This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions. This cookery focused stream, targets those who wish to have a career in kitchen management.

**Employment Pathways:**

<table>
<thead>
<tr>
<th>Banquet or function manager</th>
<th>Chef de cuisine</th>
<th>Chef patissier</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kitchen manager</td>
<td>Sous chef</td>
<td>Unit manager (catering operations)</td>
</tr>
</tbody>
</table>

**International Fees:**

- Tuition Fee: $5,000
- Administration Fee: $300

Students are also required to purchase Overseas Student Health Cover (OSHC)

**Entry Requirements:**

Student visa applicants are required to provide the results of an English language test. ASMI will accept test results from the following specified English language tests for student visa purposes taken in any country:

- The TOEFL Paper-Based Test (TOEFL PBT)
- Pearson Test of English (PTE) Academic
- Cambridge English: Advanced (CAE) test (also known as Certificate in Advanced English).

Students are required to reach a minimum level of English, for example: IELTS 5.5 (with no individual band less than 5.0) or TOEFL 530 or ISLPR 2+. For further advice or assistance, please contact the International Student Manager.

Individuals must have completed the following qualifications prior to entering this qualification:

- SIT30813 Certificate III in Commercial Cookery
- SIT40413 Certificate IV in Commercial Cookery

**Core Units:**

- **BSBDIV501A** Manage diversity in the workplace
- **BSBMGT515A** Manage operational plan
- **SITXCCS401** Enhance the customer service experience
- **SITXCCS501** Manage quality customer service
- **SITXCOM401** Manage conflict
- **SITXFIN402** Manage finances within a budget
- **SITXFIN501** Prepare and monitor budgets
- **SITXGLC501** Research and comply with regulatory requirements
- **SITXHRM401** Roster staff
- **SITXHRM402** Lead and manage people
SITXMGT401  Monitor work operations
SITXMGT501  Establish and conduct business relationships
SITXWHS401  Implement and monitor work health and safety practices

**Elective Units:**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBITU201A</td>
<td>Produce simple word processed documents</td>
</tr>
<tr>
<td>BSBITU203A</td>
<td>Communicate electronically</td>
</tr>
<tr>
<td>SITHCCC201</td>
<td>Produce dishes using basic methods of cookery *</td>
</tr>
<tr>
<td>SITHCCC202</td>
<td>Produce appetisers and salads *</td>
</tr>
<tr>
<td>SITHCCC203</td>
<td>Produce stocks, sauces and soups *</td>
</tr>
<tr>
<td>SITHCCC204</td>
<td>Produce vegetable, fruit, egg and farinaceous dishes *</td>
</tr>
<tr>
<td>SITHCCC301</td>
<td>Produce poultry dishes *</td>
</tr>
<tr>
<td>SITHCCC302</td>
<td>Produce seafood dishes *</td>
</tr>
<tr>
<td>SITHCCC303</td>
<td>Produce meat dishes *</td>
</tr>
<tr>
<td>SITHCCC307</td>
<td>Prepare food to meet special dietary requirements *</td>
</tr>
<tr>
<td>SITHCCC308</td>
<td>Produce cakes, pastries and breads *</td>
</tr>
<tr>
<td>SITHCCC309</td>
<td>Work effectively as a cook*</td>
</tr>
<tr>
<td>SITHKOP403</td>
<td>Coordinate cooking operations *</td>
</tr>
<tr>
<td>SITXFSA101</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITXFSA201</td>
<td>Participate in safe food handling practices</td>
</tr>
</tbody>
</table>

*Prerequisite is SITXFSA101 Use hygienic practices for food safety

**Classroom**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Delivery Mode</th>
<th>Assessment Methods</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>17 weeks (full time)</td>
<td>Face to Face</td>
<td>Written assessment</td>
<td>Brisbane</td>
</tr>
</tbody>
</table>

Includes scheduled tutorials / assignment resits and term breaks

**Theory (online delivery)**

- Portfolio of evidence
- Practical observation

**Materials Required:**

Students are required to have access to a computer with suitable word processing software and will require access to the internet for research purposes.

**Educational Pathways:**

After successful completion of this qualification, individuals could progress to SIT60313 Advanced Diploma of Hospitality or higher education qualifications in management (Please note: further study is subject to visa requirements).

**Course Credits:**

Students may seek to have a unit(s) of competency formally recognised by transfer credit or recognition of prior learning. Duration of study may be affected where credit(s) are obtained and may affect your student visa.
Before commencement students will be required to apply for transfer credits for the following units from the Certificate III and Certificate IV in Commercial Cookery:

- BSBDIV501A Manage diversity in the workplace
- BSBITU201A Produce simple word processed documents
- BSBITU203A Communicate electronically
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHCCC202 Produce appetisers and salads
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301 Produce poultry dishes
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC307 Prepare food to meet special dietary requirements
- SITHCCC308 Produce cakes, pastries and breads
- SITHCCC309 Work effectively as a cook
- SITHKOP403 Coordinate cooking operations
- SITXCOM401 Manage conflict
- SITXFNS402 Manage finances within a budget
- SITXFSA101 Use hygienic practices for food safety
- SITXFSA201 Participate in safe food handling practices
- SITXHRM402 Lead and manage people
- SITXMTG401 Monitor work operations
- SITXWHS401 Implement and monitor work health and safety practices

Contact Us:

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