



**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:

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

ENTRY REQUIREMENTS

- ▶ IELTS 5.5 or higher with a minimum score of 5.0 in each band or Equivalent (e.g., TOEFL, ISLPR, CSWE, General English, EAP) English language test scores
- ▶ Year 11 or equivalent
- ▶ Complete a Language, Literacy and Numeracy (LLN) Assessment
- ▶ Must be 18 years of age on commencement

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
SITHKOP012* Develop recipes for special dietary requirements
SITXCOM010 Manage conflict
SITXFIN009 Manage finances within a budget
SITXHAM009 Lead and manage people

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 successfully completing SIT40521 Certificate IV in Kitchen Management, individuals could progress to SIT50422 Diploma of Hospitality Management.

SITXMGT004 Monitor work operations
SITXWHS007 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

At this moment we are offering this course at a discounted price of A\$ 7,000 only. (This fee includes a A\$ 1,000 as Material Fee) subject to appropriate Credit Transfer(s).

DELIVERY INFORMATION

INTAKE

Start of each term.

STUDY MODE

Face-to-face classroom-based learning using a variety of delivery methods and 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 and a half (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.