



WESTIN COLLEGE

RTO Code:45821. CRICOS Code: 03997C

A CENTRE FOR BUILDING EXCELLENCE

TAKE YOUR SKILLS TO THE
NEXT LEVEL



OUR COURSES

**SIT30821 CERTIFICATE III IN
COMMERCIAL COOKERY**

**SIT40521 CERTIFICATE IV IN
KITCHEN MANAGEMENT**

**SIT50422 DIPLOMA OF
HOSPITALITY MANAGEMENT**

**SIT60322 ADVANCE DIPLOMA
OF HOSPITALITY MANAGEMENT**



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Email
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Address

16-18, Aberdeen Street, Northbridge,
Western Australia 6000



Our courses could lead to careers such
as Cook, Chef, Caterers and more.

ABOUT US

At Westin College, we are proud to be
able to deliver first class teaching to our
students in the best learning environments.

Our training facilities are designed to provide a
professional environment to consolidate your
learning and test your skills.

WHY CHOOSE US

- ✓ WESTIN COLLEGE is the Centre of
Excellence in the delivery of quality-
assured Education and Training.
- ✓ We are dedicated to provide the highest
level of culinary and hospitality training to
our learners.
- ✓ We are committed to provide the
education that encompasses, passion
pride and professionalism.



www.westincollege.com.au

SIT30821 Certificate III in Commercial Cookery

ABOUT THIS QUALIFICATION

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

This course requires students to complete work-based training and to complete a work-placement component consisting of 10 weeks x 20 contact hours per week (200 hours in total).

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias, and coffee shops.

COURSE DURATION AND STRUCTURE

This qualification is delivered over a period of one year consisting of 52 weeks in total - 12 Weeks of breaks/holidays.

- 30 Weeks of tuition - 10 Weeks of work placement (200 hours).

Note: Students are required to attend 20 contact (face-to-face) hours each week during their period of scheduled study (30 weeks) & work placement (10 weeks).

FEES AND CHARGES

Tuition fee: \$11,000*

Material fee: \$1,150*

Application fee: \$250*

Notes:

- All Fees & Charges are in Australian Dollars (AUD) and GST exempt.
- A student's Fees & Charges may vary where RPL and/or CT has been approved.

DELIVERY INFORMATION

Training Locations :

Training Campus - 16 Aberdeen Street, Northbridge WA 6000.
Training Kitchen - "The Kitchen", 15/5 Rowallan Street, Osborne Park, WA 6016.

Study Mode:

Delivery of this course is face-to-face: in a classroom, in a training kitchen - that simulates an operational commercial kitchen/cooking environment.

No other modes are offered.

Notes:

1. Students are required to complete the compulsory work-based training component of the course – being 10 weeks x 20 hours per week (200 hours) and may include weekdays and weekends.
2. Student must attend a minimum of 20 contact hours per week during scheduled study.

Future Studies:

After achieving SIT30821 Certificate III in Commercial Cookery, individuals could progress to SIT40521 Certificate IV in Kitchen Management, SIT50422 Diploma of Hospitality Management, and SIT60322 Advance Diploma of Hospitality Management.

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ENTRY REQUIREMENTS

The Westin College has identified that students will need to meet the following entry requirements prior to course commencement.

Must be 18 years of age on commencement

Completion of year 12 or equivalent

IELTS 5.5 or higher with a minimum score of 5.0 in each band or Equivalent TOEFL (46), PTE (42), Upper Intermediate or EAP

Complete an LLN assessment to identify if potential student required LLN support.

ASSESSMENT

All units of competency are assessed using a variety of methods including written answers, case studies, role plays, observations, practical demonstration, simulated workplace, and a real workplace environment (200 hours WBT).

CERTIFICATION

On successful completion of all the required outcomes for each chosen unit of competency for this course, students will be awarded a Westin College Certificate for: SIT30821 - Certificate III in Commercial Cookery including an Academic Record.

Students who have not achieved competency in all chosen units of competency for this qualification, will be issued a Statement of Attainment for those units of competency that they have successfully achieved competence in.

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

Students may apply for RPL if they have relevant experience and prior knowledge and consider they are able to meet the unit of competency requirements.

Credit Transfer: Student may apply for credit transfer if they hold same and/or equivalent unit of competency. For both RPL or Credit Transfer student is required to complete the form, available on campus or through Westin College campus or through Westin College Website.

Note: For both RPL and Credit application fees applies.

UNITS IN THIS COURSE

NAME OF 25 UNITS IN THIS COURSE

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. SITHKOP009 Clean kitchen premises and equipment.
14. SITHKOP010 Plan and cost recipes.
15. SITHPAT016 Produce desserts.
16. SITXFSA005 Use hygienic practices for food safety.
17. SITXFSA006 Participate in safe food handling practices.
18. SITXHRM007 Coach others in job skills
19. SITXINV006 Receive, store and maintain stock
20. SITXWHS005 Participate in safe work practices
21. SITHCCC040 Prepare and serve cheese
22. SITHCCC025 Prepare and present sandwiches
23. SITHCCC026 Package prepared food stuff.
24. SITHCCC044 Prepare Specialised food items.
25. SITHASC021 Prepare Asian appetisers and snacks.

