



Salisbury College Australia

SIT40521 Certificate IV in Kitchen Management
CRICOS Course Code: 109524M

2024 COURSE

Knowledge gives power

INSTITUTE OF GLOBAL EDUCATION AND TRAINING PTY LTD
L4 & L5, 14 Railway Parade, BURWOOD NSW 2134
RTO ID: 45062 | CRICOS ID: 03565E

Course Duration

78 weeks (60 study weeks + 18 weeks holiday)

Course Description

This course reflects the role of commercial 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.



Award

- Student are required to seek their own work component for the SIT40516 Certificate IV in Commercial Cookery in order to satisfy the completion requirement.
- Successful completion of all the thirty-three (33) unit of competencies required to be awarded with an AQF certification.

Partial completions will be awarded with a Statement of Attainment.

Study Pathway

Students may further continue their study in SIT50416 Diploma of Hospitality Management.



Delivery method:

Face to face

Career Opportunities:

- Chef
- Chef de partie



Total number of units 33

Units		
1	SITHCCC023	Use food preparation equipment
2	SITHCCC027	Prepare dishes using basic methods of cookery
3	SITHCCC028	Prepare appetisers and salads
4	SITHCCC029	Prepare stocks, sauces and soups
5	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
6	SITHCCC031	Prepare vegetarian and vegan dishes
7	SITHCCC035	Prepare poultry dishes
8	SITHCCC036	Prepare meat dishes
9	SITHCCC037	Prepare seafood dishes
10	SITHCCC041	Produce cakes, pastries and breads
11	SITHCCC042	Prepare food to meet special dietary requirements
12	SITHCCC043	Work effectively as a cook
13	SITHKOP010	Plan and cost recipes
14	SITHKOP012	Develop recipes for special dietary requirements
15	SITHKOP013	Plan cooking operations
16	SITHKOP015	Design and cost menus
17	SITHPAT016	Produce desserts
18	SITXCOM010	Manage conflict
19	SITXFIN009	Manage finances within a budget
20	SITXFSA005	Use hygienic practices for food safety
21	SITXFSA006	Participate in safe food handling practices
22	SITXFSA008	Develop and implement a food safety program
23	SITXHRM008	Roster staff
24	SITXHRM009	Lead and manage people
25	SITXINV006	Receive, store and maintain stock
26	SITXMGT004	Monitor work operations
27	SITXWHS007	Implement and monitor work health and safety practices
28	SITHCCC038	Produce and serve food for Buffets
29	SITHCCC039	Produce pates and terrines
30	SITHKOP011	Plan and implement service for Buffets
31	BSBCMM411	Make presentations
32	BSBTWK501	Lead diversity and inclusion
33	BSBOPS504	Manage business risk

Trainers Description

Nabil Belramoul

Dear Students,
Welcome to SCA.

Experienced French Head Chef with a demonstrated history of working in the restaurants industry for 30 years. Skilled in Catering, Food & Beverage, Hospitality Management, Customer Service, and Hotel Management. Strong operations professional graduated from Ferranti French culinary art school, own and managed many Sydney restaurant in Sydney such as Beaches restaurant in Balmoral Beach, La Grillade restaurant in Crows nest. I will look forward to see you all in the Salisbury College Australia.
Kind regards



Roshan Thammitaarachchi

Hi Students,

I started my career as a chef in Sri Lanka in 2000. I later worked in the luxurious five star Madinat Jumeirah hotel in Dubai. I work for international hotel groups such as IHG, Accor, Jumeirah, Hyatt and Starwood. My experience with the Oceana fest 2015 in Perth Australia, FHA 2016 and 2018 in Singapore and then the Philippine Culinary Cup 2017, where I start my small steps towards the great journey that awaits me as a WACS judge. I will look forward to see you all in the SCA.

Regards





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How to apply?

Email us: admissions@sc.edu.au

Call us: 1300 121 888

Visit us: Level 5, 14 Railway Parade - Burwood NSW 2134

Website: www.sc.edu.au

Your success starts with us



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Qualifications
Framework



Australia
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