

# Course Brochure – SIT40521 Certificate IV in Kitchen Management

This brochure provides all the information you need to know about enrolling in the SIT40521 Certificate IV in Kitchen Management.

## Course details

Provider Name	Grenfell Institute of Technology Australia
RTO Code	45979
CRICOS Code	04103E
CRICOS Course Code	112507H
Location of course	Classroom: Level 17, 45 Grenfell Street Adelaide SA 5000  Training Kitchen: Level 2, 282 Gouger Street, Adelaide, South Australia 5000  Work placement: Various workplaces for work placement
Delivery mode	This program is delivered in the classroom, commercial training kitchen and in the workplace.
Duration	78 weeks, including 60 study weeks, 6 weeks work placement and 12 weeks of holidays.
Study load	Minimum 20 hours per week for 60 weeks. (1200 hours)  6 weeks Work placement for 188 hours.  Unsupervised self-study is estimated at 5 hours per week for 66 weeks. (330 hours)



## Overview of course

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. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

The latest release of the qualification and packaging rules can be found at the following link:

<https://training.gov.au/Training/Details/SIT40521>

## Who should apply for this course and why?

This course is targeted at international students who are:

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

Completing this course may provide you with employment or learning opportunities. Potential employment options are in the kitchen management, commercial cookery & hospitality sector in the roles such as chef, cook or chef de partie. Further education pathways may include a range of Diploma qualifications, such as the SIT50422 Diploma of Hospitality Management.

Note: It is noteworthy that Grenfell Institute of Technology Australia does not offer any pathway qualifications. Also, the College does not guarantee any placement into any pathway program (s) at another institute as it is entirely the responsibility of the student. Also, Grenfell Institute of Technology Australia does not guarantee any migration or employment outcomes after the course is completed. Grenfell Institute of Technology Australia also does not provide any assurance that students will always get a job upon returning to their home country. However, this qualification will offer a range of skills that aspiring cooks, chefs, kitchen managers must have.

## What can I expect?

The following units are included in this course, and all are required for the award of the qualification. Students who only complete some units will be awarded with a Statement of Attainment for units successfully completed.

Code	Title	Core or Elective
SITHCCC023*	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core
SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP010	Plan and cost recipes	Core
SITHKOP012*	Develop recipes for special dietary requirements	Core

SITHKOP013*	Plan cooking operations	Core
SITHKOP015*	Design and cost menus	Core
SITHPAT016*	Produce desserts	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXFSA008*	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXINV006*	Receive, store and maintain stock	Core
SITXMGT004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC026*	Package prepared foodstuffs	Elective Group A
SITHCCC040*	Prepare and serve cheese	Elective Group A
SITHCCC038*	Produce and serve food for buffets	Elective Group A
SITXWHS005	Participate in safe work practices	Elective Other
SITXHRM007	Coach others in job skills	Elective Other
SITXWHS006	Identify hazards, assess and control safety risks	Elective Group E

Units marked with \*asterisk have one or more pre-requisite units. Please refer to individual units for more details

## Training and assessment information

This course is delivered face-to-face in a classroom-based setting. Practical face to face training is provided in a commercial training kitchen. A work placement is also required

The timetable for this course will be advised at the time of orientation.

You are required to attend classes for 20 hours per week for 60 study weeks and 6 weeks of work placement (6 terms of 11 weeks each). Holiday breaks are as indicated in your timetable for 12 weeks.

From term 1 onwards this will include both classroom-based training and assessment and training and assessment in the commercial training kitchen.

Class sessions include a mix of theory and practical activities with a focus on creating a real-life workplace.

In addition to classroom-based learning, you will also need to complete approximately 5 hours of additional, unsupervised study per week including general reading and research for assessments.

As part of this course, you will also need to complete 48 food service periods. 48 food service periods (for the unit SITHCC043 Work effectively as a cook) are to be completed as part of a work placement. The work placement will be completed in a commercial cookery setting (e.g. restaurant, café, function

centre, etc) and we will assist you to find a work placement or you can find your own. Your work placement will be discussed in detail with you once you start your course.

You will also need to complete assessments for this course which may include:

- Written questions
- Projects
- Presentations
- Reports
- Role plays/observations
- Practical Cooking Tasks

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

Your classes will be conducted in modern classrooms, and you will be able to access Wi-Fi. There are also areas for you to relax, as well as conduct additional study.

You will be provided with a Student/ Learner Guide relevant to each unit in your course.

Breakdown of Training, Assessment, Unsupervised Self-Study, and Work Placement Hours	
Total Face to Face Training Hours (A)	644
Total Face to Face Assessment Hours (B)	556
Total Work Placement Hours (C)	188
Unsupervised Self-Study Hours (D)	330
Total Volume of Learning in Hours (A+B+C+D)	1718
Academic Study Weeks (campus + work placement)	66
Holiday Weeks	12
Total Course Duration in Weeks	78
Total Course Duration in Years	1.5

## Course progress and attendance

Satisfactory course progress and attendance is very important in order to meet visa requirements. Please read the International Student Handbook carefully for more information. You will also be provided with further information about course progress and attendance requirements at your orientation.

## Student support

We offer the following in relation to support and welfare.

