Australian College of Culinary and Management

SIT40521 - Certificate IV in Kitchen Management

CRICOS Course Code 110710K
Course Description
This qualification provides the skills and knowledge for an individual to become competent as a qualified commercial chef who uses a wide range of cookery skills. They have a supervisory or team leading role in the kitchen. 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.

Course Delivery:
•Face to face training (Classroom and kitchen)
• Work based training.
• Distance learning (online).

Course Duration
This course will be delivered over 60 weeks of full-time study for a minimum of 20 hours per week (45-Academic weeks and 15 weeks of Holidays).

Course Fees:
•Tuition Fee $17,800
•Material Fee $2,400
Note: Application fee may be applicable, fees and Charges are subject to change without prior notice.

Admission Requirements
•Applicants must be minimum of 18 years of age at the time of commencement.
• Successful completion of Australian Equivalent Year 11 qualification or higher.
•Minimum IELTS score of 6 or PTE score of 52 or its equivalent.
• Successful completion of Senior Secondary certificate of education in Australia conducted in the medium of English;
• Completion of a full time Certificate III level course or above in Australia;
• English as the first language;
•Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR For equivalency of various English Languages proficiency testing, and other forms of equivalency please refer to the Admissions and Enrolment policy available in the student's handbook (give the link)
•Individuals may enter Certificate IV in Kitchen Management with limited or no vocational experience and without a lower-level qualification

Work Based Training requirements
Commercial cookery and Hospitality programs have work placement component, a requirement that students must gain work experience in the hospitality industry. Each student is required to work in an operational commercial kitchen of an industry workplace for a minimum of 48 sessions (192 hours of work placement) for the unit SITHCCC043 Work effectively as a cook.

Course Pathways

Leading to higher qualification
After achieving SIT40521 - Certificate IV in Kitchen Management, individuals could progress to Diploma of Hospitality qualification.

Possible employment pathways after completing the Qualification
This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.
Possible job title includes Chef, Chef de partie.

Assessment methods:
Teaching is conducted in the classroom as well as in the commercial kitchen, simulate a real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions. Assessment comprises of written test assignments, projects, case studies, skills demonstration and practicals will be assessed in operational commercial training kitchen.

Course Delivery Location:
37-61 Vines Rd, Hamlyn Heights VIC 3215

46 Central Bvd, Armstrong Creek VIC 3217

Training Kitchens - 163 Batten Rd, Armstrong Creek VIC 3217

37-61 Vines Rd, Hamlyn Heights VIC 3215

Note:
• Applicants should have basic computer and MS Office skills (Word, Excel and Power Point).

• Students must have their own electronic device to be able to access the online classes. If any student need to access ACCM computers for this purpose it will be available through a booking request

• All VET courses students will be required to undertake LLN test to identify Language, Literacy and Numeracy capabilities at the time of Orientation (before commencing the courses). The outcome will help the trainers and Student Support Staff to identify the learning needs and make provisions for additional academic support where required.

Course Structure:
Units of Competency
Students must complete 33 Units including 27 core & 6 elective units listed below:

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 *
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

SITHCCC038	Produce and serve food for buffets *
SITHCCC040	Prepare and serve cheese *
SITHCCC044	Prepare specialised food items *
BSBTWK501	Lead diversity and inclusion
SITHKOP009	Clean kitchen premises and equipment *
SITXINV007	Purchase goods

(Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.)

(ACCM does not guarantee that a student will complete a training product successfully or will obtain a particular employment outcome or any migration outcomes on their Scope of Registration where this is outside the control of the RTO)

Australian Qualifications Framework

NATIONALLY RECOGNISED TRAINING

ACCM
Pathway Through Education

Australian College of Culinary and Management
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