VERSION 2.0



# SIT40521 CERTIFIC IN KIT MAN

### **OVERVIEW**

The purpose of this course is to develop a wide range of cookery skills in individuals that are intending to become a commercial cook.

# **CAREER OUTCOMES**

- 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

# STUDY LOCATION

Campus: Level 3, 541 Kent Street SYDNEY NSW 2000 Kitchen: Suite 7/7A, 418A Elizabeth Street SURRY HILLS, NSW 2010

# **FEES**

Total Cost: AU \$13,200.00 Tuition Fee: AU \$12,000.00 Material Fee\*: AU \$1,000.00 Enrolment Fee: AU \$200.00

\* 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

**COURSE NAME Certificate IV in Kitchen Management** 

NATIONAL CODE SIT40521

**CRICOS COURSE CODE** 111745B

#### DURATION

Total Duration is 78 weeks Study is 48 weeks Placement is 12 weeks

Break is 18 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.

20 hours per week

INTAKE DATE Please refer to our website for intake dates.

ABN: 11 653 492 463 | CRICOS Provider Code: 04083D | RTO Code: 45945 Email: info@rosewood.nsw.edu.au | Tel: (02) 9037 2039 | Web: www.rosewood.nsw.edu.au





#### 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 SITHK0P005 Coordinate cooking operations) to meet the requirements of the cour ts who are unable to find a suitable work experien enue will be assisted by Rosewood Internation

**COURSE STRUCTURE** 

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o obtain

Total number of units = 33 | 26 core You must achieve a competent rest Certificate IV in Kitchen Management.

UNIT CODE	UNIT NAME	UNIT TYPE
SITXFSA001	Use hygienic practices for food safety	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
SITXMGT001	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

\*Has a pre-requisite unit SITXFSA001 Use hygienic 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 gualifications and Statements of Attainment issued under the Australian Qualifications Framework by Registered Training Organisations.

# PATHWAYS

You may pursue SIT50422 Diploma of Hospitality Management (CRICOS Course Code: 111746A).