- one-to-one support from the trainer/assessor
- support with personal issues

- access to additional learning resources
- reasonable adjustment in assessment
- social events
- information about external sources of support.

You may not have studied for a while, may have English as a second language or need additional assistance with literacy or numeracy.

We will identify any additional support needs you may have at the time of application and enrolment and may prepare a Student Support Plan for you based on those needs.

## Resource requirements

You are required to bring your own laptop with Office 365 (or similar program) to all classes. These costs are not included in your course fees. Specifications for laptops and associated costs are included below.

### PC

	Minimum requirements
Processor	Intel® or AMD processor with 64-bit support*; 2 GHz or faster processor Microsoft Windows 10
Operating system	Microsoft Windows 10
RAM	10 GB or more of RAM (8 GB recommended)
Hard disk space	3.1 GB or more of available hard-disk space
Monitor resolution	1024 x 768 display (1280x800 recommended) with 16-bit colour and 512 MB or more of dedicated VRAM; 2 GB is recommended.
Graphics processor acceleration requirements	OpenGL 2.0-capable system
Internet	Internet connection and registration are necessary for required software activation, validation of subscriptions, and access to online services.

### MacOS

	Minimum requirements
Processor	Multicore Intel processor with 64-bit support
Operating system	Big Sur
RAM	2 GB or more of RAM (8 GB recommended)
Hard disk space	4 GB or more of available hard-disk space for 64-bit installation; additional free space required during installation.

Monitor resolution	1024 x 768 display (1280x800 recommended) with 16-bit colour and 512 MB or more of dedicated VRAM; 2 GB is recommended
Graphics processor acceleration requirements	OpenGL 2.0-capable system
Internet	Internet connection and registration are necessary for required software activation, validation of subscriptions, and access to online services.

Name of software	Associated costs	
Office 365	\$129 annually	<a href="https://products.office.com/en-au/buy/office">https://products.office.com/en-au/buy/office</a>
Laptop details	Associated costs	
Any laptop that meets the specifications above	\$450 (approximate only)	Various

Please note that uniforms and knife kits are provided as part of the non-tuition fees you pay.

## Course credit

You can apply for recognition of existing qualifications or skills, knowledge, and experience (credit transfer or recognition of prior learning) as per the information included in our International Student Handbook, which is available at [www.gita.edu.au](http://www.gita.edu.au)

If you are granted course credit, this will affect your course fees as well as the duration of your course. We will advise you in writing of changes to fees or course duration as a result of the credit. You will also be issued with a new Confirmation of Enrolment.

For any questions about course credit, contact us at the details shown below.

## What are the entry requirements?

Grenfell Institute of Technology Australia has the following entry requirements:

You must:

- be at least 18 years of age and have completed the equivalent of Year 11.
- participate in a course entry interview to determine suitability for the course and student needs.
- have an IELTS\* score of 5.5 (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:
  - educated for 5 years in an English-speaking country; or
  - successful completion of an English Placement Test.
  - Completed a substantial component of AQF Certificate IV or above qualification from an Australian RTO in the last two years.

*Note that other English language tests such as PTE and TOEFL can be accepted. You are required to provide your results so that we can confirm they are equivalent to IELTS 5.5.*

## How much does it cost?

The costs for this course are as follows:

<b>Course fees</b>	Tuition fees: AUD \$18,400 Non-Tuition Fee: AUD \$2,600
<b>Non-tuition fees</b>	May apply and can be found in our International Student Handbook on our website at <a href="http://www.gita.edu.au">www.gita.edu.au</a>

*Course fees do not include laptops or software – see information above.*

A detailed payment plan and payment arrangements are provided in the Offer Letter and Student Agreement. You must pay all of your course fees and on time. Non-payment of fees may result in cancellation of enrolment.

You are also required to take out Overseas Health Insurance Cover before arriving in Australia. Grenfell Institute of Technology Australia provides details of OSHC providers in the International Student Handbook. You can approach any of these providers to find out costs and organise your cover.

Additional costs associated with living in Australia are outlined in the International Student Handbook. You should carefully review these costs in relation to budgeting. Further information can be found at <https://www.studyinaustralia.gov.au/english/live-in-australia/living-costs>.

## How can I apply?

To apply for this course, you are required to complete an enrolment form and submit all required supporting evidence including:

- a copy of your High School Certificate or highest academic qualification of Year 11 or equivalent or above.
- proof of English language proficiency as specified in the entry requirements.

## Where to from here?

If your application is successful, we will send you an Offer Letter and Student Agreement. You should make sure you read through this document carefully to make sure you are happy with all of the terms and conditions. If you are, then simply sign the document and send it back to us.

Once we receive this, we will issue you with a Confirmation of Enrolment (CoE) letter after the first payment has been received from you as mentioned in the Offer Letter and Student Agreement.

The first day of each course will include orientation and induction. Orientation will include information about the campus, living in Australia, accessing our support services and methods for achieving success throughout the course, including course progress requirements.

This course brochure should be read in conjunction with Grenfell Institute of Technology Australia's International Student Handbook. This can be found online at [www.gita.edu.au](http://www.gita.edu.au)

## CONTACT US

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