

RTO No: 46144

CRICOS No: 04222J



SIT40521 - CERTIFICATE IV IN KITCHEN MANAGEMENT

COURSE BROCHURE



ABOUT OUR COLLEGE



Leading College

Our commitment to excellence, integrity, and student success sets us apart as a leading RTO CRICOS provider.

Superior Facilities

Our modern facilities, cutting-edge technology, and student support services that create a welcoming & conducive learning environment for all our students.

Best Trainers

With over 16 years of leadership in the hospitality industry, our Management brings unparalleled expertise to the table. Partnered with industry experts, our Trainers deliver top-tier education tailored for success.



EMPOWERING MINDS, SHAPING FUTURES

Education at Wyndham International College isn't just about mastering trade; it's about igniting creativity, fostering cultural exchange, and shaping the next generation of industry leaders. As students hone their skills, they contribute to a global trade tapestry, one skill at a time.

WYNDHAM INTERNATIONAL COLLEGE



OUR COURSES



OUR COURSES

HOSPITALITY

SIT30821 - CERTIFICATE III IN COMMERCIAL COOKERY

SIT40521 - CERTIFICATE IV IN KITCHEN MANAGEMENT

SIT50422 - DIPLOMA OF HOSPITALITY MANAGEMENT

LEADERSHIP & MANAGEMENT

BSB50420 - DIPLOMA OF LEADERSHIP & MANAGEMENT

BSB60420 - ADVANCE DIPLOMA OF LEADERSHIP & MANAGEMENT



ABOUT OUR “ COURSES

At Wyndham International College, we offer a diverse range of courses at different levels which are designed to empower minds and shape futures. Whether you're passionate about Business Leadership or Hospitality, our CRICOS-registered programs provide a transformative learning experience.

Our commitment to excellence ensures that you'll receive quality education, ignite your passion, and prepare for a successful future.

We also believe in introducing and implementing new courses to create a future and definite pathway for our students leading to success.





SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS CODE: 115200C

ABOUT THE QUALIFICATION

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.

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.

PATHWAY

Learners who successfully complete this qualification may progress into further studies such as: SIT50422 Diploma of Hospitality

DURATION

24 weeks (delivery is inclusive of 4 weeks holiday breaks)
(Classroom sessions of 20 hours per week.)

TYPE OF STUDY

Classroom

ASSESSMENT

Assessment methods may include:

Projects / Research, Written Assignments, Presentation/Role play, Unit Skill test



UNITS OF COMPETENCY

CORE UNITS

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

ELECTIVE UNITS

- SITHCCC040 - Prepare and Serve Cheese
- SITHCCC038 - Produce and serve food for buffets
- SITHCCC039 - Produce pates and terrines
- BSBSUS211 - Participate in Sustainable Work Practice
- SITXINV007 - Purchase Goods
- BSBCMM411 - Make presentations

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



ADMISSION ” REQUIREMENTS

- Minimum age of 18 years and above
- Successfully completed SIT30821 Certificate III in Commercial Cookery
- English language requirement

1.

IELTS (GENERAL OR ACADEMIC OVERALL)	PTE ACADEMIC	TOEFL PB	TOEFL IBT	CAE SCALE	ELICOS (GENERAL ENGLISH)
5.5	46	506	62	162	NA
5.0	38	478	51	154	+15 WEEKS
4.5	30	450	40	146	+30 WEEKS

NOTE: Results older than two years are not acceptable (for offshore applicants) OR

2. Evidence that they have studied in English for at least five years in Australia, Canada, New Zealand, Republic of Ireland, South Africa, United Kingdom or United States

OR

3. Evidence that, within two years of their application date, they have successfully completed in Australia a foundation course or a senior secondary certificate of education or successfully completed substantial components (50% or more units according to the training package) Certificate II or higher level qualification, from the Australian Qualifications Framework on a student visa.