RESOURCES

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

- Student Learning Resources
- Student Assessment Resources
- Supported e-learning resources to enhance knowledge and skills.



SIT40521 Certificate IV in Kitchen Management

ABOUT THIS QUALIFICATION

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

This course requires students to complete work-based training and to complete a work-placement component consisting of 10 weeks x 20 contact hours per week (200 hours in total).

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias, and coffee shops

COURSE DURATION AND STRUCTURE

This qualification is delivered over a period of 1.5 years consisting of 78 Weeks in total.

18 Weeks of breaks/holidays - 50 Weeks of tuition - 10 Weeks of work placement (200 hours).

Note: Students are required to attend 20 contact (face to-face) hours each week of scheduled study (50) & work placement (10).

FEES AND CHARGES

Tuition fee: \$16,000*

Material fee: \$1,500*

Application fee: \$250*

Notes:

- All Fees & Charges are in Australian Dollars (AUD) and GST exempt.
- A students Fees & Charges may vary where RPL and/or CT has been approved or for standalone courses.

DELIVERY INFORMATION

Training Locations:

Training Campus - 16 Aberdeen Street, Northbridge WA 6000.

Training Kitchen - "The Kitchen", 15/5 Rowallan Street, Osborne Park, WA 6016.

Study Mode:

Delivery of this course is face-to-face: in a classroom, in a training kitchen - that simulates an operational commercial kitchen/cooking environment, and in a real workplace (during the compulsory work placement component (200 hours). No other modes are offered.

Notes: 1. Students are required to complete the compulsory work-based training component of the course – being 10 weeks x 20 hours per week (200 hours) and may include weekdays and weekends. 2. Student must attend a minimum of 20 contact hours per week during scheduled study.

Future Studies:

After achieving SIT40521 - Certificate IV in Kitchen Management individuals could progress to SIT50422 Diploma in Hospitality Management.

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ENTRY REQUIREMENTS

The Westin College has identified that students will need to meet the following entry requirements prior to course commencement.

Must be 18 years of age on commencement

Completion of year 12 or equivalent

IELTS 5.5 or higher with a minimum score of 5.0 in each band or Equivalent TOEFL (46), PTE (42), Upper Intermediate or EAP

Complete an LLN assessment to identify if potential student required LLN support.

ASSESSMENT

All units of competency are assessed using a variety of methods including written answers, case studies, role plays, observations, practical demonstration, simulated workplace, and a real workplace environment (200 hours WBT).

CERTIFICATION

On successful completion of all the required outcomes for each chosen unit of competency for this course, students will be awarded a Westin College Certificate for: SIT30821 - Certificate III in Commercial Cookery including an Academic Record.

Students who have not achieved competency in all chosen units of competency for this qualification, will be issued a Statement of Attainment for those units of competency that they have successfully achieved competence in.

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

Students may apply for RPL if they have relevant experience and prior knowledge and consider they are able to meet the unit of competency requirements.

Credit Transfer: Student may apply for credit transfer if they hold same and/or equivalent unit of competency. For both RPL or Credit Transfer student is required to complete the form, available on campus or through Westin College campus or through Westin College Website.

Note: For both RPL and Credit application fees applies.

UNITS IN THIS COURSE

NAME OF 33 UNITS IN THIS COURSE

- 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.SITHKOP10 Plan and cost recipes.
- 14.SITHPAT016 Produce desserts.
- 15.SITXFSA005 Use hygienic practices for food safety.
- 16.SITXINV006 Receive, store and maintain stock.
- 17.SITXFSA006 Participate in safe food handling practices.
- 18.SITXCOM010 Manage conflict.
- 19.SITHKOP12 Develop recipes for special dietary requirements.
- 20.SITHKOP13 Plan cooking operations.
- 21.SITHKOP15 Design and cost menus.
- 22.SITXFIN009 Manage finances within a budget.
- 23.SITXFSA008 Develop and implement a food safety program.
- 24.SITXHRM008 Roster staff.
- 25.SITXHRM009 Lead and manage people.
- 26.SITXMGT004 Monitor work operations.
- 27.SITXWHS007 Implement and monitor work health and safety practices.
- 28.SITHCCC044 Prepare Specialised food items.
- 29.SITHCCC040 Prepare and serve cheese.
- 30.SITHCCC026 Package prepared foodstuff.
- 31.SITHASC021 Prepare Asian appetisers and snacks.
- 32.SITXCCS014 Provide service to customers.
- 33.SITXINV007 Purchase goods.

