

SIT40521 - Certificate IV in Kitchen Management

(CRICOS Course Code: 109492C)

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.

EMPLOYMENT PATHWAYS

Work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors

EDUCATIONAL OUTCOMES

After successfully completion of this qualification, students may have the opportunity to progress into Diploma of Hospitality Management

MATERIALS REQUIRED

All students are required to have access to a computer and the Microsoft Office suite, Chef whites and Knives

COURSE CREDIT

Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications. Credit Transfer and Recognition of Prior Learning (RPL) reduces the amount of learning required to achieve a qualification.

ENTRY REQUIREMENTS

Students must be over 18 years of age. 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: IELTS 6.5 (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.

DELIVERY MODELS

Classroom Based - offered in Brisbane and Sydney, classroom and workplace-based (combination of training and assessment delivery methods, including written assessment, portfolio of evidence. 26 weeks full-time.

RPL - offered in Australia, external based (combination of assessment of written evidence, practical observation and competency conversations), duration and fees will be determined by quality of evidence submitted and amount of gap training required. For more information on the RPL process please visit our website asmitraining.edu.au.

FEE AND FUNDING ARRANGEMENTS

Option 1 (26 weeks stand-alone*: Administration Fee: \$100.00, Resource Fees: \$250.00, Tuition Fees: \$5,800.00 (*Only available for students who have completed SIT30821 - Certificate III in Commercial Cookery)

Option 2 (104 weeks Certificate III in Commercial Cookery + Certificate IV in Commercial Cookery + Diploma of Hospitality Management Package) Administration Fee: \$100.00, Resource Fees: \$470.00, Tuition Fees: \$19,000.00

Option 3 (135 weeks Certificate III in Commercial Cookery + Certificate IV in Commercial Cookery + Diploma of Hospitality Management + Advanced Diploma of Hospitality Management Package) Administration Fee: \$100.00, Resource Fees: \$600.00, Tuition Fees: \$22,500.00

CONTACT US

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ASMI



CORE UNITS

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
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC043*	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITHKOP012*	Develop recipes for special dietary requirements
SITHKOP013*	Plan cooking operations
SITHKOP015*	Design and cost menus
SITHPAT016*	Produce desserts
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXFSA008*	Develop and implement a food safety program
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006*	Receive, store and maintain stock
SITXMG004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

ELECTIVE UNITS

SITHCCC026*	Package and Prepare Food Stuffs
SITHCCC040*	Prepare and serve cheese
SITHCCC044*	Prepare specialised food items
SITHCCC025*	Prepare and present sandwiches
SITXINV008	Control stock
BSBTWK501	Lead diversity and inclusion