



HOPKINS

INTERNATIONAL COLLEGE

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Unlock your potential at
Hopkins International College

Why Hopkins?

Industry leading education - We are contemporary in our approach and give our trainers the flexibility to teach creatively to drive the best outcome for our students.

Real-world experience - We provide on-the-job training through our volunteer workplace training program so that when you graduate, you can become a top performer in your sector.

Vibrant location - Based in the heart of Perth, Western Australia, Hopkins is ideally placed to access some of the finest restaurants, world renowned beaches and outdoor adventures outside of our studies.

Student Welfare - At Hopkins, we understand the pressure some students face during their studies, so we support students with study related issues like time management to exam preparation and stress management.

Academic Support - We're committed to ensuring equity in education and helping students with specific learning needs to gain their qualifications.

SIT40521 Certificate IV in Kitchen Management

(CRICOS Course Code 113341F)



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.

Course Delivery and Assessment

Students attend face to face classes for a minimum of 20 scheduled course contact hours per week. Students complete learning activities in class to prepare them for the summative assessments that follow at prescribed intervals.

Assessment methods include written questions, demonstration of skills, research, projects, and work placement.

Pathways

Education Pathways and Career Pathways – Students completing SIT40521 - Certificate IV in Kitchen Management can continue studying SIT50422 Diploma of Hospitality Management

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.

Duration & Location

Course Duration: 78 Weeks (includes 13 weeks of holidays)

Location: Theory components of this course will be delivered at Ground Floor, 170 Wellington St, East Perth, WA 6004. Practical components of this course will be delivered at 21/326 Hay St, Perth, WA 6000. Australia.

Intake & Orientation dates:

Intake Dates 2024; 8 Jan, 5 Feb, 4 Mar, 8 Apr, 6 May, 3 Jun, 1 July, 5 Aug, 2 Sep, 7 Oct, 4 Nov, 2 Dec

Intake Dates 2025; 3 Feb, 3 Mar, 17 Apr, 5 May, 2 Jun, 7 July, 4 Aug, 8 Sep, 6 Oct, 3 Nov

*Orientation is one week prior to the start date. Student Support team will contact you once CoE has been issued with the orientation date.

Minimum English Language Requirement:

- An English Language proficiency level of one of the following:
- Cert III in EAL or Academic IELTS band score of 6.0 or equivalent or
- Satisfactorily completed ELICOS at to at least Upper Intermediate level or
- Evidence as prescribed by the Department of Education, Skills and Employment;
- Completed within the past 2 years in Australia: Requirements for senior secondary certificate of education
- Completed within the past 2 years in Australia: Substantial component of AQF level 4 or higher on a student visa

Minimum Academic Requirement:

Completion of senior high school to the Australian Year 11 or equivalent.

Minimum Age Requirement:

18 Years or older.

Work Placement Requirements:

SITHCCC043 – 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 different menu styles: À la carte, Set menu, Buffet, Cyclical. SITHKOP013 - Coordinate cooking operations - This unit requires students to spend approximately 60 hours placement in a commercial kitchen.

Units of Competency:

Code	Title	Unit Type
SITHCCC023*	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core
SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP010	Plan and cost recipes	Core
SITHKOP012*	Develop recipes for special dietary requirements	Core
SITHKOP013*	Plan cooking operations	Core
SITHKOP015*	Design and cost menus	Core
SITHPAT016*	Produce desserts	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXFSA008*	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXINV006*	Receive, store and maintain stock	Core
ITXMG004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC026	Package prepared foodstuffs	Elective
SITHCCC038	Produce and serve food for buffets	Elective
SITHCCC040	Prepare and serve cheese	Elective
SITXCCS014	Provide service to customers	Elective
SITHCCC025	Prepare and present sandwiches	Elective
SITXHRM007	Coach others in job skills	Elective

Pre-requisites

SITXFSA005 Use hygienic practices for food safety must be successfully completed prior to commencing: SITHCCC023 Use food preparation equipment SITHCCC025 Prepare and present sandwiches, SITHCCC026 Package prepared foodstuffs, SITHCCC027 Prepare dishes using basic methods of cookery, SITHCCC028 Prepare appetisers and salads, SITHCCC029 Prepare stocks, sauces and soups, SITHCCC041 Produce cakes, pastries and breads, SITXINV006 Receive, store and maintain stock, SITHPAT016 Produce desserts, SITHKOP013 Plan cooking operations.

SITXFSA005 Use hygienic practices for food safety and, SITHCCC027* Prepare dishes using basic methods of cookery must be successfully completed prior to commencing: SITHCCC027 Prepare dishes using basic methods of cookery SITHCCC042 Prepare food to meet special dietary requirements SITHKOP010 Plan and cost recipes SITXFSA005 Use hygienic practices for food safety cookery must be successfully completed prior to commencing: SITHKOP010 Plan and cost recipes must be successfully completed prior to commencing SITXFSA005 Use hygienic practices for food safety SITXFSA006 Participate in safe food handling practices must be successfully completed prior to commencing: 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, SITHCCC038 Produce and serve food for buffets, SITHCCC042 Prepare food to meet special dietary requirements, SITHCCC043 Work effectively as a cook, SITHCCC044 Prepare specialised food items.

SITHCCC027 Prepare dishes using basic methods of cookery SITHCCC042 Prepare food to meet special dietary requirements SITHKOP010 Plan and cost recipes SITXFSA005 Use hygienic practices for food safety cookery must be successfully completed prior to commencing: SITHKOP012 - Develop recipes for special dietary requirements

SITHKOP010 Plan and cost recipes must be successfully completed prior to commencing: SITHKOP015 - Design and cost menus.

SITXFSA005 Use hygienic practices for food safety SITXFSA006 Participate in safe food handling practices must be successfully completed prior to commencing: SITXFSA008 - Develop and implement a food safety program

* Units marked with an *asterisk have one or more prerequisites. Refer to the table on the right for details.

Application Fee: \$250

Tuition Fee: \$18,000

Material Fee: \$1,500

Total Fee \$19,750