



CRICOS No: 03219A RTO No: 22424
ABN: 69136260252 ACN: 136260252

347-351 Victoria Street
Brunswick, Vic 3056 Australia

AUSTRALIAN CAREERS EDUCATION

SIT40521 Certificate IV in Kitchen Management

CRICOS COURSE CODE: 109705F



NATIONALLY RECOGNISED
TRAINING

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. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

Course Duration & Location

81 weeks Full-Time study (including 12 weeks break/public holidays)
Delivery Hours = 1372 (20 hrs p/week)
Work-Based Training (WBT) Hours = 144
Total Hours = 1516
Delivery Location: Donald Street Campus
WBT Location: Aurora Receptions

Assessments

The following assessment methods will be used: Practical Demonstrations, Written Assessments and Logbook.

Training Package Rules

To attain SIT40521 Certificate IV in Kitchen Management, 33 units must be completed by the student: 27 core units and 6 elective units.

RPL / Credit Transfer

As per the Standards for RTOs 2015 (Clause 1.12); ACE will determine any prior learning that an individual may have acquired through formal, non-formal and informal learning to determine the extent to which that individual meets the requirements which are specified in the course in which a student is wanting to enrol. Please refer to the 'Recognition of Prior Learning and Credit Transfer Policy and Procedure' available on ACE's website. This policy and procedure outlines the process to be followed for granting recognition of prior learning and credit transfer. If as part of an RPL (formal learning) process a student is granted credit for previous studies; a reduction in their overall course duration will apply. For international students, this is reported to the Department of Education via PRISMS and an eCoE is issued.

Student Support Services

Please refer to ACE's website at www.ace.vic.edu.au, in the Student Handbook or at Head Office for information about our range of student support services.

Course Entry & Visa Requirements

There are no specific entry requirements for this qualification. However, students must meet the following minimum entry requirements:

- Minimum Age - Applicants must be 18 years of age at the commencement of their course (refer to the Student Engagement Prior to Enrolment and Marketing policies and procedures www.ace.vic.edu.au).
- English Proficiency - International students are required to possess an IELTS 5.5 (or equivalent test score)
- Academic Requirements – Students must have satisfactorily completed a minimum of year 12 or equivalent
- Student Visa – Students must satisfy DHA (Department of Home Affairs) requirements for a student visa. <https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-finder/study>

Fees, Charges & Refunds

Please refer to ACE's Fees and Charges Policy and Refund Policy available online at www.ace.vic.edu.au, in the Student Handbook or at Head Office. Course fee information is also available online.

Application Procedure

Apply online at www.ace.vic.edu.au or via one of ACE's approved educational agents listed online on ACE's website.

Overseas Student Health Cover (OSHC)

All International Students must have Overseas Student Health Cover (OSHC) for the entire duration of their stay in Australia. This requirement constitutes a Visa condition stipulated by the DHA. OSHC allows students access to out of hospital and in hospital medical services.

Deferral, Suspension and Cancellation

Please refer to ACE's Deferral, Suspension and Cancellation Policy and Procedure available online at www.ace.vic.edu.au, in the Student Handbook or at Head Office.

Modes of Delivery

This program is delivered in a classroom-based environment with access to a kitchen for practical components of the course. In addition, students will also be required to undertake a practical placement in a workplace environment under supervision to ensure the student can perform the work as expressed in each unit of competency. Each unit is delivered and assessed as a standalone unit in a combination of face-to-face theory and demonstration sessions.

Work Based Training

WBT for the holistic unit SITHCCC043 Work Effectively as a Cook must be undertaken to achieve Certificate IV in Kitchen Management. ACE will organise WBT for students at no additional cost.

ACE has an agreement with a third party, Aurora Receptions "Aurora", as their host WBT employer. A total of 144 hours (48 Service Periods) will be completed in WBT.

Educational Pathways

After achieving SIT40521 Certificate IV in Kitchen Management, individuals could progress to SIT50422 Diploma of Hospitality Management or a Diploma Qualification in any service field.

Course Outline

The units offered by ACE are listed in the table below.

A symbol next to the unit name indicates that there are pre-requisite requirements.

Unit Code	Unit Name	Delivery Hours	WBT Hours
Core Units			
SITXFSA005	Use hygienic practices for food safety	16	0
SITXFSA006	Participate in safe food handling practices	40	0
SITHCCC023	Use food preparation equipment*	28	0
SITHCCC027	Prepare dishes using basic methods of cookery*	48	0
SITHCCC028	Prepare appetisers and salads*	28	0
SITHCCC029	Prepare stocks, sauces and soups*	36	0
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes*†	52	0
SITHCCC035	Prepare poultry dishes*†	40	0
SITHCCC036	Prepare meat dishes*†	60	0
SITHCCC037	Prepare seafood dishes*†	40	0
SITHCCC042	Prepare food to meet special dietary requirements*†	80	0
SITHCCC041	Produce cakes, pastries and breads*	60	0
SITHPAT016	Produce desserts*	100	0
SITHCCC031	Prepare vegetarian and vegan dishes*†	40	0
SITHKOP010	Plan and cost recipes	40	0
SITXINV006	Receive, store and maintain stock*	20	0
SITHKOP015	Design and cost menus #	40	0
SITXCOM010	Manage conflict	20	0
SITXWHS007	Implement and monitor work health and safety practices	40	0
SITXFSA008	Develop and implement a food safety program*^	60	0
SITHKOP012	Develop recipes for special dietary requirements*†#°	40	0
SITXHRM008	Roster staff	40	0
SITXHRM009	Lead and manage people	60	0
SITXMGT004	Monitor work operations	20	0
SITXFIN009	Manage finances within a budget	40	0
SITHCCC043	Work effectively as a cook*†	16	144
SITHKOP013	Plan cooking operations*	100	0
Elective Units			
SITHCCC026	Package prepared foodstuffs*	20	0
SITXCCS015	Enhance customer service experiences	40	0
SITXCCS014	Provide service to customers	28	0
SITHCCC040	Prepare and serve cheese*	20	0
SITXINV007	Purchase goods	32	0
SITHCCC038	Produce and serve food for buffets*†	28	0
Total Hours		1372	144
Total Course Hours		1516	

Prerequisite units:

* SITXFSA005 Use hygienic practices for food safety

† SITHCCC027 Prepare dishes using basic methods of cookery

SITHKOP010 Plan and cost recipes

° SITHCCC042 Prepare food to meet special dietary requirements

^ SITXFSA006 Participate in safe food handling practices

