

SIT40521 - Certificate IV in Kitchen Management

CRICOS Course Code 109543H

Qualification Overview

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.

Who can Enrol?

Target learners will be existing Glen Institute students, or those seeking to enrol with Glen Institute, who have successfully completed SIT30821 - Certificate III in Commercial Cookery and wish to continue their studies and qualify for chef or chef de partie positions in the hospitality industry.

Work Based Training

Each student is required to work in a commercial hospitality operation for a minimum of 48 sessions (192 hours of work placement) for the unit SITHCCC043 Work effectively as a cook. Practical Work Placement / Work Based Training (WBT) sessions can be undertaken separately or concurrently depending on each student's employment circumstances.

Pathways into the qualification

Individuals may enter Certificate IV in Kitchen Management only if they have successfully completed SIT30821 Certificate III in Commercial Cookery.

Pathways from the qualification

After achieving Certificate IV in Kitchen Management, individuals could progress to Diploma of Hospitality Management or other parallel Diploma qualifications.

Employment Pathways from the qualification

This qualification provides a pathway to work as a chef or chef de partie in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops or to run a small business in these sectors.

Course Duration

This course is designed over a period of 76 weeks, where 66 weeks are Academic weeks & 10 weeks of allocated term break.

Learning Environment

- Face to face classroom based.
- Multicultural groups in an instructor led learning environment.
- Assessment in simulated environment

Course Fees

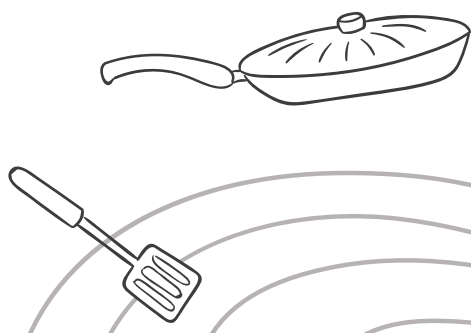
Tuition Fee \$18,000 AUD

Material Fee \$1,100 AUD

Delivery & kitchen location

Level 5, 310 King Street, Melbourne VIC 3000

Kitchen: 172 Victoria Street, Richmond, VIC 3121



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

SITHCCC026*	Package prepared foodstuff
SITHCCC040*	Prepare & serve cheese
SITHKOP014	Plan catering for events or functions
BSBSUS211	Participate in sustainable work practices
SITXWHS005	Participate in safe work practices
SITXWHS006	Identify hazards, assess and control safety risks

Entry requirements:

While there are no entry requirements defined in the training package, Glen Institute requires the following criteria to be met:

- Successful completion of SIT30821 Certificate III in Commercial Cookery.

Language Literacy and Numeracy (LLN) Requirement

Successful completion of SIT30821 Certificate III in Commercial Cookery will be regarded as meeting the course relevant Language, Literacy and Numeracy entry requirements.

Course Specific Requirement

Students' competently completed SIT30821 Certificate III in Commercial Cookery units will be deemed as evidence of ability to handle and cook dairy products and non-vegetarian food items including pork and may involve use of alcohol in some recipes.

Other

Applicants should have proficiency in digital literacy and MS Office skills (Word, Excel and Power Point).

Applicants should be in possession of their personal computer (the minimum configuration should be Intel Core i3 (sixth generation or newer) or equivalent. Operating System: Microsoft Windows 10 Professional x64, Memory: 4 GB RAM, Storage: 120 GB internal storage).

Admission Process

For more information (including intake dates) please contact one of our friendly staff at contact@glen.edu.au or call 1300 003 990.

International Student Enrolment Form



Scan to
ACCESS THE LINK