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**Build
Your Own
Dream**



SIT30821 Certificate III in Commercial Cookery

Cricos Code: 109892J Delivery Mode: Classroom based - Face to Face - 20 hours per week

 Intake Date: Monthly  Duration: 52 weeks inclusive of term break and public holiday



Course Description






This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. Students are required to undertake **200 hours of work placement** in order to successfully complete this course.

Qualifications Pathway

Students who complete this course may wish to continue their education into a range of Certificate IV qualifications

 **SIT40521 Certificate IV in Kitchen Management.**

Entry Requirements

-  Learners must be a minimum age of 18 years or above at the time of course commencement.
-  To enter this qualification, applicants should have successfully completed an Australian Year 10 (or an international secondary school year which is equivalent to Australian Year 10) with satisfactory results.
-  For international students:
Applicants must provide evidence of completion of the International English Language Testing system (IELTS Test), either Academic (A) or General (G) band 6 overall, or its equivalent completed within 2 years from the application date. Note: Refer to our website for more information on English requirements.
-  Additionally, all applicants are required to:
Complete Pre-Training Review
Students may be required to complete an LLN assessment
-  Learners should be able to handle and cook dairy products and non-vegetarian food items including beef and pork.
Some assessment tasks are completed using a computer and internet, and it is essential for the student to possess basic computer skills.

RPL and Credit Transfer

Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).



Units of competency

CORE UNITS

Unit Code

SITXHRM007
SITXWHS005
SITXFSA005
SITHKOP009*
SITXINV006*
SITHCCC023*
SITHCCC027*
SITHCCC028*
SITHCCC029*
SITHCCC030**
SITHCCC031**
SITHCCC042**
SITHCCC041*
SITHPAT016*
SITHCCC035**
SITHCCC036**
SITHCCC037**
SITHKOP010
SITXFSA006
SITHCCC043**

Unit Title

Coach others in job skills
Participate in safe work practices
Use hygienic practices for food safety
Clean kitchen premises and equipment
Receive, store and maintain stock
Use food preparation equipment
Prepare dishes using basic methods of cookery
Prepare appetisers and salads
Prepare stocks, sauces and soups
Prepare vegetable, fruit, egg and farinaceous dishes
Prepare vegetarian and vegan dishes
Prepare food to meet special dietary requirements
Produce cakes, pastries and breads
Produce desserts
Prepare poultry dishes
Prepare meat dishes
Prepare seafood dishes
Plan and cost recipes
Participate in safe food handling practices
Work effectively as a cook (Work based training unit)

ELECTIVE UNITS

Unit Code

SITHCCC025*
SITHCCC040*
SITXWHS006
SITHCCC039**
SITHCCC038**

Unit Title

Prepare and present sandwiches
Prepare and serve cheese
Identify hazards, assess and control safety risks
Produce pates and terrines
Produce and serve food for buffets

Note:

Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005

Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027.



SIT40521 Certificate IV in Kitchen Management

Cricos Code: 109574A Delivery Mode: Classroom based - Face to Face - 20 hours per week

 Intake Date: Monthly  Duration: 78 weeks inclusive of term break and public holiday



Course Description

This qualification reflects the role of commercial 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 restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. Students are required to undertake **200 hours of work** placement in order to successfully complete this course.

Qualifications Pathway

Students who complete this course may wish to continue their education into a range of Diploma qualifications:

 **SIT50422 Diploma of Hospitality Management.**

Entry Requirements

-  Learners must be a minimum age of 18 years or above at the time of course commencement.
-  To enter this qualification, applicants should have successfully completed an Australian Year 11 (or an international secondary school year which is equivalent to Australian Year 11) with satisfactory results.
Note: Duration can be shortened to 26 weeks due to Credit Transfer if the student has completed SIT30816 Certificate III in Commercial Cookery at Hilton Academy.
-  For international students:
Applicants must provide evidence of completion of the International English Language Testing system (IELTS Test), either Academic (A) or General (G) band 6 overall, or its equivalent completed within 2 years from the application date.
Note: Refer to our website for more information on English requirements.
-  Additionally, all applicants are required to:
Complete Pre-Training Review
Students may be required to complete an LLN assessment
-  Learners should be able to handle and cook dairy products and non-vegetarian food items including beef and pork. Assessment tasks are completed using a computer and internet, and it is essential for the student to possess basic computer skills.

