SIT40521 Certificate IV in Kitchen Management

COURSE OVERVIEW	
RTO Name	**Davies Institute Pty Ltd T/A Bella College Australia (Bella College)**
RTO Code	45014
CRICOS Code	03774G
Training package	**SIT – Tourism, Travel and Hospitality Training Package**
Qualification	**SIT40521 Certificate IV in Kitchen Management**
CRICOS Course Code	109570E
Units of Competency	Total: 33 units (including 27 Core Units and 6 Elective Units)
Qualification details/ Course overview	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.
Job roles (examples)	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. Possible job titles include: Cook,Chef Chef de partie
Pathways into the qualification	No specific pathway, however Certificate III in commercial cookery or similar recommended.
Pathways from the qualification	• SIT40521 Diploma of Hospitality Management or other Diploma qualifications.
Entry requirements	Though the training package does not stipulate any entry requirements, Bella College uses the following criteria for entry into this qualification: ▪ Domestic students 　o Age 18+ 　o LLN test. BASIC Computer Skills 　o Completed high school, or equivalent (or 2-3 years' work experience) ▪ International students

	o Age 18+, BASIC Computer Skills
	o IELTS 6.0 or equivalent English proficiency
	o Completed high school, or equivalent
Qualification and recognition	Students who successfully complete this qualification will be awarded the nationally recognized SIT40521 Certificate IV in Kitchen Management

Program

This program requires the completion of 33 units of competency

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

Elective Units

SITHCCC026*	Package prepared foodstuffs
SITHCCC032*	Produce cook-chill and cook-freeze foods
SITHCCC038*	Produce and serve food for buffets
SITHASC020	Prepare dishes using basic methods of Asian cookery
BSBSUS211	Participate in sustainable work practices
SITHFAB021	Provide reasonable service of alcohol

Electives may be changed at any stage.

Learning outcomes	Commercial Cook and chef.
Mode of delivery	• Classroom based
Program delivery Classroom based	**Delivery location: Suite 1,Level 5,67 Astor Terrace, Spring Hill QLD 4000** **Number of study weeks**: 40 **Holiday weeks**: Up to 12 weeks **Total duration**: 52 weeks

Number of hours per week: 20 hours

Class timetable: Classes may be held between 8am-8pm, Monday- Saturday (excluding public holidays). Students are advised of their class timetables at the beginning of each term. See sample timetable below:

Sample timetable

7-week block	8:30-11:00am	11:15-1:15pm	1:45-3:45pm	4:00-pm-5:30pm
Monday (8 hours)				
Tuesday (8 hours)				
Wednesday (4 hours)				

Teaching/learning resources	Students will have access to the following course materials: 1. Study Guides 2. Assessment packs 3. Power-point presentations 4. Online course content 5. Computers 6. Internet access 7. Links to external resources 8. Overhead projectors 9. Kitchenette
Assessment methods	**Assessments/ Evidence-gathering techniques <u>may</u> include:** A. Role Play / Video recordings/ Presentation / Discussion Forums B. Oral – Questioning C. Case study D. Written assessments / Report / Essay / Research / Group Project Domestic students may be required to submit video presentations to authenticate some of their assessments and they may also be required to participate in an oral interview at their course end of the course if attendance has been limited in class. Bella College does not use any third party services for the delivery and assessment of its

	courses.
Nominal hours	1600 hours
Recognition of Prior Learning/ Credit Transfer	Students may apply for Recognition of Prior Learning (RPL) for this qualification. RPL is the process of formal recognition for skills and knowledge gained through previous learning such as: • Life experiences • Previous formal learning • Employment • Recreational or personal interests Students will be required to submit a detailed RPL Form that can be obtained from the Administration Office. Students may also apply for Credit Transfer, if they have previously completed the equivalent units at another Registered Training Organisation (RTO). All Australian Qualification Framework (AQF) Qualifications and Statements of Attainment issued by other RTOs will be fully recognised by BCA unless prevented by licensing or regulatory requirements. **Visa Implications for International Students** Students are advised that the grant of RPL/Credit Transfer may result in a shortening of their enrolment duration and may impact on their student visa. For international students studying in Australia, when the granting of RPL/ course credit leads to a shortening of the student's course, the College will: • in cases where RPL/ course credit is granted before the student visa grant, indicate the actual net course duration (as reduced by RPL/ course credit) in the confirmation of enrolment issued for that student for that course, or • in cases where RPL/ course credit is granted after the student visa grant, report the change of course duration via PRISMS under section 19 of the ESOS Act. In these circumstances, a new confirmation of enrolment will be issued.
Term Dates	Please refer to Bella College Term Dates
Fees	Please refer to Fee Schedule
Enrolment & Eligibility	Please contact Bella College Australia