



# SIT40521 Certificate IV in Kitchen Management

Enrol at Westin College

For more information go to our website at:  
[www.westincollege.com.au](http://www.westincollege.com.au)

## ABOUT THIS QUALIFICATION

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.

## ABOUT WESTIN COLLEGE

Westin College is a registered training organisation providing courses in Commercial Cookery, Hospitality, Business and Management. College is located in the centre of Perth city at a very convenient location.

With a focus on hands-on learning, we provide our students with the opportunity to practice their skills in real-world environments, from our state-of-the-art kitchen.

Westin College values diversity and inclusivity and welcome students from all corners of the globe.

## RESOURCES

The following learning and assessment resources are available to the students attending the course:

- Student's Learner guide
- Student's Assessments
- E-learning Resources

## ENTRY REQUIREMENT

- ▶ Students must be aged 18 years or above at the time of course commencement.
- ▶ Year 12 academic level or equivalent.
- ▶ IELTS 5.5 or higher with a minimum score of 5.0 in each band or equivalent (e.g., TOEFL, ISLPR, CSWE, General English, EAP) English language test scores.
- ▶ Complete an LLN assessment.

## INTAKE DATES

We have 4 intakes in year, which starts in February, April, July and October (subject to change if required)

## COURSE FEES

Currently Westin College is offering the course at following prices:

- Tuition Fee : A\$16000.00
- Resources and material fees - A\$1500.00

If you have already completed Certificate III in Commercial Cookery, the course fees is:

- Tuition Fee : A\$5000.00
- Resources and material fees - A\$350.00

All fees and charges are in Australian Dollars(AUD) and GST Exempt.

Fees and charges may vary where RPL and/or CT has been approved for a student.

## DELIVERY INFORMATION

Face-to-face classroom-based learning using a variety of delivery methods and approved learning resources. After completing the production of food, students are required to serve the food to the customers in the commercial kitchen or the restaurant. Students are required to participate in 200 hours of work based training where you prepare, cook and present 48 serves of variety of dishes including breakfast, lunch, dinner and special functions. These activities will be assessed to complete the comprehensive course requirements

## COURSE DURATION

This course is delivered over a period of one and a half (1.5) years. The course duration is 78 Weeks consisting of:

- 60 Weeks of scheduled study/tuition (6 terms of 10 weeks each)
- 18 Weeks of scheduled breaks/holiday so (including pre-training and completion activities)

Notes: 1. A minimum of 20 contact hours per week of study/tuition have been scheduled by Westin College to ensure students meet their study Visa conditions

2. The course duration may vary for students who have been granted credits or RPL towards this course (e.g., students having completed any units in a previous course/qualification)

## RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER

Recognition of Prior Learning (RPL) involves the assessment of previously unrecognised skills and knowledge that an individual has achieved outside the formal education and training system. It assesses the individual's non-formal and informal learning to determine the extent to which that individual has achieved the required learning outcomes, competency outcomes, or standards for entry to, and/or partial or total completion of, a qualification (AQF).

Credit Transfer means granting of credits against an equivalent and nationally recognised unit of competency completed as part of earlier studies. Credit transfer does not involve assessment and is granted on determination of equivalency between two units of competency. Unit selection and suitability is guided by packaging rules of the relevant course or qualification.

Students may apply for RPL/Credit Transfer prior to or immediately after formal enrolment but prior to the facilitated delivery of units.

For more information students can visit the Westin College's website or contact our Student Support Officer.

## UNITS IN THIS COURSE

SITHCCC023 Use food preparation equipment  
 SITHCCC027 Prepare dishes using basic methods of cookery  
 SITHCCC028 Prepare appetisers and salads  
 SITHCCC029 Prepare stocks, sauces and soups  
 SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes  
 SITHCCC031 Prepare vegetarian and vegan dishes  
 SITHCCC035 Prepare poultry dishes  
 SITHCCC036 Prepare meat dishes  
 SITHCCC037 Prepare seafood dishes  
 SITHCCC041 Produce cakes, pastries and breads  
 SITHCCC042 Prepare food to meet special dietary requirements  
 SITHCCC043 Work effectively as a cook  
 SITHKOPO10 Plan and cost recipes  
 SITHPAT016 Produce desserts  
 SITXFSA005 Use hygienic practices for food safety  
 SITXFSA006 Participate in safe food handling practices  
 SITXINV006 Receive, store and maintain stock.

### Following six are the elective units:

SITHCCC040 Prepare and serve cheese  
 SITXWHS006 Identify hazards, assess and control safety risk  
 SITHCCC026 Package prepared foodstuffs  
 SITXCOM007 Show social and cultural sensitivity  
 SITHCCC038 Produce and serve food for the buffet  
 SITHKOP009 Clean kitchen premises and equipment  
**If you have already successfully completed SIT30821 Certificate III in Commercial Cookery from Westin College, you need to complete only the following units:**  
 18. SITHKOP012 Develop recipes for special dietary requirements.  
 19. SITXCOM010 Manage Conflict  
 20. SITXFIN009 Manage finances within a budget  
 21. SITXHRM009 Lead and Manage People  
 22. SITXMGTO04 Monitor work operations  
 23. SITXWHS007 Implement and monitor work health and safety practices.  
 24. SITHKOP013 Plan cooking operations  
 25. SITXHRM008 Roaster Staff  
 26. SITHKOP015 Design and cost menus  
 27. SITXFSA008 Develop and implement a food safety program

## VOLUME OF LEARNING

Amount of training: 1240 Hours

Amount of assessments : 660 hours

## FUTURE STUDIES

After successfully completing the qualification SIT340521 Certificate IV in Kitchen Management, individuals could progress to SIT40522 Diploma of Hospitality Management.