RESOURCES

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

- Student Learning Resources
- Student Assessment Resources
- Supported e-learning resources to enhance knowledge and skills.



SIT50422 Diploma of Hospitality Management

ABOUT THIS QUALIFICATION

Diploma of Hospitality Management This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any sector of the hospitality industry as a departmental, operational, or small business manager.

COURSE DURATION AND STRUCTURE

This qualification is delivered over a period of 2 years through pathways of SIT430821 - Certificate III in commercial cookery, SIT40521 - Certificate IV in Kitchen Management Consisting of 104 weeks in total, 24 Weeks of breaks/holidays - 80 Weeks of tuition - 10 Weeks of work placement (200 hours).

Note: Students are required to attend 20 contact (face to-face) hours each week of scheduled study.

FEES AND CHARGES

Tuition fee: \$21,000*

Material fee: \$1,750*

Application fee: \$250*

Notes:

- All Fees & Charges are in Australian Dollars (AUD) and GST exempt.
- A student's Fees & Charges may vary where RPL and/or CT has been approved or for standalone courses.

DELIVERY INFORMATION

Training Locations :

Training Campus - 16 Aberdeen Street, Northbridge WA 6000.

Training Kitchen - "The Kitchen", 15/5 Rowallan Street, Osborne Park, WA 6016.

Study Mode:

Delivery of this course is face-to-face: in a classroom, in a training kitchen - that simulates an operational commercial kitchen/cooking environment.

No other modes are offered.

Notes:


Student must attend a minimum of 20 contact hours per week during scheduled study.

Future Studies:

After achieving SIT50422 - Diploma in Hospitality Management, individuals could progress to SIT60322 Advanced Diploma in Hospitality Management.

 Phone
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ENTRY REQUIREMENTS

The Westin College has identified that students will need to meet the following entry requirements prior to course commencement.

Must be 18 years of age on commencement

Completion of year 12 or equivalent

IELTS 5.5 or higher with a minimum score of 5.0 in each band or Equivalent TOEFL (46), PTE (42), Upper Intermediate or EAP

Complete an LLN assessment to identify if potential student required LLN support.

ASSESSMENT

All units of competency are assessed using a variety of methods including written answers, case studies, role plays, observations, practical demonstration, simulated workplace, and a real workplace environment (200 hours WBT).

CERTIFICATION

On successful completion of all the required outcomes for each chosen unit of competency for this course, students will be awarded a Westin College Certificate for: SIT50422 - Diploma of Kitchen Management including an Academic Record.

Students who have not achieved competency in all chosen units of competency for this qualification, will be issued a Statement of Attainment for those units of competency that they have successfully achieved competence in.

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

Students may apply for RPL if they have relevant experience and prior knowledge and consider they are able to meet the unit of competency requirements.

Credit Transfer: Student may apply for credit transfer if they hold same and/or equivalent unit of competency. For both RPL or Credit Transfer student is required to complete the form, available on campus or through Westin College campus or through Westin College Website.

Note: For both RPL and Credit application fees applies.

UNITS IN THIS COURSE

NAME OF 28 UNITS IN THIS COURSE:

1. SITXCCS015 Enhance customer service experiences.
2. SITXCCS016 Develop and manage quality customer service practices.
3. SITXCOM010 Manage conflict.
4. SITXFIN009 Manage finances within a budget.
5. SITXFIN010 Prepare and monitor budgets.
6. SITXGLC002 Identify and manage legal risks and comply with law.
7. SITXHRM008 Roster staff.
8. SITXHRM009 Lead and manage people.
9. SITXMG004 Monitor work operations.
10. SITXMG005 Establish and conduct business relationships.
11. SITXWHS007 Implement and monitor work health and safety practices.
12. SITXFSA005 Use hygienic practices for food safety.
13. SITHCCC043 Work effectively as a cook.
14. SITHCCC023 Use food preparation equipment.
15. SITHCCC027 Prepare dishes using basic methods of cookery.
16. SITHCCC028 Prepare appetisers and salads.
17. SITHCCC029 Prepare stocks, sauces and soups.
18. SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes.
19. SITHCCC031 Prepare vegetarian and vegan dishes.
20. SITHCCC035 Prepare poultry dishes.
21. SITHCCC036 Prepare meat dishes.
22. SITHCCC037 Prepare seafood dishes.
23. SITHCCC040 Prepare and serve cheese.
24. SITHCCC041 Produce cakes, pastries and breads.
25. SITHCCC042 Prepare food to meet special dietary requirements.
26. SITHAS001 Prepare Asian appetisers and salads.
27. SITHPAT016 Produce desserts.
28. SITXCOM010 Manage conflict.

RESOURCES

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

- Student Learning Resources
- Student Assessment Resources
- Supported e-learning resources to enhance knowledge and skills.





