



International Students
SIT40521 - Certificate IV in Kitchen Management

(CRICOS Code : 109681J) <https://training.gov.au/Training/Details/SIT40521>



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.

ACCREDITATION

This qualification is nationally recognised under the Australian Qualifications Framework (AQF).

CLIENT GROUPS

Overseas / International students will be:

- Holding valid Student Visa
- Fee for service.

Learners with experience in the relevant industry or education can apply for Recognition of Prior Learning (RPL) and Credit Transfer. Please refer to 'RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER' section or contact Australian National College (ANC).

ENTRY REQUIREMENTS

Qualification Package Entry Requirements

There are no specific entry requirements are for this course.

ANC Admission requirements

ANC has the following admission requirements:

- Entry into the course at ANC requires IELTS band score of 5.5 or equivalent in line with Department of Home Affairs regulations.

- Satisfactory completion of studies in applicant's home country equivalent to an Australian Year 12 qualification is required for entry into this course.
- All students must be of the age 18 years or over at the time of the scheduled course commencement.
- All learners will be required to demonstrate their LLN (Language, Literacy, Numeracy) level on enrolling into this course.

Note: Candidates should be able to handle and cook dairy products and non-vegetarian food items including pork and may involve alcohol. Students are also required to complete a minimum of 60 food service periods, at least 3 hours each, in a commercial kitchen under Work-Based Training (WBT) to meet the units' requirements of SIT40521 - Certificate IV in Kitchen Management.

Required Australian Core Skills Framework (ACSF) level

ACSF level 3 is required in reading, writing, learning, numeracy and oral communication.

LICENSING / REGULATORY INFORMATION

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

PATHWAY FROM THE QUALIFICATION

Training Pathway

Further training pathways from this qualification include, but are not limited to, Diploma of Hospitality Management.

Employment Pathway

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:

- chef
- chef de partie

Please refer to the following source for Pathway and employment outcomes and Job Pathways Charts illustrating potential career pathways within that industry

Source: <https://www.myskills.gov.au/courses/details?Code=SIT40521>

TRAINING DELIVERY

The program for international students takes place in a classroom environment with access to a commercial kitchen. Practical learning and assessment take place in a commercial setting via a commercial kitchen. The commercial Cooking/Hospitality facilities are equipped with all the required equipment. Each unit is delivered in a combination of face-to-face theory and demonstration sessions and supported by practical group development and individual activities within the commercial kitchen environment.

The participants in each program group will be provided with detailed learning materials to support the activities. These materials will include learning, assessment and other reference material relevant to the unit of competency being delivered.

DURATION

This course is offered full time over 74 weeks including holidays on a full-time basis for 20 hours per week. Students need to gain competency in 33 units to successfully complete this course.

RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER

The underlying principle of Nationally Recognised Training is that a learner does not have to repeat training and assessment that has already been undertaken.

ANC has a Recognition of Prior Learning (RPL) and Credit Transfer Policies and Procedures and can be found at ANC's website, which outlines in detail a processes to be followed for granting recognition and credit transfer. This is supported through the RPL guidelines for this qualification which focus specifically on all units.

Learners are encouraged to apply for RPL prior to or immediately after formal enrolment but prior to the facilitated delivery of units to ensure that they do not miss any training opportunities offered should they be unsuccessful in the RPL process.

Credit Transfer relates to the recognition of learning achieved through formal education and training, and involves assessing a previously completed course or units to see if it provides equivalent learning or competency outcomes to those required within the current course of study. Learners must provide transcripts of results and/or statements of attainment for credit transfer to be assessed.

Where a learner is successful in the RPL or Credit Transfer (CT) application, the units to be undertaken and course duration will be adjusted accordingly.

Where RPL is granted, learners do not have to participate in further training and assessment for skills and knowledge that they already possess.

COURSE FEE

- Tuition Fee: AUD 16,000
- Material Fee: AUD 500
- Application/Registration Fee: AUD 200 (Non-refundable)
- RPL Fee: AUD 250 per unit

- Student Kits: Students are required to purchase a Cookery Kit. The kits are available at <http://www.gemincateringequipment.com.au/kitchenware/student-kits/william-angliss-institute-commercial-cookery-student-kit> with following items:

- Cooks Knife	- Paring Knife	- Serrated Knife
- Boning Knife	- Turning Knife	- Spatula Straight
- Sharpening Steel	- Whisk 30cm	- Cutlery Set
- Bowl Scraper Plastic	- Ladle 2oz / 60ml	- Scissors
- Thermometer -50°C - +300°C	- Gas Flame Lighter	- Lacing Skewer Set
- Disposable Piping Bags	- Piping Nozzles Star #11 & #5	- Piping Nozzles Plain #11, #5
- Tea Towels x 4	- Non Slip Mat	- Peeler
- Wooden Spoon x 2	- Pastry Brush	- Tongs Stainless Steel 23cm
- Serving Spoon Perforated	- Serving Spoon Plain	- Padlock Brass
- Microplane Grater	- Spatula Rubber	- Combination Stone
- Toolbox with Removable Tray		

- Pro-Chef Student Uniform: All commercial cookery students are also required to purchase a Pro-Chef Student Uniform Set. The Pro-Chef Student Uniform Set Comprises of:

- 1 x White Long Sleeve Classic Chef Jacket	- 1 x Traditional Check Drawstring Pants
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- 1 x White Bib or 1/2 Waist Cotton Drill Apron
- 1 x White Flat Top Chef's Hat
- 1 x White Necktie

Note: Note: Students will be provided the option of Easy Monthly Instalments. Students are advised contact the Institute in relation to the updated and recent fees for the course. Course fee is subject to change.

