

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS CODE 109493B

Study in Brisbane or Townsville



Axial International College's Certificate IV in Kitchen Management will provide you with a unique learning opportunity equipping you with the skills and knowledge required to gain work as a Chef in the hospitality industry.

Students will enjoy a comprehensive overview of commercial cookery practices with hands on culinary experience and will develop the necessary knowledge and practical skills required to become a chef or chef de partie.

You will learn on site at our Townsville training kitchen.

To achieve this qualification, the student must have completed at least **48 'shifts'** of work as detailed in the Assessment Requirements of the units of competency.

Study Mode	Classroom & Online
Duration of Course	18 Months - 20 hours p/week
Total Units	33



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

Please contact us for our current prices.

Regardless of your circumstances we have a payment plan to suit you.



How to Enrol

Apply via our website - axial.edu.au
To support your application, please provide the following:

- Certified copy of your passport
- Statement Of Purpose
- Certified copy of your educational certificates and academic records.
- English language test results.

See website for more enrolment information



Career Outcomes

Cook
Commercial Cook
Café Cook
Bistro Cook
Chef
Chef de parte

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Pathways To Further Study

Advanced Diploma of Hospitality Management

Basic Resources

Students are required to have the following equipment for practical and live lessons:

A compulsory uniform consisting of a chef's jacket, chef's pants, chef's cap, white necktie, a white bib style apron (approximate cost \$170.00)

A knife kit (approximate cost \$270.00)

 Black enclosed leather non-slip / safety shoes.
 (approximate cost \$77.00)

Course Units

Core:

- SITXFSA005 Use hygienic practices for food safety
- SITXINV006 Receive, store and maintain stock
- SITHCCC023 Use food preparation equipment
- SITHCCC027 Prepare dishes using basic methods of cookery
- SITHCCC028 Prepare appetisers and salads
- SITHCCC043 Work effectively as a cook
- SITHCCC029 Prepare stocks, sauces and soups
- SITHCCC035 Prepare poultry dishes
- SITXFSA006 Participate in safe food handling practices
- SITHCCC037 Prepare seafood dishes
- SITHCCC036 Prepare meat dishes
- SITHKOP013 Plan cooking operations
- SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031 Prepare vegetarian and vegan dishes
- SITHCCC042 Prepare food to meet special dietary requirements
- SITXWHS007 Implement and monitor work health and safety practices
- SITHCCC041 Produce cakes, pastries and breads
- SITHKOP010 Plan and cost recipes
- SITHPAT016 Produce desserts
- SITXCOM010 Manage conflict
- SITHKOP012 Develop recipes for special dietary requirements
- SITXFIN009 Manage finances within a budget
- SITXFSA008 Develop and implement a food safety program
- SITXHRM008 Roster staff
- SITHKOP015 Design and cost menus
- SITXMG004 Monitor work operations
- SITXHRM009 Lead and manage people

Elective:

- SITHCCC040 Prepare and serve cheese
- SITHCCC039 Produce pates and terrines
- SITHCCC044 Prepare specialised food items
- SITHFAB025 Prepare and serve espresso coffee
- SITHFAB021 Provide responsible service of alcohol
- BSBTWK501 Lead diversity and inclusion

connect with us for more


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www.axial.edu.au