RPL and Credit Transfer

Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).



Units of competency

CORE UNITS

Unit Code

SITHKOP012***#
 SITHKOP013*
 SITHKOP015#
 SITXCOM010
 SITXFIN009
 SITXFSA008*
 SITXHRM008
 SITXHRM009
 SITXMGT004
 SITXWHS007
 SITHCCC023*
 SITHCCC041*
 SITHCCC042**
 SITHCCC043**
 SITHKOP010
 SITHPAT016*
 SITXFSA005
 SITXFSA006
 SITXINV006*
 SITHCCC027*
 SITHCCC028*
 SITHCCC029*
 SITHCCC030**
 SITHCCC031**
 SITHCCC035**
 SITHCCC036**
 SITHCCC037**

Unit Title

Develop recipes for special dietary requirements
 Plan cooking operations
 Design and cost menus
 Manage conflict
 Manage finances within a budget
 Develop and implement a food safety program
 Roster staff
 Lead and manage people
 Monitor work operations
 Implement and monitor work health and safety practices
 Use food preparation equipment
 Produce cakes, pastries and breads
 Prepare food to meet special dietary requirements
 Work effectively as a cook (Work based training unit)
 Plan and cost recipes
 Produce desserts
 Use hygienic practices for food safety
 Participate in safe food handling practices
 Receive, store and maintain stock
 Prepare dishes using basic methods of cookery
 Prepare appetisers and salads
 Prepare stocks, sauces and soups
 Prepare vegetable, fruit, eggs and farinaceous dishes
 Prepare vegetarian and vegan dishes
 Prepare poultry dishes
 Prepare meat dishes
 Prepare seafood dishes

ELECTIVE UNITS

Unit Code

SITHCCC038*
 SITHCCC039*
 SITHCCC040*
 SITXHRM007
 SITHCCC025*
 SITXWHS006

Unit Title

Produce and serve food for buffets
 Produce pates and terrines
 Prepare and serve cheese
 Coach others in job skills
 Prepare and present sandwiches
 Identify hazards, assess and control safety risks

Note:

Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005

Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027

Units marked with 3 (***) identifies the prerequisite units SITXFSA005, SITHCCC027, SITHCCC042

Units marked with (#) identifies the pre-requisite unit SITHKOP010 Plan and cost recipes



SIT50422

Diploma of Hospitality Management

Cricos Code:112517F

Delivery Mode: Classroom based - Face to Face - 20 hours per week

 Intake Date: Monthly

 Duration: 78 weeks inclusive of term break and public holiday



Course Description

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager.

Qualifications Pathway

Students who complete this course may wish to continue their education into a range of Advanced Diploma qualifications:



SIT60322 Advanced Diploma of Hospitality Management.

Entry Requirements



Learners must be a minimum age of 18 years or above at the time of course commencement.



To enter this qualification, applicants should have successfully completed an Australian Year 12 (or an international secondary school year which is equivalent to Australian Year 12) with satisfactory results.

Note: Duration can be shortened to 26 weeks due to Credit Transfer if the student has completed SIT40521 Certificate IV in Kitchen Management at Hilton Academy.



For international students:

Applicants must provide evidence of completion of the International English Language Testing system (IELTS Test), either Academic (A) or General (G) band 6 overall, or its equivalent completed within 2 years from the application date. Note: Refer to our website for more information on English requirements.



Additionally, all applicants are required to:

Complete Pre-Training Review

Students may be required to complete an LLN assessment



Learners should be able to handle and cook dairy products and non-vegetarian food items including beef and pork. Some assessment tasks are completed using a computer and internet, and it is essential for the student to possess basic computer skills.

RPL and Credit Transfer

Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).



Units of competency

CORE UNITS

Unit Code

SITXCOM010
SITXFIN009
SITXHRM008
SITXHRM009
SITXMGT004
SITXWHS007
SITXCCS015
SITXCCS016
SITXFIN010
SITXGLC002
SITXMGT005

Unit Title

Manage conflict
Manage finances within a budget
Roster staff
Lead and manage people
Monitor work operations
Implement and monitor work health and safety practices
Enhance customer service experiences
Develop and manage quality customer service practices
Prepare and monitor budgets
Identify and manage legal risks and comply with law
Establish and conduct business relationships