Terms and Conditions:

- ANC will strive to maintain highly competitive fair and reasonable fee structures.
- ANC adjusts its fees and charges from time to time. Changes to fees will be fairly and equitably applied, advertised and clearly indicate the date from which the change will take effect.
- ANC provides details of course fees in all course information.
- ANC will ensure these fees are applied and communicated to clients prior to enrolment.
- In accordance with the Standards for RTOs 2015, ANC adopts the following to protect fees paid in advance:
 - Flexible payment arrangements/ options will accommodate individual circumstances.
 - Fees must be paid in full before certification will be issued.
 - Acceptable payment options can be made via credit card, direct debit, and EFT remittance to accommodate the diverse financial situations of clients.

COURSE STRUCTURE

For International Students, course duration has been calculated on 20 hours per week (74 weeks in total) of Training and Assessment which includes 60 weeks of Face-to-Face class room based Training and Assessment and 14 weeks of Term Breaks. All students are expected to give few hours per unit as Self Directed Study.

As per package rules, 33 units must be completed. These include 26 core units and 7 elective units.

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
BSBSUS211 - Participate in sustainable work practices
SITHKOP009 - Clean kitchen premises and equipment
SITXINV007 - Purchase goods

COURSE COMMENCEMENT

Please contact ANC for the intake dates.

ASSESSMENT METHODS

Each unit is delivered and assessed as a standalone unit. Assessment comprises written assignments, activities and practical application projects. Students are required to attend training and assessment activities as scheduled.

Assessment is structured throughout the course. If students are unable to achieve competency, additional support is provided through mentoring and access to re-assessment as outlined in our policies and procedures. Assessment requires achievement across all tasks to demonstrate competence and may include:

- Knowledge Questions
- Practicals / Demonstration / Observations
- Projects
- Case Study

Students are required to complete a minimum of 60 food service periods, at least 1 hour each, in a commercial kitchen under Work-Based Training (WBT) to meet the course requirements.

RESOURCES / MATERIALS

This program for international students takes place in a classroom environment with access to a commercial kitchen. Practical learning and assessment take place in a commercial setting via a commercial kitchen. The commercial kitchen / hospitality facilities are equipped with all the required equipment in accordance with the training package (<https://training.gov.au/Training/Details/SIT40521>).

Students will be provided with access to the following resources required to complete the qualification successfully upon enrolment:

- Units' Notes
- Student Workbooks and Resources
- PowerPoint Slides and Handouts
- Computers with Office Suite and appropriate software
- Hospitality / Commercial Kitchen resources

COMPLETION

Upon successful completion of this course, student will receive a nationally recognised SIT40521 Certificate IV in Kitchen Management. Students who do not complete all units may be eligible for a Statement of Attainment for partial completion of the SIT40521 Certificate IV in Kitchen Management.

COURSE DELIVERY LOCATION

The training delivery location are:

- Classes: Melbourne ,Geelong, Victoria Australia
- Commercial Kitchen :153 Pakington St, Geelong West, VIC 3218 Australia
- **FURTHER INFORMATION**

Before enrolment, each student should ensure s/he meets the following requirements:

- Enrolment Application Form can be downloaded from website <https://anc.vic.edu.au/> or request to be emailed can be forwarded to admissions@anc.vic.edu.au.
- Read and understand the complete information available at ANC's website anc.vic.edu.au or email your request to info@anc.vic.edu.au.
- Read and understand all policies and procedures available at ANC's website or email your request to info@anc.vic.edu.au.
- Provide ANC with their Unique Student Identifier (USI) number. For more information, see <https://www.usi.gov.au/students/create-your-usi>.
- You can post or visit us at our head office in 182 Capel St, North Melbourne VIC 3051, or call us at 03 9662 3300.
- You will also find further information about fees and refunds and the enrolment process applied by ANC on the website <https://anc.vic.edu.au/> and Student Handbook.
- For further details or queries, ANC can be contacted via email at info@anc.vic.edu.au admissions@anc.vic.edu.au or phone: 03 9662 3300.

IMPORTANT INFORMATION

- ANC has got the systems in place to make sure that students are getting quality training during the course. ANC is responsible for compliance and training & assessment of this course and there are no third-party training provider services acquired by ANC.
- Please go through the policies and procedures regarding enrolment, fee refunds, course progress and complaints & appeals available on the website <https://anc.vic.edu.au/>.