

Tuition Fees¹: \$23,500 • Material Fee: \$2500 • Delivery Mode: Face to Face

Course Description

This course reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. This course equips students with the skills to manage kitchen operations, oversee food safety, lead teams, and ensure compliance with workplace health and safety regulations. Students will be prepared for supervisory and managerial roles in commercial kitchens.

This course provides a pathway to work in hospitality establishments such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

Entry Requirements

Age requirements

Students must be 18 years of age or above at the time of their course commencement at Gradskill College Australia.

Academic requirements

To enter this course, students should have successfully completed an Australian equivalent of Year 12 or higher.

English language requirements (for international students)

International students must demonstrate English language proficiency with a minimum score of:

- IELTS overall band of 6.0 (Academic), or
- PTE (Pearson Test of English) 47; or equivalent.

The test must have been taken no more than two years before you apply for Gradskill College Australia courses.

Alternatively, students can provide evidence that:

- a. 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
- b. within two years of their application, they have successfully completed a foundation course or a senior secondary certificate of education or a substantial part of a Certificate III or higher level qualification from the Australian Qualifications Framework in Australia, or
- c. Successful completion of an English Placement Test

All students are required to undertake a Pre-Training Review and complete a language, literacy and numeracy test to ensure student have the appropriate level of skills for the best chance of successful completion of the course, and to Identify student's learning and pathway needs.

Pre-Training Review

All students must undertake a pre-training review conducted before the enrolment. Pre-training Review allows Gradskill College Australia to identify students training needs and their suitability into the course. Through this review, student can demonstrate that they have necessary skills to successfully complete the course. This review can be completed by completing a questionnaire or via an

¹Tuition fees include a Kitchen Kit and ingredient fees of \$2500.

interview with a designated Gradskill College Australia staff. The review also helps to assess oral communication skills of the student.

Language, Literacy and Numeracy (LLN)

Students must have a proficient knowledge of written and spoken English to successfully participate in the training and complete the course assessment. All Students are required to undertake a Language, Literacy and Digital proficiency (LLND) assessment prior to the commencement of training to ensure if you will need any additional support during the course. All students enrolling into this course are expected to be at least at ACSF Level 3 in all or majority of skills. If the students are at a lower level, additional learning support will be determined and recommended.

Digital Literacy

Students enrolling in this course are expected have must have basic computer skills including use of internet, email and word processor. All students must have access to an operating computer, laptop, tablet or smart phone with internet.

Work Placement Requirement

Students enrolled in *SIT40521 Certificate IV in Kitchen Management* are required to undertake **240 hours** of work placement in an operational hospitality establishment (such as restaurants, cafes and function venues), to demonstrate their skills and knowledge and to complete assessment requirements.

Course Duration

The course is delivered over **78 weeks** as a full-time course which includes **70 weeks** of scheduled face to face delivery including **12 weeks** of work placement (240 hours) and up to **8 weeks** of terms breaks and public holidays in between.

Course Structure

To be awarded this qualification, competency must be demonstrated in **33 units** of competency, consisting of 27 core units and 6 elective units.

Unit	Name	Core / Elective
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

Unit	Name	Core / Elective
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
SITXMGT004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC025	Prepare and present sandwiches	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITHCCC040*	Prepare and serve cheese	Elective
SITHCCC044*	Prepare specialised food items	Elective
SITHKOP009	Clean kitchen premises and equipment	Elective
SITXWHS005	Participate in safe work practices	Elective

* Units marked with an *asterisk have one or more prerequisites.

Delivery Approach

The course is delivered face to face, 20 hours per week in a training room and in a training kitchen which will be scheduled over 2½ days per week. All training will be delivered at its main campus at 1/3A Belair Avenue, Glenroy VIC 3046 and its training kitchen at 174 Victoria Street Richmond VIC 3121.

The course delivery will include training presentations, tutorials, demonstrations and practice tasks and activities. Students will be provided with a class timetable at the time of an enrolment.

Students are also required to undertake a self-paced study to enhance learning from the units. The extent of self-paced learning is determined by each individual student and is communicated through the trainer. Learner support will be available to students to assist them throughout their course.

Assessments

A range of assessment methods will be used to assess required skills and knowledge for each unit of competency. These may include but not limited to Questioning (oral or written), Case Study, Demonstration/Observation, Written assessment, Portfolio/Project, Role play, Research. Students are provided with specific assessment requirements at the beginning of each unit of competency along with submission/completion timeframe. As this is a competency-based training, outcome of the student assessment will be deemed Competent (C) or Not Yet Competent (NYC).

RPL/Credit Transfer

Students can apply for recognition of existing qualifications or skills, knowledge and experience (credit transfer or recognition of prior learning) as per the information included in our Student Handbook and in RPL/Credit Transfer Policy & Procedures which is available at www.gradskill.com.au.

If students are granted course credit, this may affect their course fees as well as the duration of course. Gradskill College Australia will advise students in writing of changes to fees or course duration as a result of the credit if credit application is approved.

Student support:

Gradskill College Australia is committed to providing a supported and inclusive learning environment that promotes student success and wellbeing. In line with Standards for RTOs 2025 – Quality Area 2 and the National Code 2018 – Standard 6, Gradskill College Australia offers structured academic and welfare support services tailored to student needs, including international students.

Support arrangements are detailed in the Student Support Policy and Procedure and explained to students through the Student Handbook, Orientation Program, and during the Pre-Training Review/Interview.

All students participate in a Pre-Training Review to assess suitability and identify support needs (e.g., LLN, digital literacy, cultural adjustment, disability). Where required, a Student Support Plan is developed collaboratively with the student at course commencement and reviewed regularly. Referrals to external support services are made where support needs exceed Gradskill College Australia's internal capacity.

Course Fees

The costs for this course are as follows:

Course fees	Tuition fees: \$23,500 (including <i>kitchen kit, uniform, footwear and ingredient fees</i> of \$2,500) Material fee: \$2500
Non-tuition fees	Enrolment fee: \$250 (non-refundable to be paid on application)

A detailed payment plan and payment arrangements are provided in the Offer Letter and Student Agreement. You must pay all of your course fees and on time. Non-payment of fees may result in cancellation of enrolment.

You are also required to take out Overseas Health Insurance Cover before arriving in Australia. Information about OSHC and providers is provided in the Student Handbook. You can approach any of these providers to find out costs and organise your cover.

Additional costs associated with living in Australia are outlined in the Student Handbook. You should carefully review these costs in relation to budgeting. Further information can be found at <https://www.studyaustralia.gov.au/en/life-in-australia/living-and-education-costs>

How do I Apply?

Prior to making an application read and understand the course information provided in this course information flyer, our website and the student handbook/prospectus. Then complete the application form and email to Gradskill College Australia and supporting documents to study@gradskill.com.au. You can make an application through our accredited education agents listed on our website www.gradskill.com.au/agents

Please note that the information collected on the application is used for administrative and statistical purposes and will remain confidential. Refer to our Privacy Policy.

Need More Information?

If you have any queries in relation to our courses, please contact us on 1300 810 425 or send an email to study@gradskill.com.au

Disclaimer: *Course information in this flyer may not be sufficient to make an enrolment decision. For the complete pre-enrolment information including current policies, procedures, fees, and eligibility regarding this course please refer to student handbook and/or our website (www.gradskill.com.au) or contact one of our staff.*

**SIT40521 Certificate IV in Kitchen
Management**



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