ELECTIVE UNITS

Unit Code

SITXFSA005
SITXWHS005
SITHCCC023*
SITHCCC027*
SITXFSA006
SITHCCC028*
SITHCCC029*
SITHCCC030**
SITHCCC031**
SITHCCC041*
SITHPAT016*
SITHCCC042**
SITHCCC043**
SITHCCC035**
SITHCCC036**
SITHKOP010
SITHCCC037**

Unit Title

Use hygienic practices for food safety
Participate in safe work practices
Use food preparation equipment
Prepare dishes using basic methods of cookery
Participate in safe food handling
Prepare appetisers and salads
Prepare stocks, sauces and soups
Prepare vegetable, fruit, egg and farinaceous dishes
Prepare vegetarian and vegan dishes
Produce cakes, pastries and breads
Produce desserts
Prepare food to meet special dietary requirements
Work effectively as a cook (Work based training unit)
Prepare poultry dishes
Prepare meat dishes
Plan and cost recipes
Prepare seafood dishes

Note:

Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005

Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027.



SIT60322 Advanced Diploma of Hospitality Management

Cricos Code: 112518E Delivery Mode: Classroom based - Face to Face - 20 hours per week

 Intake Date: Monthly  Duration: 104 weeks inclusive of term break and public holiday



Course Description

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions. This qualification provides a pathway to work in any hospitality industry sector including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffeeshops.

Qualifications Pathway

Students who complete this course could progress to higher education qualifications in management.

 **Bachelor**

Entry Requirements

-  Learners must be a minimum age of 18 years or above at the time of course commencement.
-  To enter this qualification, applicants should have successfully completed an Australian Year 12 (or an international secondary school year which is equivalent to Australian Year 12) with satisfactory results.
Note: Students entering this qualification as a pathway (this strategy) from their previous studies of Diploma of Hospitality Management are expected to complete it in 26 weeks.
-  For international students:
Applicants must provide evidence of completion of the International English Language Testing system (IELTS Test), either Academic (A) or General (G) band 6 overall, or its equivalent completed within 2 years from the application date.
Note: Refer to our website for more information on English requirements.
-  Additionally, all applicants are required to:
Complete Pre-Training Review
Students may be required to complete an LLN assessment
-  Learners should be able to handle and cook dairy products and non-vegetarian food items including beef and pork.
Some assessment tasks are completed using a computer and internet, and it is essential for the student to possess basic computer skills.

RPL and Credit Transfer

Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).



Units of competency

CORE UNITS

Unit Code

SITXFIN009
SITXHRM009
SITXMGT004
SITXCCS016
SITXFIN010
SITXGLC002
SITXMGT005
BSBOPS601
BSBFIN601
SITXMPR014
SITXWHS008
SITXFIN011
SITXHRM010
SITXHRM012

Unit Title

Manage finances within a budget
Lead and manage people
Monitor work operations
Develop and manage quality customer service practices
Prepare and monitor budgets
Identify and manage legal risks and comply with law
Establish and conduct business relationships
Develop and implement business plans
Manage organisational finances
Develop and implement marketing strategies
Establish and maintain a work health and safety system
Manage physical assets
Recruit, select, and induct staff
Monitor staff performance

ELECTIVE UNITS

Unit Code

SITXWHS005
SITXFSA005
SITHKOP013*
SITHCCC023*
SITHCCC027*
SITHCCC028*
SITHCCC029*
SITHCCC030**
SITHCCC031**
SITHCCC041*
SITHCCC035**
SITHCCC036**
SITHCCC037**
SITXFSA006
SITHKOP010
SITHCCC025*
SITHCCC042**
SITHCCC038**
SITHPAT016*

Unit Title

Participate in safe work practices
Use hygienic practices for food safety
Plan cooking operations
Use food preparation equipment
Prepare dishes using basic methods of cookery
Prepare appetisers and salads
Prepare stocks, sauces and soups
Prepare vegetable, fruit, egg and farinaceous dishes
Prepare vegetarian and vegan dishes
Produce cakes, pastries and breads
Prepare poultry dishes
Prepare meat dishes
Prepare seafood dishes
Participate in safe food handling practices
Design and cost recipes
Prepare and present sandwiches
Prepare food to meet special dietary requirements
Produce and serve food for buffets
Produce desserts

Note:

Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005

Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027

Units marked with 3 (***) identifies the prerequisite units SITXFSA005, SITHCCC027, SITHCCC042

