



SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

OVERVIEW

The purpose of this course is to develop a wide range of cookery and supervisory or team leading skills in the kitchen. Student will learn how to operate independently or with limited guidance from others and use discretion to solve non-routine problems.

CAREER OUTCOMES

Chef
Chef de Partie

ENTRY REQUIREMENTS

Minimum 18 years of age
Must have completed equivalent to Australian year 12
IELTS band 5.5 (with no individual band below 5.0) or equivalent

STUDY LOCATION

Campus: Level 8, 131 Queen Street
Melbourne VIC 3000

Practical Kitchen: 11-17 Jeffcott Street
West Melbourne VIC 3003 (Kitchen 1)

CRICOS COURSE CODE

109674H

DURATION

Total Duration is 78 weeks
Study is 50 weeks
Work Placement is 10 weeks
Break is 18 weeks

STUDY MODE

All theory units are delivered face-to-face on campus. Practical components of the course are delivered face-to-face in our practical kitchen. Work placement component must be undertaken in a real industry workplace with a commercial kitchen.

20 hours per week

FEES

Fees may change, please always refer to our website for the latest price.

INTAKE DATES

Please refer to our website for intake dates.

COURSE STRUCTURE

Total number of units = 33 | 27 core units plus | 6 elective units

You must achieve a competent result in the 33 units to obtain the SIT40521 Certificate IV in Kitchen Management qualification.

Unit code	Unit name	Core/Elective
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
SITHCCC035	Prepare poultry dishes+	Core
SITHCCC037	Prepare seafood dishes+	Core
SITHCCC036	Prepare meat dishes+	Core
SITHCCC042	Prepare food to meet special dietary requirements+	Core
SITHCCC041	Produce cakes, pastries and breads*	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
SITHPAT016	Produce desserts*	Core
SITXCOM010	Manage conflict	Core
SITXF009	Manage finances within a budget	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXHRM009	Lead and manage people	Core
SITXINV006	Receive, store and maintain stock*	Core
SITXMG004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC031	Prepare vegetarian and vegan dishes+	Core
SITHKOP015	Design and cost menus#	Core
SITXFSA008	Develop and implement a food safety program~	Core
SITXHRM008	Roster staff	Core
SITHCCC038	Produce and serve food for buffets+	Elective
SITHCCC039	Produce pates and terrines+	Elective
SITHKOP011	Plan and implement service of buffets*	Elective
SITXINV007	Purchase goods	Elective
SITXINV008	Control stock	Elective
SITXWHS006	Identify hazards, assess and control safety risks	Elective

* Has a Pre-requisite unit, SITXFSA005 Use hygienic practices for food safety.

~ Has Pre-requisite units, SITXFSA005 Use hygienic practices for food safety & SITXFSA006 Participate in safe food handling practices.

+ Has Pre-requisite units, SITXFSA005 Use hygienic practices for food safety & SITHCCC027 Prepare dishes using basic methods of cookery.

^ Has Pre-requisite units, SITXFSA005 Use hygienic practices for food safety, SITHCCC027 Prepare dishes using basic methods of cookery, SITHCCC042 Prepare food to meet special dietary requirements & SITHKOP010 Plan and cost recipes.

Has a Pre-requisite unit, SITHKOP010 Plan and cost recipes.

ASSESSMENT METHOD

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations. Work Placement Requirement: All students are required to work in the hospitality industry for 48 service periods to meet the requirements of the course.

CREDIT TRANSFER

Federation Technology Institute recognises qualifications and Statements of Attainment issued under the Australian Qualifications Framework by Registered Training Organisations.

RECOGNITION OF PRIOR LEARNING

Federation Technology Institute offers everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. You may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

PATHWAYS

You may pursue SIT50416 Diploma of Hospitality Management (CRICOS Course Code: 103432H) with FTI.