



NOMI COLLEGE



SIT40521 Certificate IV in Kitchen Management

RTO Code: 31518 | CRICOS: 03569A

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
- SITXMGTO04* Monitor work operations
- SITXWHS007* Implement and monitor work health and safety practices

Elective Units

- SITHCCC040* Prepare and serve cheese
- SITHCCC038* Produce and serve food for buffets
- SITXWHS006* Identify hazards, assess and control safety risks
- SITHCCC026* Package prepared foodstuffs
- SITXCCS014* Provide service to customers
- BSBTWK501* Lead diversity and inclusion

Delivery Methods

Blended combination of classroom/simulated. This includes face to face simulated/theory instruction, self-directed learning and final assessment

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DURATION

This is a 78-weeks full-time course.

COURSE OVERVIEW

This certification depicts the function of professional cooks who manage a team or supervise others in kitchen. They work autonomously or with little direction from others, and they exercise judgment in finding solutions to unusual issues. With this degree, you can work in establishments like bars, restaurants, hotels, clubs and coffee shops or start small business in these industries. The job titles chef or chef de parties are instances. At the time of publication, this qualification did not have any occupational licensure, certification or particular statutory requirements

QUALIFICATION PATHWAYS

After achieving SIT40521 Certificate IV in Kitchen Management, individuals can either study further or enter the hospitality, retail or customer service industry. The natural study progression will be SIT50422 Diploma of Hospitality Management.

Attainment of SIT40521 Certificate IV in Kitchen Management opens up entry level positions in hospitality and retail industry as a line cook, trainee, apprentice, junior chef and so forth. Some workplace examples are restaurants, hotels, cafe's, flight catering, commercial catering, institutional catering and entrepreneurship.

ENROLMENT PROCESS

- Choose your course and check your entry requirements.
- Complete the International Student Application.
- Attach all the supporting documents (GTE form, Academic Certificates and Transcripts, Passport, IELTS/PTE Certificate).
- Submit your application via email (admission@nomicollege.com.au) or through the agent.
- Receive the letter of Offer (for successful application) Pay the fees as stated in your letter of offer and return the signed acceptance form.
- Receive an electronic confirmation of enrolment (eCOE)
- Apply for your student visa (check with DOHA for information on student VISA). Visit <https://www.homeaffairs.gov.au>

ENTRY REQUIREMENTS

- Must be 18 years or above before commencement of study at Nomi College.
- Successful completion of Year 12, equivalent (Higher Secondary Certificate/ vocational higher secondary certificate (Minimum CGPA is 3.5 or 60% in HSC/First Division pass) GCE A-Level or higher qualification). Automotive mechanical Certificate III qualification
- Nomi College may also accept you in this course if you have any other relevant qualifications, certifications, and/or experience;
- A minimum overall score of 5.5 is required for candidates with IELTS with a minimum score of 5 in each band or a minimum PTE score of 42 is required.



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COURSE FEES

- The course fee of Certificate IV in Kitchen Management - \$20000.00
- Application fee- \$250.00
- Material fee- \$2050
- There is a cost for RPL submissions, fees are charged per unit of competency. RPL applications are assessed at a rate of \$50 per unit, with application fee of \$250. All RPL assessment fees are GST exempted.
- At Nomi College, students have to pay tuition fee of every terms in advance prior to the commencement of classes.

Other

- Fees can be paid by Bank transfer.
- For refund policy please refer to the student handbook provided to you.
- For further information on International Students and Life at Nomi College, please reach us at <http://www.nomicollege.com.au>

CONTACT US

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www.nomicollege.com.au

ORIENTATION

An orientation session is provided for new students prior to the start of each term so they may get to know our staff and facilities. Our students receive a thorough orientation packet at orientation along with details about their class schedule and student ID card.

