



**HOPKINS**  
INTERNATIONAL COLLEGE

# SIT40521 Certificate IV in Kitchen Management

Unlock your potential at Hopkins International College

RTO: 45764 CRICOS: 04155D

**Perth**  
Suite 2, 170 Wellington St, East Perth,  
WA - 6004

## Entry Requirements

Completion of senior high school to the Australian Year 12 or equivalent Academic IELTS band score of 5.5

**CRICOS COURSE CODE: 113341F**

## Our Facilities

- Library**
- Classrooms**
- WiFi Available**
- Study Room**
- Simulation Rooms**
- Computer Labs**
- Administration & Executive Offices**
- Kitchen & Meal Area**

## Course Overview

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.

Total Course Fee:

**\$19,750 AUD**

Mode of Study

**On Campus**

Duration

**78 Weeks**

## Work Placement Requirements

Work effectively as a

cook - Students are required to complete a minimum of 48 complete service periods in a commercial kitchen within the course duration

This unit requires demonstration of safely and hygienically preparing, cooking and serving menu items for a minimum of 48 complete service periods in a commercial kitchen, that cover a combination of:

- breakfast
- lunch
- dinner

During the above service periods, prepare, cook and present items for at least two of the following differer menu styles:

- à la carte
- buffet
- set menu
- cyclical



HOPKINS INTERNATIONAL COLLEGE  
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## Credit Transfer and Recognition of Prior Learning:

All applicants can apply for credit transfer of units that they have already been issued with from another RTO. Additionally, they may wish to apply for recognition of prior learning gained from their past formal and informal learning pathway from other training, work or life experience.

## Units of Competency

Consistent with the qualification packaging rules, there are 27 core units and 6 elective units, a total of 33 units.

Code	Title	Unite Type	
01	SITHCCC023*	Use food preparation equipment	Core
02	SITHCCC027*	Prepare dishes using basic methods of cookery	Core
03	SITHCCC028*	Prepare appetisers and salads	Core
04	SITHCCC029*	Prepare stocks, sauces and soups	Core
05	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
06	SITHCCC031*	Prepare vegetarian and vegan dishes	Core
07	SITHCCC035*	Prepare poultry dishes	Core
08	SITHCCC036*	Prepare meat dishes	Core
09	SITHCCC037*	Prepare seafood dishes	Core
10	SITHCCC041*	Produce cakes, pastries and breads	Core
11	SITHCCC042*	Prepare food to meet special dietary requirements	Core
12	SITHCCC043*	Work effectively as a cook	Core
13	SITHKOP010	Plan and cost recipes	Core
14	SITHKOP012*	Develop recipes for special dietary requirments	Core
15	SITHKOP013*	Plan cooking operations	Core
16	SITHPAT015*	Design and cost menu	Core
17	SITHPAT016*	Produce desserts	Core
18	SITXCOM010	Manage conflict	Core
19	SITXFIN009	Manage finances within a budget	Core
20	SITXFSA005	Use hygienic practices for food safety	Core
21	SITXFSA006	Participate in safe food handling practices	Core
22	SITXFSA008*	Develop and implement a food safety program	Core
23	SITXHRM009	Roster Staff	Core
24	SITXHRM009	Lead and manage people	Core
25	SITXINV006*	Receive, store and maintain stock	Core
26	SITXMGTO04	Monitor work operations	Core
27	SITXWHS007	Implement and monitor work health and safety practices	Core
28	SITHCCC026	Package prepared foodstuffs	Core
29	SITHCCC038	Produce and serve food for buffets	Core
30	SITHCCC044	Prepare specialised food items	Core
31	SITXCCS014	Provide service to customers	Core
32	SITHCCC025	Prepare and present sandwiches	Core
33	SITXHRM007	Coach others in job skills	Core