

National Code: SIT40521

Certificate IV in Kitchen Management

CRICOS Course Code: 109542J



This qualification reflects the role of commercial 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 as a commercial cook in various kitchen settings such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Entry Requirements

- Must be 18 years of age for off-shore and 20 years or above for on-shore commencement

Academic Requirements:

- Successful completion of Year 12 or equivalent and /or above
- Pre-Training analysis might be required

English Language (International Students):

- IELTS 5.5 or higher with a minimum score of 5.0 in each band OR
- Equivalent TOEFL (46), PIE (42), Upper Intermediate or EAP

Course Structure

- 6 Terms - 78 weeks (including holidays), 60 contact weeks
- Requires completion of 33 units of competency (27 Core plus 6 Electives)
- Work placement of 360 hours during the study period

- SITXFSA005 Use hygienic practices for food safety (Core)
- SITHCCC027 Prepare Dishes Using Basic Methods of Cookery (Core)
- SITHCCC042* Prepare food to meet special dietary requirements (Core)
- SITHKOP010 Plan and cost recipes (Core)
- SITXFSA006 Participate in safe food handling practices (Core)
- SITXWHS005 Participate in safe work practices (Elective)
- SITXHRM007 Coach others in job skills (Elective)
- SITHCCC023* Use food preparation equipment (Core)
- SITHKOP009* Clean kitchen premises and equipment (Elective)
- SITHCCC028* Prepare appetisers and salads (Core)

- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes (Core)
- SITHCCC031* Prepare vegetarian and vegan dishes (Core)
- SITHCCC029* Prepare stocks, sauces and soups (Core)
- SITXINV006* Receive, store and maintain stock (Core)
- SITHCCC035* Prepare poultry dishes (Core)
- SITHCCC036* Prepare meat dishes (Core)
- SITHCCC037* Prepare seafood dishes (Core)
- SITHPAT016* Produce desserts (Core)
- SITHCCC041* Produce cakes, pastries and breads (Core)
- SITHCCC039* Produce pates and terrines (Elective)
- SITHCCC040* Prepare and serve cheese (Elective)
- SITHCCC044* Prepare specialised food items (Elective)
- SITHKOP013* Plan cooking operations (Core)
- SITHCCC043* Work effectively as a cook (Core)
- SITHKOP015* Design and cost menus (Core)
- SITXFSA008* Develop and implement a food safety program (Core)
- SITHKOP012* Develop recipes for special dietary requirements (Core)
- SITXWHS007 Implement and monitor work health and safety practices (Core)
- SITXHRM009 Lead and manage people (Core)
- SITXMG004 Monitor work operations (Core)
- SITXHRM008 Roster staff (Core)
- SITXCOM010 Manage conflict (Core)
- SITXFIN009 Manage finances within a budget (Core)

* Denotes the units prescribed for work placement purpose. The allocated hours cover 48 complete food service periods for the unit SITHCCC043* Work effectively as a cook; 20 hours per week over 10 weeks and 12 completed service period for the unit SITHKOP013* Plan cooking operations; 16 hours PW over 10 weeks in an approved workplace (or may be longer). Work placement is scheduled in the program terms/blocks so that students have developed the essential skills and knowledge over the duration of the course to be ready to perform in a workplace environment.

*Note: part of the course requirements, students must require completing the 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
SITXFSA006 Participate in safe food handling practices

Course Pathways

After successful completion of this qualification, you could obtain positions such as:

Cook Sous Chef Breakfast Chef Commis
Chef Demi Chef in Restaurants/Bistros/Cafes
Catering Companies Culinary Artist
Chef de Partie - Large Hotel

Course Fees

Tuition Fee: \$25,250 (\$4,208 per Term)
Application fees: \$200 * Non-Refundable
Material Fees: \$100
Uniforms/tool kit: \$955

2023-2024 Term Dates Intake Dates

Term 1	09 Jan'23 — 19 Mar'23	9 Jan'23, 6 Feb'23
Term 2	03 Apr'23 — 11 Jun'23	3 Apr'23, 1 May'23
Term 3	26 Jun'23 — 03 Sep'23	26 Jun'23, 24 Jul'23
Term 4	18 Sep'23-26 Nov'23	18 Sep'23, 16 Oct'23
Term 5	5 Feb'24-14 Apr'24	5 Feb'24, 4 Mar'24
Term 6	29 Apr'24-7 Jul'24	29 Apr'24, 27 May'24

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Australian College of Hospitality
and Business Management