



LATITUDE
COLLEGE

Get a Taste of Success

SIT40521

Certificate IV in Kitchen Management

STUDY IN DARWIN

52 weeks duration Quarterly intakes

\$14,000 costs (total) **\$1,500** minimum deposit **Monthly** payment plan

The Faculty of Hospitality at Latitude College is excited to announce the availability of: SIT40521 - Certificate IV in Kitchen Management

YOU WILL LEARN HOW TO

- Develop menus that are profitable, creative, and cater to customers' preferences
- Implement food safety and hygiene practices to ensure compliance with industry standards and minimize the risk of foodborne illnesses.
- Lead and motivate a team to achieve the best possible kitchen performance, including coaching them on cooking techniques, plating presentations, and quality control.
- Manage finances effectively, including budgeting, inventory management, and cost control measures while also ensuring that the kitchen maintains supplies of high-quality ingredients.
- Deliver exceptional customer service that meets or exceeds expectations by providing a unique culinary experience through the use of quality ingredients, innovative techniques, and impeccable presentation.

CORE UNITS

SITXWHS007	Implement and monitor work health and safety practices
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHKOP013	Plan cooking operations
SITHKOP010	Plan and cost recipes
SITHKOP015	Design and cost menus

SITXFSA008	Develop and implement a food safety program
SITXINV006	Receive, store and maintain stock
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC023	Use food preparation equipment
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC028	Prepare appetisers and salads
SITHCCC037	Prepare seafood dishes
SITHCCC035	Prepare poultry dishes
SITHCCC042	Prepare food to meet special dietary requirements
SITHKOP012	Develop recipes for special dietary requirements
SITHCCC036	Prepare meat dishes
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC041	Produce cakes, pastries and breads
SITHPAT016	Produce desserts
SITXMGT004	Monitor work operations
SITXFIN009	Manage finances within a budget
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXCOM010	Manage conflict
SITHCCC043	Work effectively as a cook

ELECTIVE UNITS

SITHCCC028	Source and use information on the hospitality industry
SITHFAB036	Use hygienic practices for food safety
SITXINV006	Participate in safe food handling practices
SITXINV007	Plan cooking operations
SITXFSA008	Recruit, select and induct staff

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RTO 45880 | CRICOS 04033C



ENTRY REQUIREMENTS

Academic and English

There are no formal academic entry requirements for this qualification. However, students must have a demonstrated capacity in learning, reading, writing, oracy and numeracy competencies equivalent to Level 4 of the Australian Core Skills Framework (ACSF) as well as digital literacy.

The above requirements could be demonstrated by applicants in a variety of ways such as:

- Having completed secondary school to year 12
- Successful employment in a position that required use of computers such as an office environment
- Verified references from an employer indicating that the applicant has demonstrated the above requirements in their workplace

International Students whose first language is not English will be tested prior to the commencement of the course. Latitude College requires an IELTS of 5.5, or equivalent (as determined by Latitude College), or completion of full-time studies in Australia of a Certificate IV or above qualification or successful completion of our English placement test.

EXPECTATIONS

Applicants for the SIT40521 Certificate IV in Kitchen Management are expected to:

- Have employment in a relevant position in a commercial kitchen to satisfy the requirements of the SITHCCC043 Work effectively as a cook which requires students to cook and serve menu items for a minimum of 48 complete services.
- Adhere to the dress code policy by wearing a complete, clean, laundered, and ironed uniform, as well as wearing the correct footwear while attending practical classes.
- Have access to a personal computer, including basic Word processing, spreadsheets, email programs and internet search engines.

PATHWAYS INTO THE QUALIFICATION

Preferred pathways for candidates considering this qualification include:

- With vocational experience but without formal supervision or commercial cookery / kitchen management qualification.

MODE OF DELIVERY

Face-to-face learning/ Work placement

CREDIT TRANSFER

Candidates may be eligible for credit towards this program from previous studies undertaken at another registered provider.

To determine if a student is eligible for credit transfer, the prior studies or qualifications are assessed to ensure that they are equivalent to the learning outcomes of the units or modules within the current program. This assessment process considers factors such as the level and content of the prior studies, the mode of delivery, and the date the study was completed.

PATHWAYS FROM THE QUALIFICATION

- Students who complete this course may wish to continue their education into the SIT50422 - Diploma of Hospitality Management or pursue a career as a commercial cook in the Tourism, Travel and Hospitality industry.

COURSE OUTCOMES

This vocational qualification is designed to provide chefs and cooks with the necessary skills and knowledge to take on supervisory or team leading roles in a commercial kitchen. The program focuses on developing individuals' ability to operate independently or with minimal guidance while having the discretion to solve non-routine problems that may arise.

Through this qualification, individuals can gain practical and theoretical training that can help them advance their careers in the culinary arts. They can also explore a range of work settings such as restaurants, hotels, clubs, pubs, cafes, and coffee shops. With this certification, they can take on roles with more responsibility, such as overseeing kitchen operations, supervising staff, and managing food preparation and service. Enrolling in this course does not guarantee an education or migration outcome.

JOB ROLES

Possible job titles relevant to this qualification are:

- Chef
- Chef de Partie

SKILLS ON COMPLETION

- Ability to develop menus that are profitable, creative, and cater to customers' preferences.
- Knowledge of food safety and hygiene practices to ensure compliance with industry standards and minimize the risk of foodborne illnesses.
- Leadership and motivational skills to manage and guide a team to achieve optimal kitchen performance.
- Effective communication skills to liaise with team members, suppliers, and customers.
- Expertise in cooking techniques, such as grilling, roasting, sautéing, and baking, to produce high-quality dishes.
- Knowledge of international cuisines and how to incorporate them into menu planning.
- Financial management skills to budget, cost control, and maintain inventory.
- Ability to maintain high standards of kitchen organization, cleanliness, and maintenance.
- Knowledge of the latest culinary trends and innovations in the industry.
- Exceptional customer service skills to deliver a unique culinary experience that exceeds customers' expectations.

JANUARY 2023

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OCTOBER 2023

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2023 INTAKE DATES

11 SEP / 11 DEC

**HOLIDAYS / PUBLIC HOLIDAY/
DARWIN SHOW DAY**

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2024 INTAKE DATES

5 FEB / 3 JUN / 7 OCT / 2 DEC

HOLIDAYS / PUBLIC HOLIDAYS