



CERTIFICATE IV IN KITCHEN MANAGEMENT

SIT40521

CRICOS CODE 109671M



The Certificate IV in Kitchen Management aims to further develop a student's cookery knowledge and introduces a range of management and business topics. Quality College of Australia delivers this course through both theoretical and practical based learning and aims to make students industry ready.

Students will experience practical training in state-of-the-art commercial kitchens and will enjoy our modern theory classrooms. 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 jobs titles include Chef and Chef de Partie.

Once qualified, students can obtain the role of a commercial cook at a supervisory level or in a team-leading role. They will operate independently or with limited guidance from others and use discretion to solve non-routine problems. During the

theoretical training, students will focus on management and business topics that will enhance their ability to work in all sectors of a business. However, it is the practical element of the Certificate IV where students will gain industry knowledge. Students will undergo a 6-month Industry Placement where they will complete a minimum of 440 hours on-the-job experience. During these 6 months, students are supported by their trainers and other QCA staff members.

To assist students in securing placement opportunities, QCA has partnered with Hospitality Jobs Australia, one of Australia's largest hospitality job portals. Our partnership with this organisation is unique to QCA and can also help students find ongoing employment.

COURSE INFORMATION

CAMPUS

Adelaide and Sydney

INTAKE DATES

January, April, July & October

DURATION

78 weeks full time or 36 weeks full time if completed SIT30821 Certificate III in Commercial Cookery.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of course commencement
- IELTS band 5.5 or equivalent
- Year 12 completion or equivalent

DELIVERY MODE

- Classes scheduled 2 days per week
- Theoretical and practical training (classroom, kitchen & workplace)

INDUSTRY PLACEMENT

22-week Industry Placement comprising of 20 hours of work-based learning per week. (Included in overall course duration)

ASSESSMENT

Written assessments, projects, workplace observations, practical assessments and work-based logbooks

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

Both RPL and CT can be applied to this qualification

PACKAGING RULES

33 units must be completed:

- 27 core units
- 6 elective units, consisting of:
 - 3 units from Group A
 - 3 units from the electives listed or from any current endorsed Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of

QCA has chosen the selected elective units guided by potential job outcomes and local industry requirements.

SITHCCC023	Use food preparation equipment	<div style="text-align: right; background-color: #003366; color: white; padding: 2px;">CORE UNITS</div>
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	<div style="text-align: right; background-color: #003366; color: white; padding: 2px;">ELECTIVE UNITS</div>
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	
SITXMGTO04	Monitor work operations	
SITXWHS007	Implement and monitor work health and safety practices	
SITHCCC040	Prepare and serve cheese	
SITHCCC026	Package prepared foodstuffs	
SITHCCC044	Prepare specialised food items	
SITHCCC025	Prepare and present sandwiches	
SITXCOM006	Source and present information	
SITXWHS005	Participate in safe work practices	