). Revise and practice classroom learning.
Evening option 3 evenings 4.15pm – 9.30pm		

ASSESSMENTS

Students are required to complete a range of tasks as part of the assessment requirements for each unit. Each unit assessment takes about 5-10 hours outside of class hours. Assessment methods may include:

1. Short Answer Questions / Knowledge Assessment
2. Practical Demonstration (Simulation or Real Workplace)
3. Project / Case Study
4. Workplace evidence supervisor reports and interviews

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

RPL and credit transfer (CT) can be applied for at the time of enrolment or during orientation and the original or certified copy must be provided. A fee is payable for assessing your RPL status or processing your credit transfer, please refer to our price lists in the handbook and website. If credit is granted, international students may have their course and visa shortened.

COURSE COMPLETION

Upon successful completion of all the required units of this course, you will receive a nationally recognised qualification in SIT40521 Certificate IV in Kitchen Management. Students who do not complete all required units may be eligible for a Statement of Attainment in partial completion of a SIT40521 Certificate IV in Kitchen Management.

PATHWAYS

Under mutual recognition, the Qualification or Statement of Attainment awarded by Skyline International College will be recognized by other RTOs Australia-wide. Upon successful completion of this course, students may choose to study:

- SIT50422 Diploma of Hospitality Management at Skyline International College. or
- An undergraduate degree at universities or higher education providers that are willing to accept your credentials and experience (subject to higher education providers' course entry requirements).

TRAINING AND OTHER FACILITIES

Skyline International College campus is fully equipped with the required facilities including modern computer lab with internet access and required IT software, data projector and resources borrowing facility, printing and photocopying facility and a student common area.

Practical kitchen– a custom-built space that is used for commercial cookery training and can be adapted to suit restaurant management and customer service practice and simulations

SKYLINE INTERNATIONAL COLLEGE CONTACT DETAILS

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