RTO Code:45821. CRICOS Code: 03997C

SIT60322 Advanced Diploma of Hospitality Management

ABOUT THIS QUALIFICATION

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialized managerial skills and substantial knowledge of industry to coordinate hospitality operations.

They operate with significant autonomy and are responsible for making strategic business management decisions. This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

COURSE DURATION AND STRUCTURE

This qualification is delivered over a period of 6 months.

Note: Students are required to attend 20 contact (face-to-face) hours each week during scheduled study (80 Weeks)

FEES AND CHARGES

Tuition fee: \$5,000

Notes:

- All Fees & Charges are in Australian Dollars (AUD) and GST exempt.
- A students Fees & Charges may vary where RPL and/or CT has been approved or for standalone courses.

DELIVERY INFORMATION

Location 16 Aberdeen Street, Northbridge WA 6000.


Study Mode Delivery of this course is face-to-face: in a classroom, in a training kitchen - that simulates an operational commercial kitchen/cooking environment. No other modes are offered.

Student must attend minimum 20 hours per week. Note: Students must attend a minimum of 20 face-to-face contact hours per week during scheduled study (80 weeks).

Future Studies After achieving SIT60316 Advanced Diploma of Hospitality Management, individuals could progress to higher education qualifications in management.

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ENTRY REQUIREMENTS

The Westin College has identified that students will need to meet the following entry requirements prior to course commencement.

Must be 18 years of age on commencement

Completion of year 12 or equivalent

IELTS 5.5 or higher with a minimum score of 5.0 in each band or Equivalent TOEFL (46), PTE (42), Upper Intermediate or EAP

Complete an LLN assessment to identify if potential student required LLN support.

ASSESSMENT

All units of competency are assessed using a variety of methods including written answers, case studies, role plays, observations, practical demonstration, simulated workplace, and a real workplace environment (200 hours WBT).

CERTIFICATION

On successful completion of all the required outcomes for each chosen unit of competency for this course, students will be awarded a Westin College Certificate for: SIT60322 Advanced Diploma of Hospitality Management an Academic Record.

Students who have not achieved competency in all chosen units of competency for this qualification, will be issued a Statement of Attainment for those units of competency that they have successfully achieved competence in.

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

Students may apply for RPL if they have relevant experience and prior knowledge and consider they are able to meet the unit of competency requirements.

Credit Transfer: Student may apply for credit transfer if they hold same and/or equivalent unit of competency. For both RPL or Credit Transfer student is required to complete the form, available on campus or through Westin College campus or through Westin College Website.

Note: For both RPL and Credit application fees applies.

UNITS IN THIS COURSE

NAME OF 33 UNITS IN THIS COURSE

- 1.TBSBFIN601 Manage organisational finances.
- 2.BSBOPS601 Develop and implement business plans.
- 3.SITXCCS016 Develop and manage quality customer service practices.
- 4.SITXFIN009 Manage finances within a budget.
- 5.SITXFIN010 Prepare and monitor budgets.
- 6.SITXFIN011 Manage physical assets.
- 7.SITXGLC002 Identify and manage legal risks and comply with law.
- 8.SITXHRM009 Lead and manage people.
- 9.SITXHRM010 Recruit, select and induct staff.
- 10.SITXHRM012 Monitor staff performance.
- 11.SITXMGT004 Monitor work operations.
- 12.SITXMGT005 Establish and conduct business relationships.
- 13.SITXMPR014 Develop and implement marketing strategies.
- 14.SITXWHS008 Establish and maintain a work health and safety system.
- 15.SITXFSA005 Use hygienic practices for food safety.
- 16.SITHCCC043 Work effectively as a cook.
- 17.SITHCCC023 Use food preparation equipment.
- 18.SITHCCC025 Prepare and present sandwiches.
- 19.SITHCCC026 Package prepared foodstuffs.
- 20.SITHCCC027 Prepare dishes using basic methods of cookery.
- 21.SITHCCC028 Prepare appetisers and salads.
- 22.SITHCCC029 Prepare stocks, sauces and soups.
- 23.SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes.
- 24.SITHCCC031 Prepare vegetarian and vegan dishes.
- 25.SITHCCC035 Prepare poultry dishes.
- 26.SITHCCC036 Prepare meat dishes.
- 27.SITHCCC037 Prepare seafood dishes.
- 28.SITHCCC040 Prepare and serve cheese.
- 29.SITHCCC041 Produce cakes, pastries and breads.
- 30.SITHCCC042 Prepare food to meet special dietary requirements.
- 31.SITHAS001 Prepare Asian appetisers and salads.
- 32.SITHPAT016 Produce desserts.
- 33.SITXCOM010 Manage conflict.

RESOURCES

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

- Student Learning Resources
- Student Assessment Resources
- Supported e-learning resources to enhance knowledge and skills.

