



NOMI COLLEGE



SIT40521



Certificate IV in Kitchen Management

RTO Code: 31518 | CRICOS: 03569A

Units of Study

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- 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. Students will be required to attend practical classes held in fully equipped kitchens, which include standing, working with and will need to organise uniform & PPE as per health, hygiene & safety requirements

- 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



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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).
- Return the signed acceptance form.
- Pay the fees as stated in your letter of offer.
- 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
or
Have completed Certificate II level qualification from SIT or Certificate III level from SIT training package.
- 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 6 is required for candidates with IELTS with a minimum score of 5.5 in each band or a minimum PTE score of 50 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>
- Student is required to complete 10 weeks of work placement as part of study in this course.
- Nomi College has BYOD (Bring Your Own Device) policy, encouraging students to bring, use and connect their own devices to college networks for use in their coursework at Nomi College.

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.

