



PACKAGE COURSE

01 SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

02 SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

OVERVIEW

The SIT40521 Certificate IV in Kitchen Management & SIT50422 Diploma of Hospitality Management is for individual to develop a wide range of cookery skills in individuals that are intending to become a commercial cook and within the hospitality operations. Students will learn to operate independently, have responsibility for others and make a range of operational business decisions

CAREER OUTCOMES

- Sous Chef
- Chef de Partie

ENTRY REQUIREMENTS

- Minimum 18 years of age
- Must have completed equivalent to Australian year 12
- IELTS band 5.5 (with no individual band below 5.0) or equivalent

FEES

Package Course

Total Cost: AU \$16,200.00

Tuition Fee: AU \$15,000.00

Material Fee*: AU \$1,000.00

Enrolment Fee**: AU \$200.00

SIT40521 Certificate IV in Kitchen Management

Total Cost: AU \$13,200.00

Tuition Fee: AU \$12,000.00

Material Fee*: AU \$1,000.00

Enrolment Fee**: AU \$200.00

SIT50422 Diploma of Hospitality Management

Total Cost: AU \$3,000.00

Tuition Fee: AU \$3,000.00

* The material fees for the course include:

- Learning and assessment materials (including raw materials used in the commercial kitchen)
- Full uniform and safety boots
- Chef knife set

** The enrolment fee is only applicable to the first course.

COURSE NAME

SIT40521 Certificate IV in Kitchen Management (CRICOS Code: 111745B) & SIT50422 Diploma of Hospitality Management (CRICOS Code: 111746A)

DURATION

Total Duration is 104 weeks

Study is 68 weeks

Placement is 12 weeks

Break is 24 weeks

SIT40521 Certificate IV in Kitchen Management

Total Duration is 78 weeks

Study is 48 weeks

Placement is 12 weeks

Break is 18 weeks

SIT50422 Diploma of Hospitality Management

Total Duration is 26 weeks

Study is 20 weeks

Break is 6 weeks

STUDY MODE

Theory components units are delivered face-to-face on campus. Practical components of the course are delivered face-to-face in campus via the simulated virtual environment.

INTAKE DATE

Please refer to our website for intake dates.

STUDY LOCATION

Campus: Level 3, 541 Kent Street
SYDNEY NSW 2000

Kitchen: Suite 7/7A, 418A Elizabeth Street
SURRY HILLS, NSW 2010



ASSESSMENT METHODS

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations. Work Placement Requirement: All students are required to work in the hospitality industry for 60 service periods (48 services periods for SITHCCC020 Work effectively as a cook & 12 services period for SITHKOP005 Coordinate cooking operations) to meet the requirements of the course. Students who are unable to find a suitable work experience venue will be assisted by Rosewood International College in finding a suitable venue.

COURSE STRUCTURE

Learners must achieve a competent result in the thirty-three (33) units to obtain the SIT40521 Certificate IV in Kitchen Management qualification.

UNIT CODE	UNIT NAME	UNIT TYPE
SITXFSA001	Use hygienic practices for hospitality service	Core
BSBTWK501	Lead diversity and inclusion	Core
BSBSUS411	Implement and monitor environmentally sustainable work practices	Core
SITHCCC001	Use food preparation equipment*	Core
SITHCCC005	Prepare dishes using basic methods of cookery*	Core
SITHCCC006	Prepare appetisers and salads*	Core
SITHCCC007	Prepare stocks, sauces and soups*	Core
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*	Core
SITHCCC012	Prepare poultry dishes*	Core
SITHCCC013	Prepare seafood dishes*	Core
SITHCCC014	Prepare meat dishes*	Core
SITHCCC018	Prepare food to meet special dietary requirements*	Core
SITHCCC019	Produce cakes, pastries and breads*	Core
SITHCCC020	Work effectively as a cook*	Core
SITHKOP002	Plan and cost basic menus	Core
SITHKOP004	Develop menus for special dietary requirements	Core
SITHKOP005	Coordinate cooking operations*	Core
SITHPAT006	Produce Desserts*	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core
SITXFSA002	Participate in safe food handling practices	Core
SITXHRM001	Coach others in job skills	Core
SITXHRM003	Lead and manage people	Core
SITXINV002	Maintain the quality of perishable items*	Core
SITXMG001	Monitor work operations	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
BSBSUS211	Participate in sustainable work practices	Elective
BSBTWK201	Work effectively with others	Elective
SITHCCC003	Prepare and present sandwiches	Elective
SITHIND002	Source and use information on the hospitality industry	Elective
SITHKOP001	Clean kitchen premises and equipment*	Elective
SITXCOM002	Show social and cultural sensitivity	Elective
SITXWHS001	Participate in safe work practices	Elective

