



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 6.0 (with no individual band below 6.0) 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 80 weeks
Placement is 10 weeks
Break is 24 weeks

SIT40521 Certificate IV in Kitchen Management
Total Duration is 78 weeks
Study is 60 weeks
Placement is 10 weeks (within the 60 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

Face-to-face on campus and kitchen.
20 hours per week.

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 48 service periods to meet the requirements of the course. Students will be responsible in finding their own vocational work placements it must be pre-approved by the College. Students who are unable will be supported (not guarantee) in finding a suitable venue.

COURSE STRUCTURE

Total number of units = 33 | 27 core units plus | 6 elective units

You must achieve a competent result in the 33 units to obtain the SIT40521 Certificate IV in Kitchen Management.

UNIT CODE	UNIT NAME	UNIT TYPE
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
SITHCCC035	Prepare poultry dishes	Core
SITHCCC037	Prepare seafood dishes	Core
SITHCCC036	Prepare meat dishes	Core
SITHCCC042	Prepare food to meet special dietary requirements	Core
SITHCCC041	Produce cakes, pastries and breads	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
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
SITXHRM009	Lead and manage people	Core
SITXINV006	Receive, store and maintain stock	Core
SITXMG004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC031	Prepare vegetarian and vegan dishes	Core
SITHKOP015	Design and cost menus	Core
SITXFSA008	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITHCCC038	Produce and serve food for buffets	Elective
SITHCCC039	Produce pates and terrines	Elective
SITHKOP011	Plan and implement service of buffets	Elective
SITXINV007	Purchase goods	Elective
SITXINV008	Control stock	Elective
SITXWHS006	Identify hazards, assess and control safety risks	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-three (23) units as a credit transfer from the SIT40521 Certificate IV in Kitchen Management, which means student will be required to complete an additional five (5) units to complete the SIT50422 Diploma of Hospitality Management qualification.

For a breakdown of:

- Twenty-three (23) units as a credit transfer
- Five (5) units to complete

Please refer to the table below.

The twenty-three (23) units as a credit are as follow:

UNIT CODE	UNIT NAME	UNIT TYPE
SITHCCC023	Use food preparation equipment	CT
SITHCCC027	Prepare dishes using basic methods of cookery	CT
SITHCCC028	Prepare appetisers and salads	CT
SITHCCC029	Prepare stocks, sauces and soups	CT
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	CT
SITHCCC035	Prepare poultry dishes	CT
SITHCCC037	Prepare seafood dishes	CT
SITHCCC036	Prepare meat dishes	CT
SITHCCC042	Prepare food to meet special dietary requirements	CT
SITHCCC043	Work effectively as a cook	CT
SITHKOP010	Plan and cost recipes	CT
SITXFSA005	Use hygienic practices for food safety	CT
SITXFSA006	Participate in safe food handling practices	CT
SITXINV006	Receive, store and maintain stock	CT
SITHCCC031	Prepare vegetarian and vegan dishes	CT
SITXINV007	Purchase goods	CT
SITXINV008	Control stock	CT
SITXCOM010	Manage conflict	CT
SITXFIN009	Manage finances within a budget	CT
SITXHRM009	Lead and manage people	CT
SITXMG004	Monitor work operations	CT
SITXWHS007	Implement and monitor work health and safety practices	CT
SITXHRM008	Roster staff	CT

The remaining 5 units of competency are as follows:

SITXCCS015	Enhance customer service experiences	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXMG005	Establish and conduct business relationships	Core

PATHWAYS

Students who successfully complete the SIT50422 Diploma of Hospitality Management, may pursue SIT60322 Advanced Diploma of Hospitality Management or Bachelor Degree with another CRICOS Registered Provider.

