

SIT40521 - CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS COURSE CODE - 112986K

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.

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

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Work Placement

Work placement component has been implemented in this strategy to ensure work-based training of 48 service periods (192 hours) for the unit SITHCCC043 Work effectively as a cook, must be completed via a work placement.

Who can enroll

Target learners will be existing Winslow College students, or those seeking to enrol with Winslow College, 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.

Entry Requirements

There are no formal prerequisites required for entry in the Certificate IV in Kitchen Management.

However, students entering this course at Winslow College must meet the following entry requirements:

English Language Requirement

Minimum IELTS score of 6.0 Or PTE score of 52 or Certificate IV in EAL or equivalent*.
For equivalency of various English Languages proficiency testing, and other forms of equivalency please refer to the Student handbook

OR

A minimum of two (2) years of study at an AQF Level 4 or higher completed in Australia

Academic Requirement

Satisfactory completion of Australian Year 12 or equivalent (for International Students–satisfactory completion of studies in applicant's home country equivalent to an Australian Year 12 qualification is required for entry into all qualifications);

Age Requirement

Students must be a minimum age of 18 years or above at the time of course commencement.

Pre-Training Review

All learners will undertake an initial skills assessment to



Course Duration:

78 Weeks (Including 66 weeks of training and assessment and 12 weeks of break periods) 27 Core Units, 6 Elective Units



Mode of Delivery:

- Face to face in the classroom.
- Practical face to face training will be provided in a commercial training kitchen.
- training will be provided in a commercial training kitchen.
- Self-Study
- Work placement.



COURSE COST

AUD 18,250.00



LOCATION

Tenancy 1, Level 7, 440 Elizabeth Street Melbourne VIC 3000



TRAINING KITCHEN

17-21 Buckhurst St, South Melbourne VIC 3205

determine suitability for the course and student needs. The review aims to identify their training needs through questions on previous education or training, the relevance of the course and relevant experience. Determination of course suitability and additional support (if any) will be made by a qualified assessor.

Language Literacy and Numeracy (LLN)

All students will be required to complete an LLN assessment prior to the commencement of the course. Winslow College uses the LLN robot platform for the assessment.



All reports, training supplements and recommendations are generated by the LLN Robot system after comparing the learner's ACSF spiky profile to the profile of this course.

Course Specific Requirement

- Students will need access to a kitchen toolkit which includes a chef's uniform, safety shoes, various knives and small equipment. This will be arranged and provided by Winslow College.
- Applicants will need to be physically able to carry out manual handling required to perform tasks involved while undergoing training. As part of this course students are expected to handle complex foods – e.g. cooking of various processed or raw meats, poultry, seafood's, dairy items and student must keep in mind of any religious or dietary barriers to handle such foods before enrolling in this course.

Hardware/Software requirements

For students to work on assessments, tasks and self-study all learners are expected to have access to a laptop or computer with Windows operating system and office application like Microsoft word at their own cost.

Where needed, Winslow College will provide access to computers/laptops, through an MoU setup with an external IT company.

Pathways from the qualification

Further Study Pathway

Students who complete this course may wish to continue their education in a range of diploma qualifications, such as the SIT50422 Diploma of Hospitality Management.

Employment Outcomes

This qualification provides a pathway to work as a chef preparing a variety of dishes in a range of hospitality organisations as below:

- Hotels
- Clubs
- Pubs
- Cafes
- Coffee shops

Note:

The elective units may change at college's discretion, if necessary.

Admission Process

For more information (including intake dates) please contact one of our friendly staff at contact@winslow.edu.au or call 1800 961 580

International Student Enrolment Form



Scan to
ACCESS THE LINK



NATIONALLY RECOGNISED
TRAINING



Australian
Qualifications
Framework

Course Structure

- ✓ 20 core units and
- ✓ 5 elective units

CORE UNITS

Unit Code	Unit Description
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
SITHPAT016	Produce desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC043	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXINV006	Receive, store and maintain stock
SITHKOP012	Develop recipes for special dietary requirements
SITHKOP013	Plan cooking operations
SITHKOP015	Design and cost menus
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA008	Develop and implement a food safety program
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

ELECTIVE UNITS

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