

Certificate IV in Kitchen Management

National Course Code: SIT40521
CRICOS Course Code: 109526J

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GEN INSTITUTE

National Provider Code : 41126 | CRICOS : 03572F

Certificate IV in Kitchen Management

Nationally Recognised Training

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Delivery Mode: Face to Face

Campuses: Practical 236-238 Union Road Ascot vale, Vic

Qualification Description

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.

Entry Requirements

- Must be at least 18 years of age or over at the time of commencement of the course.
- Completed Year 12 (Australian) or equivalent.
- International students must meet Student Visa requirements and provide evidence of English language proficiency with a minimum score of IELTS 6.0 or equivalent or study minimum of 6 weeks of upper intermediate level ELICOS at at approved ELT centre.
- Prospective students seeking for enrolment at Gen Institute will have to successfully complete a placement test at the required ACSF level of qualification that provides Gen Institute insight into student's capability and helps it make a decision on whether the student possess sufficient LLN skills to pursue the qualification they are looking to be enrolled in.

Physical Requirements

Students who participate in this course will need the physical capability to lift and carry heavy pots; have unrestricted use of both hands to use kitchen tools and equipment efficiently and be able to stand up in a kitchen all day.

Safety Requirement

Every student is required to wear Personal Protection Equipment (PPE): safety boots and Chef uniform at every training session/practical demonstration session.

Resource Requirements

- PC/Laptop or Tablet
- Speakers/Headphones and a Microphone
- A web camera
- Microsoft Office
- PDF Reader

Course Duration

Total duration for this qualification is 64 weeks (including 6 Weeks Holidays) on a full-time basis for 20 hours per week face to face. Students need to gain competency in 33 units (27 core units and 6 elective units) to successfully complete this course.

Work Based Training

In case of a direct entry to SIT40521 Certificate IV in Kitchen Management, workbased training requirements apply to this course

Students will have the option to arrange the WBT placement from Gen Institute by paying separate WBT Fees. WBT Fees will be charged separately, and WBT fee payment plan will be made available at the time of admission.

Course Structure

Competency Code	Competency Name	Core/Elective
SITXFSA005	Use hygienic practices for food safety	Core
SITHCCC023*	Use food preparation equipment	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXINV006*	Receive, store and maintain stock	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
SITHCCC040*	Prepare and serve cheese	Elective
SITHASC025*	Prepare Asian rice and noodles	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITXCOM010	Manage conflict	Core
SITHCCC043*	Work effectively as a cook	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
SITHPAT016*	Produce desserts	Core
SITHCCC039*	Produce pates and terrines	Elective
SITHKOP010	Plan and cost recipes	Core
SITHKOP015*	Design and cost menus	Core
SITXFSA008*	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITXWHS006	Identify hazards, assess and control safety risks	Elective
SITXHRM009	Lead and manage people	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHKOP013*	Plan cooking operations	Core

SITHKOP012*	Develop recipes for special dietary requirements	Core
SITXMGT004	Monitor work operations	Core
SITXCCS015	Enhance customer service experiences	Elective
SITXWHS007	Implement and monitor work health and safety practices	Core
SITXFIN009	Manage finances within a budget	Core

* HAS A PREREQUISITE UNIT SITXFSA005 Use hygienic practices for food safety

Fees

Enrolment Fees – Non-Refundable AUD $500.00 Per Student
Tuition Fees - Certificate IV in Kitchen Management AUD $17000.00
Material Fee - Certificate IV in Kitchen Management AUD $2000

Course fee and itemized fee details are available on http://gen.edu.au/fees-and-charges/ Payment plan option is available to students. All fees are subject to change at any time.

Recognition of Prior Learning and Credit Transfer

Learners with prior learning and work experience can apply for Recognition of Prior Learning (RPL). Learners who have completed corresponding units of competency and/or units contained within the packaging rules can apply for Credit Transfer.

Teaching and Assessment Methods

Teaching is conducted in the classroom as well as in the commercial kitchen settings when required to simulate real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Assessments comprise of

- Demonstrations
- Written Questions Answers
- Case Studies
- Projects



Note – Information, Policies and Procedures, Fees and Charges
Students have access to all our policies and procedures available on our website http://gen.edu.au
Students are advised to read these prior to enrolment in addition to the information contained in this brochure.
Please read this Information in Combination with the Pre-Enrolment Information Brochure