

QUALIFICATION DESCRIPTION

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.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

REQUIREMENTS

To be awarded this qualification, competency must be demonstrated in

- Total number of units = 33
- 27 Core units
- 6 Elective units

LEARNER CHARACTERISTICS AND TARGET GROUP

The target group for the course SIT40521 Certificate IV in Kitchen Management will be international students who are:

- Seeking to pursue or further a career in commercial cookery.
- Seeking to enter a new industry sector.
- Seeking a pathway to higher level qualifications.

DELIVERY MODE

Face-to-Face as well as in the workplace.

DELIVERY SITE

- Level 1/180 Logan Road, Wolloongabba, QLD 4102
- Practical Kitchen:1009 Ipswich Road, Moorooka, QLD 4105

COURSE DURATION

78 Weeks (includes 12 weeks of terms break)

FEES

Total Course Fee : \$20,000 (Includes Course Material Fee -\$1000 and Enrolment Fee -\$250)

ENTRY REQUIREMENTS

Students entering this course at Queensland School of Beauty Therapy Pty Ltd trading as Master's Institute of Technology must meet the following entry requirements:

- Be at least 18 years of age and have completed the equivalent of Year 12.
- Participate in a course entry interview to determine suitability for the course and student needs.
- Have an IELTS* score of 6.0 (test results must be no more than 2 years old). English language competence can also be demonstrated through documented evidence of any of the following: o Educated for 5 years in an English-speaking country; or
- Completed at least 6 months of a Certificate IV level course in an Australian RTO; or
- Successful completion of an English Placement Test

**Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.*

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Code : 112855K

PATHWAYS

Students who complete this course may wish to continue their education in a range of diploma qualifications, such as the SIT50422 Diploma of Hospitality Management.

COURSE CREDIT

Learners will be able to have their competency from prior learning and work experience recognised in this qualification through the following arrangements:

Credit Transfer

If a certificate with statement of results or a statement of attainment is produced and verified, a credit transfer process will be initiated by Queensland School of Beauty Therapy Pty Ltd trading as Master's Institute of Technology about the units as per the training plan.

FACILITIES AND EQUIPMENT

The following facilities, equipment and resources will be used to deliver and assess this qualification:

- Training rooms, including desks, chairs, whiteboard, and overhead projector
- Computers with Microsoft Office and access to the Internet.
- Learning and assessment materials.

ASSESSMENT

Assessment materials comprise of:

- Assessor Marking Guide and Assessment Mapping
- Student Assessment Tasks
- Other Supporting Resources

UNITS OF COMPETENCY

Unit Code	Unit Title	Core or Elective C/E
SITHCCC023	Use food preparation equipment	C
SITHCCC027	Prepare dishes using basic methods of cookery	C
SITHCCC028	Prepare appetisers and salads	C
SITHCCC029	Prepare stocks, sauces and soups	C
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	C
SITHCCC031	Prepare vegetarian and vegan dishes	C
SITHCCC035	Prepare poultry dishes	C
SITHCCC036	Prepare meat dishes	C
SITHCCC037	Prepare seafood dishes	C
SITHCCC041	Produce cakes, pastries and breads	C
SITHPAT016	Produce desserts	C
SITHCCC042	Prepare food to meet special dietary requirements	C
SITHCCC043	Work effectively as a cook	C
SITHKOP010	Plan and cost recipes	C
SITXFSA005	Use hygienic practices for food safety	C
SITXFSA006	Participate in safe food handling practices	C
SITXINV006	Receive, store and maintain stock	C
SITHKOP012	Develop recipes for special dietary requirements	C
SITHKOP013	Plan cooking operations	C
SITHKOP015	Design and cost menus	C
SITXCOM010	Manage conflict	C
SITXFIN009	Manage finances within a budget	C
SITXFSA008	Develop and implement a food safety program	C
SITXHRM008	Roster staff	C
SITXHRM009	Lead and manage people	C
SITXMG004	Monitor work operations	C
SITXWHS007	Implement and monitor work health and safety practices	C
SITHCCC026	Package prepared foodstuffs	E
SITHCCC038	Produce and serve food for buffets	E
SITHCCC040	Prepare and serve cheese	E
SITXCCS014	Provide service to customers	E
SITXCCS015	Enhance customer service experiences	E
SITXFIN008	Interpret financial information	E



MASTER'S INSTITUTE OF TECHNOLOGY

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TO ENROL IN THIS QUALIFICATION,
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