



SIT40521
CERTIFICATE IV IN
KITCHEN
MANAGEMENT

CRICOS COURSE CODE:109608G

Enroll today: www.pioneercollege.edu.au

About us

Pioneer College is a quality and innovative education institute located in Perth, Western Australia. It offers a range of courses that are geared towards providing the skills and knowledge which are in great demand to the commerce and industry of the global economy and assist international students in making the informed and the right decision regarding the choice of a study course.

About this qualification

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.

Why Choose Us?

Being passionate about education, Pioneer College believes that every international student should have access to high-quality vocational education and training that assists them to make progress in their careers development and aspirations. other reasons include:

- ④ Convenient Location
- ④ Vocational Pathways
- ④ Nationally Accepted Courses
- ④ Subject Matter Experts
- ④ Industry Current Trainers and Assessors

ENTRY REQUIREMENTS

- ▶ IELTS Academic 6.0 or others equivalent (PTE, TOEFL iBT, CAE, OET) English language test scores
- ▶ Year 11 or equivalent
- ▶ Complete a Language, Literacy and Numeracy (LLN) Assessment

COURSE OVERVIEW

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

SITHPAT016 Produce desserts

SITXFSA005 Use hygienic practices for food safety

SITXFSA006 Participate in safe food handling practices

SITXINV006 Receive, store and maintain stock

*If you have completed the Certificate III in Commercial Cookery (SIT30821) from the Pioneer College or have obtained equivalent qualification, you need to do only the following units in order to qualify for the Certificate IV in Kitchen Management:

SITHKOP012 Develop recipes for special dietary requirements

SITXCOM010 Manage conflict

SITXFIN009 Manage finances within a budget

SITXHRM009 Lead and manage people

SITXMGT004 Monitor work operations

SITXWH5007 Implement and monitor work health and safety practices

SITHKOP013 Plan cooking operations

SITXHRM008 Roster staff

SITHKOP015 Design and cost menus

SITXFSA008 Develop and implement a food safety program

ELECTIVES

SITHCCC026 Package prepared foodstuffs

SITHCCC039 Produce pates and terrines

SITHCCC044 Prepare specialised food items

SITHKOP009 Clean kitchen premises and equipment

BSBSUS211 Participate in sustainable work practices

SITXCOM007 Show social and cultural sensitivity

COURSE FEES

If you have completed Certificate III in Commercial Cookery (SIT30821) from the Pioneer College, you need to pay only:

Tuition Fee: A\$ 6000

Material Fee: A\$ 1000

Each enrolment application should be accompanied by a non-refundable fee of AUD 250

COURSE DURATION

This qualification is delivered over a period of one and a half (1.5) years.

78 Weeks of Course duration consisting of:

50 Weeks of scheduled study/tuition

▶ 10 weeks of work-based training

▶ 18 Weeks of scheduled breaks/course completion

20 Scheduled face to face contact hours per week

RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFER (CT)

Recognition of Prior Learning (RPL) is available to students who have prior skills, knowledge and experience or Credit Transfer with Units of competency from formal study or training in the relevant area. RPL may reduce the duration of your study course.

RESOURCES

The following learning and assessment resources are available to the students attending this course:

- 🔗 Student Learner Guide
- 🔗 Student Assessment Pack
- 🔗 E-learning resources

FUTURE STUDIES

After achieving SIT40521 Certificate IV in Kitchen Management, individuals could progress to SIT50422 Diploma of Hospitality Management

DELIVERY INFORMATION

INTAKE

Start of each term.

STUDY MODE

Face-to-face classroom-based learning using a variety of delivery methods and approved learning resources. After completing the production of food, students are required to serve the food (breakfast, lunch and dinner) to paying customers during weekdays and weekends at the commercial kitchen & restaurant. Students are required to participate 200 hours of work-based training where you prepare, cook and present 48 serves of a variety of dishes including breakfast, lunch, dinner and special function. These activities may be assessed to fulfil comprehensive course requirements.

VOLUME OF LEARNING

Amount of Training: 1240 Hours

Amount of Assessment: 660 Hours

The course duration is one (1.5) years. Accordingly, both the duration and the hours are consistent with the target audience profile as per the rationale provided under amount of training