INTERNATIONAL STUDENTS

DUAL-QUALIFICATION PACKAGE DEAL

1. **SIT40521 Certificate IV in Kitchen Management (CRICOS Course Code: 117521C)**
2. **SIT50422 Diploma of Hospitality Management (CRICOS Course Code: 117522B)**

Course Description

This dual-qualification will help you develop into a highly-skilled operator in the hospitality sector for front and back-of-house operations.

You will learn management skills and knowledge to lead and manage the operations of a fully functioning hospitality enterprise.

Course Job Outcomes

1. Chef
2. Accommodation and Hospitality Manager

Course Duration

- 90 weeks (7 x 10-week terms plus 20 weeks of holidays).
- Full-time study load (20 hours per week).

Admission Requirements

- Must be at least 18 years of age;
- Proficient English language skills: Pearson Test of English (PTE Academic) - A minimum overall score of 50, with no communicative skill score below 42.

Course Structure

The total number of Units of Competency to receive the dual qualification will be 38 comprising of 32 core and 6 elective units.
The list of units to be undertaken can be found on the website.

Course Delivery

- Students will initially complete the SIT40521 Certificate IV in Kitchen Management, which includes 33 units of competency. Upon completion, they will progress to the SIT50422 Diploma of Hospitality Management by undertaking an additional 5 units of competency specific to this qualification. The remaining 23 units required for the diploma will be obtained through direct credit transfers from the SIT40521 Certificate IV in Kitchen Management.
- The dual qualification pathway includes theoretical and practical training and assessment, conducted in a classroom and a training kitchen.
- Students are required to complete a work placement component in the hospitality industry, which includes a minimum of 48 food service periods. During these food service periods, students must prepare dishes for customers within the typical time constraints of a busy commercial kitchen. The details of the shifts, the type of service, and the tasks undertaken will be documented in the student's work placement logbook.
- Students may either arrange their own work placement or accept one arranged through the Industry Placement Program. This work experience will count towards the required food service shifts to complete the qualification.

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Learning Resources

ACCESS uses customised high quality, interactive and immersive online training content and resources. These are available through our unique student portal.

Industry Partnership Program

We offer our students unparalleled opportunities to learn from industry leaders and gain valuable hands-on experience.

Our list of renowned Industry Placement Partners includes some of the most iconic hospitality and accommodation sites in Canberra, ACT.

Encompassing over 50 individual sites and growing, there is ample opportunity for our students to gain valuable and essential work experience.

Training Campus Locations

- **Belconnen Mercure Campus:** Level 10, 59 Cameron Avenue, Belconnen, Australian Capital Territory (ACT).
- **Gungahlin Lakes Kitchen Campus:** 110 Gundaroo Drive, Nicholls ACT.

Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have completed relevant education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. All applications for RPL must be made prior to the commencement of the course.

Uniform Requirements

- Students may wear smart casual clothes to all theory-based classes conducted at the Belconnen Mercure Campus. Students undertaking practical cookery classes at Gungahlin Lakes Kitchen Campus will need to wear a chef's uniform.

- All cookery students will receive the following as part of their course materials fee payment: Chef's jacket and pants, chef hat, apron and chef tool kit. Students will be required to purchase appropriate non-slip footwear ($50 - $80) for training undertaken in the training kitchen.

Computer Equipment Requirements

To undertake this course, students will be required to have access to their own computers/devices (including software programs such as Microsoft Office or Google suite), printers, internet facilities, and stationery resources. Students will be required to bring their own device to each session ensuring they have internet connectivity. Free Wi-Fi access will be provided at training locations.

Student Support Services

- ACCESS will identify support needs prior to student enrolment through the enrolment form and a Language, Literacy and Numeracy (LLN) assessment which each student must undertake. Where support needs are identified, ACCESS will provide support throughout the learning and assessment process through a variety of mechanisms including:
- Language, literacy and numeracy (LLN) support through trainers;
- Assistive technology
- Additional tutorials (additional costs may apply), and/or
- Other mechanisms, such as assistance in using technology for online delivery component.

Pathways to Further Studies

After achieving the SIT40521 Certificate IV in Kitchen Management and SIT504 Diploma of Hospitality Management students may enrol in the SIT60322 Advanced Diploma of Hospitality Management.

Job Prospects

- There has never been a better time to undertake cookery training. There is currently a high demand for highly skilled cookery professionals throughout Australia, especially in regional areas like Canberra.

- Potential career pathways for graduates of this dual qualification include employment as a qualified chef in organisations such as restaurants, hotels, clubs, pubs and high-end cafes.

Tuition Fees

Please visit: accessrt.edu.au/tuition-fees-int

SIT40521 Certificate IV in Kitchen Management

Units of Competency (27 Core and 6 Elective)

Core Units of Competency (27)		No.
SITHCCC023*	Use food preparation equipment	1
SITHCCC027*	Prepare dishes using basic methods of cookery	2
SITHCCC028*	Prepare appetisers and salads	3
SITHCCC029*	Prepare stocks, sauces and soups	4
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	5
SITHCCC031*	Prepare vegetarian and vegan dishes	6
SITHCCC035*	Prepare poultry dishes	7
SITHCCC036*	Prepare meat dishes	8
SITHCCC037*	Prepare seafood dishes	9
SITHCCC041*	Produce cakes, pastries and breads	10
SITHCCC042*	Prepare food to meet special dietary requirements	11
SITHCCC043*	Work effectively as a cook	12
SITHKOP010	Plan and cost recipes	13
SITHKOP012*	Develop recipes for special dietary requirements	14
SITHKOP013*	Plan cooking operations	15
SITHKOP015*	Design and cost menus	16
SITHPAT016*	Produce desserts	17
SITXCOM010	Manage conflict	18
SITXFIN009	Manage finances within a budget	19
SITXFSA005	Use hygienic practices for food safety	20
SITXFSA006	Participate in safe food handling practices	21
SITXFSA008*	Develop and implement a food safety program	22
SITXHRM008	Roster staff	23
SITXHRM009	Lead and manage people	24
SITXINV006*	Receive, store and maintain stock	25
SITXMGT004	Monitor work operations	26
SITXWHS007	Implement and monitor work health and safety practices	27
Elective Units of Competency (6)		No.
SITHCCC026*	Package prepared foodstuffs	28
SITHCCC040*	Prepare and serve cheese	29
SITHCCC044*	Prepare specialised food items	30
SITHKOP009*	Clean kitchen premises and equipment	31
SITXHRM007	Coach other in jobs skills	32
SITXWHS005	Participate in safe work practices	33

SIT50422 Diploma in Hospitality Management

(Includes 23 units as a credit transfer from the SIT40521 Certificate IV in Kitchen Management)

SITXCCS015	Enhance customer service experiences	1
SITXCCS016	Develop and manage quality customer service practices	2
SITXFIN010	Prepare and monitor budgets	3
SITXGLC002	Identify and manage legal risks and comply with law	4
SITXMGT005	Establish and conduct business relationships	5

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.