OR

4. Applicants originating from students visa assessment levels 1 and 2 countries without the required IELTS or equivalent score must undertake the Language, Literacy and Numeracy (LLN) test. For further information on student visa assessment levels visit Department of Home Affairs' website at www.homeaffairs.gov.au.



Additionally, the learner is required to:

- Complete the Language, Literacy and Numeracy (LLN) test prior to the commencement of the course.

Onshore International Students

- Complete the Pre-Training Review which aims to identify training needs through questions on previous education or training, relevance of the courses to learner and relevant experience.

Other Conditions

- Students required to invest on average 4 hours a week of guided learning during the training weeks and does not include the term breaks.



FEES & OTHER CHARGES

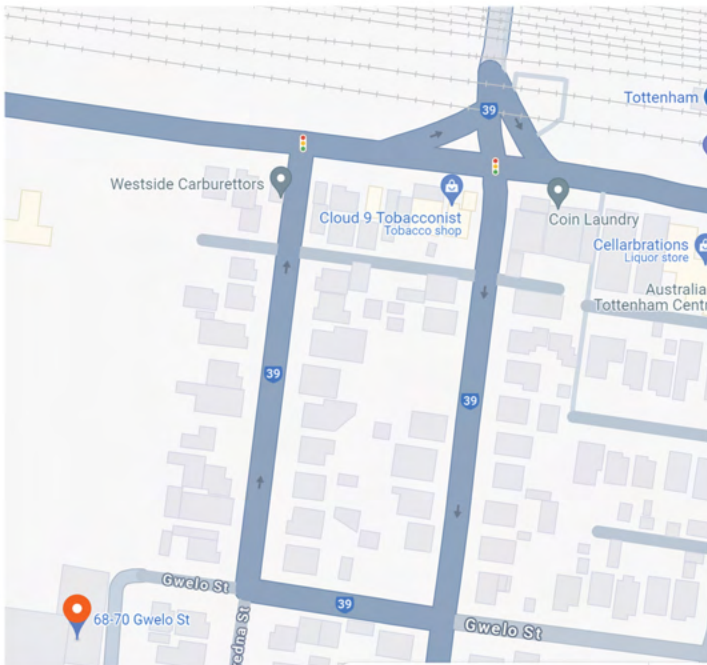
FEES OR OTHER CHARGES DESCRIPTION	AMOUNT (AUD)
COURSE FEES	\$ 6,500.00
DEFERMENT FEES	\$ 100.00
APPLICATION FEES	\$ 200.00
RPL FEES	\$ 150.00 / Unit
CERTIFICATE RE-ISSUE FEES	\$ 50.00
MATERIAL FEES	\$ 0.00
CHANGE OF CoE	\$ 100.00
UNIT REPEAT COST	\$ 350.00
RE-ASSESSMENT	\$ 350.00
REPLACEMENT STUDENT ID	\$ 15.00
CREDIT TRANSFER	\$ 0.00
STUDENT PHOTOCOPYING	\$ 0.10 / Page

Note: Please refer student handbook and refund policy for further information







LOCATION OF ”

DELIVERY



CLASSROOM

68 - 70 GWELO STREET
TOTTENHAM 3012

-  5 mins walking distance from Tottenham station
-  15 mins drive from Melbourne CBD
-  From Fliders street station on Sunbury line
-  Parking available for students, faculty and management

PRACTICAL

65 MARK STREET,
NTH MELBOURNE 3051

For the complete and current policies, procedures, fees, eligibility, documentation, accommodation, relating to this information, please refer to the website: www.wic.vic.edu.au

Quality Assurance

As a registered training organisation (RTO), the Institute operates within the Vocational Education and Training Quality Framework (VETQF) and the Australian Qualifications Framework (AQF) delivering nationally recognised qualifications and Units of Competency.



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CONTACT US:

Address :

68-70 Gwelo Street, Tottenham, Victoria 3012

(We are only 5 mins walk from Tottenham Station)

Phone : +61 3 9969 2669

Email : info@wic.vic.edu.au

Web : www.wic.vic.edu.au

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