

Certificate IV in Kitchen Management



Descriptor

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.

Possible Job Titles

- Chef
- Chef de partie

Mode of delivery

APPRENTICESHIPS

This course is delivered on the job as an apprenticeship with additional distance education/online activities per week.*#

DOMESTIC STUDENTS

This course is delivered to domestic students who are Australian citizens or permanent residents or New Zealand citizens, on a full-time basis of 20 hours per week for 30 weeks. A mandatory work placement component of 200 hours is included and will be at a College-approved hospitality venue.*#

INTERNATIONAL STUDENTS

This course is delivered to international students @ 20 hours per week for 5 terms of 10 weeks each. Additionally, a work placement component of 600 hours (3 terms - 30 weeks @ 20 hours per week) is mandatory and will be at a College-approved hospitality venue. The College arranges work placements for its students and these may be paid or unpaid placements.

Assessment

Assessment for this qualification is by written reports, case studies, projects, role plays, written assessments and workplace reports. Practical assessments will be conducted in a fully-equipped, operational, commercial kitchen in our on-site training restaurant or College-approved workplace facilities that meet industry standards.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) is available to all students applying for this qualification. Conditions apply. RPL is the recognition of your current skills and knowledge acquired through prior learning from other training, work or life experience. International students are advised that their student visa duration may be impacted if applying for and granted RPL.

Target Groups

Those people who wish to work in the hospitality industry as chefs in restaurants, hotels, clubs, pubs, cafes, coffee shops, or to run a small business in these sectors.

International students must hold an approved student visa and study according to their visa conditions.

*This training is subsidised by the NSW Government.
#Conditions apply. Check Eligibility Criteria on website.

COURSE DURATION

Apprenticeship - 2 years, part-time

Smart and Skilled - 30 weeks, full-time

International Students - 104 weeks

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 vegetables, fruit, egg 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
- SITHPAT016 Produce desserts*
- SITXFSA005 Use hygienic practices for food safety**
- SITXFSA006 Participate in safe food handling practices**
- SITXINV006 Receive, store and maintain stock*
- SITHKOP012 Develop recipes for special dietary requirements*#><
- SITHKOP013 Plan cooking operations*
- SITHKOP015 Design and cost menus>
- SITXCOM010 Manage conflict
- SITXFIN009 Manage finances within a budget
- SITXFSA008 Develop and implement a food safety program*+>
- SITXHRM008 Roster staff
- SITXHRM009 Lead and manage people
- SITXMG004 Monitor work operations
- SITXWHS007 Implement and monitor work health and safety practices

ELECTIVE UNITS

- SITXCCS014 Provide service to customers
- SITHCCC038 Produce and serve food for buffets*#
- SITHCCC039 Produce pates and terrines*#
- SITHFAB021 Provide responsible service of alcohol^
- SITHKOP011 Plan and implement service of buffets*
- HLTINF001 Comply with infection prevention and control policies and procedures

*Prerequisite is SITXFSA005 Use hygienic practices for food safety

+Prerequisite is SITXFSA006 Participate in safe food handling practices

#Prerequisite is SITHCCC027 Prepare dishes using basic methods of cookery

<Prerequisite is SITHCCC042 Prepare food to meet special dietary requirements

>Prerequisite is SITHKOP010 Plan and cost recipes

** Students who successfully complete these units will also receive a NSW Food Safety Supervisor Certificate.

^ Students who successfully complete this unit will also receive an RSA Competency Card issued by Liquor and Gaming NSW.

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