*Prerequisite is SITXFSA001 use Hygiene Practices for Food Safety

RECOGNITION OF PRIOR LEARNING

Rosewood International College offers everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. You may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

CREDIT TRANSFER

Rosewood International College recognises qualifications and Statements of Attainment issued under the Australian Qualifications Framework by Registered Training Organisations.

PATHWAYS

Student who successfully complete the SIT40521 Certificate IV in Kitchen Management with RIC, will continue their studies into the SIT50422 Diploma of Hospitality Management.





ASSESSMENT METHODS (Applicable to SIT50422 Diploma of Hospitality Management – Package)

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations.

COURSE STRUCTURE

Learners must achieve a competent result in the twenty-eight (28) units to obtain the SIT50422 Diploma of Hospitality Management qualification.

Within the twenty-eight (28) units, student will receive twenty-one (21) units as a credit transfer from the SIT40521 Certificate IV in Kitchen Management, which means student will be required to complete an additional seven (7) units to complete the SIT50422 Diploma of Hospitality Management qualification. For a breakdown of:

- Twenty-one (21) units as a credit transfer
- Seven (7) units to complete

Please refer to the table below.

The twenty-one (21) units as a credit are as follow:

UNIT CODE	UNIT NAME	UNIT TYPE
SITXFSA001	Use hygienic practices for hospitality service	CT
BSBTWK501	Lead diversity and inclusion	CT
SITXCOM005	Manage conflict	CT
SITXFIN003	Manage finances within a budget	CT
SITXHRM003	Lead and manage people	CT
SITXMGT001	Monitor work operations	CT
SITXWHS003	Implement and monitor work health and safety practices	CT
SITHCCC001	Use food preparation equipment	CT
SITHCCC005	Prepare dishes using basic methods of cookery	CT
SITHCCC006	Prepare appetisers and salads	CT
SITHCCC007	Prepare stocks, sauces and soups	CT
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	CT
SITHCCC012	Prepare poultry dishes	CT
SITHCCC013	Prepare seafood dishes	CT
SITHCCC014	Prepare meat dishes	CT
SITHCCC018	Prepare food to meet special dietary requirements	CT
SITHCCC019	Produce cakes, pastries and breads	CT
SITHCCC020	Work effectively as a cook	CT
SITHKOP004	Develop menus for special dietary requirements	CT
SITHKOP005	Coordinate cooking operations	CT
SITHPAT006	Produce desserts	CT

The remaining 7 units of competency are as follows:

BSBOPS502	Manage business operational plans	Core
SITXCCS007	Enhance customer service experiences	Core
SITXCCS008	Develop and manage quality customer service practices	Core
SITXFIN004	Prepare and monitor budgets	Core
SITXGLC001	Research and comply with regulatory requirements	Core
SITXHRM002	Roster staff	Core
SITXMGT002	Establish and conduct business relationships	Core

PATHWAYS

Students who successfully complete the SIT50422 Diploma of Hospitality Management, may pursue SIT60316 Advanced Diploma of Hospitality Management or Bachelor Degree with another CRICOS Registered Provider.

