



PACKAGE COURSE

01 SIT40521
**CERTIFICATE IV IN
 KITCHEN MANAGEMENT**

02 SIT50422
**DIPLOMA OF HOSPITALITY
 MANAGEMENT**

OVERVIEW

The SIT40521 Certificate IV in Kitchen Management & SIT50422 Diploma of Hospitality Management is for individual to develop a wide range of cookery, supervisory and team leading skills in the kitchen and within the hospitality operations. Students will learn to operate independently, have responsibility for others and make a range of operational business decisions.

CAREER OUTCOMES

Sous 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

FEES

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

STUDY LOCATION

Campus: Level 8, 131 Queen Street
 Melbourne VIC 3000

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

COURSE NAME

SIT40521 Certificate IV in Kitchen Management (CRICOS Code: 109674H) & SIT50422 Diploma of Hospitality Management (CRICOS Code: 113185B)

DURATION

Total Duration is 104 weeks
 Study is 70 weeks
 Work Placement is 10 weeks
 Break is 24 weeks

SIT40521 Certificate IV in Kitchen Management
 Total Duration is 78 weeks
 Study is 50 weeks
 Work Placement is 10 weeks
 Break is 18 weeks

SIT50422 Diploma of Hospitality Management
 Total Duration is 26 weeks
 Study is 20 weeks
 Break is 6 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

INTAKE DATES

Please refer to our website for intake dates.

COURSE STRUCTURE

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

Learners must achieve a competent result in the thirty-three (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
SITXFIN009	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
SITXMGT004	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

Students who successfully complete the SIT40521 Certificate IV in Kitchen Management (CRICOS Course Code: 109674H) with FTI, will continue their studies into the SIT50422 Diploma of Hospitality Management (CRICOS Course Code: 113185B).

COURSE STRUCTURE

Learners must achieve a competent result in the twenty-eight (28) units to obtain the SIT50422 Diploma of Hospitality Management qualification.

Within the twenty-eight (28) units, student will receive twenty-three (23) units as a credit transfer (CT) from the SIT40521 Certificate IV in Kitchen Management, which means student will be required to complete an additional five (5) units to obtain the SIT50422 Diploma of Hospitality Management qualification.

For a breakdown of:

- 23 units as a credit transfer
- 5 units to complete

The twenty-three (23) units as a credit are as follow:

Unit code	Unit name	Unit Type
SITHCCC023	Use food preparation equipment	CT
SITHCCC027	Prepare dishes using basic methods of cookery	CT
SITHCCC028	Prepare appetisers and salads	CT
SITHCCC029	Prepare stocks, sauces and soups	CT
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	CT
SITHCCC035	Prepare poultry dishes	CT
SITHCCC037	Prepare seafood dishes	CT
SITHCCC036	Prepare meat dishes	CT
SITHCCC042	Prepare food to meet special dietary requirements	CT
SITHCCC043	Work effectively as a cook	CT
SITHKOP010	Plan and cost recipes	CT
SITXFSA005	Use hygienic practices for food safety	CT
SITXFSA006	Participate in safe food handling practices	CT
SITXINV006	Receive, store and maintain stock	CT
SITHCCC031	Prepare vegetarian and vegan dishes	CT
SITXINV007	Purchase goods	CT
SITXINV008	Control stock	CT
SITXCOM010	Manage conflict	CT
SITXFIN009	Manage finances within a budget	CT
SITXHRM009	Lead and manage people	CT
SITXMGT004	Monitor work operations	CT
SITXWHS007	Implement and monitor work health and safety practices	CT
SITXHRM008	Roster staff	CT

The remaining 5 units of competency are as follows:

SITXCCS015	Enhance customer service experiences	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXMGT005	Establish and conduct business relationships	Core

ASSESSMENT METHOD

(APPLICABLE TO SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT – PACKAGE)

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations.

PATHWAYS

Students who successfully complete the SIT50422 Diploma of Hospitality Management (CRICOS Course Code: 113185B), may pursue SIT60322 Advanced Diploma of Hospitality Management or Bachelor Degree with another CRICOS Registered Provider.