

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS CODE 109493B

SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE 110553G

Study in Brisbane or Townsville



Axial International College's packaging of Diploma of Hospitality Management and Certificate IV in Kitchen Management will provide you with a unique learning opportunity equipping you with the skills and knowledge required to gain management level employment in the hospitality industry.

The Certificate IV in Kitchen Management course provides the student with a comprehensive overview of commercial cookery practices. The Diploma of Hospitality Management course provides a sound knowledge of industry to coordinate hospitality operations.

You will learn on site at our Brisbane or Townsville training kitchen.

To achieve this qualification, the student must have completed at least 48 'shifts' of work as detailed in the Assessment Requirements of the units of competency.

Study Mode	Classroom & Online
Duration of Course	24 Months - 20 hours p/week
Total Units	71 [33 + 28]



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

Please contact us for our current prices.

Regardless of your circumstances we have a payment plan to suit you.



How to Enrol

Apply via our website - axial.edu.au
To support your application, please provide the following:

- Certified copy of your passport
- Statement Of Purpose
- Certified copy of your educational certificates and academic records.
- English language test results.

See website for more enrolment information



Career Outcomes

Cook
 Commercial Cook
 Café Cook
 Bistro Cook
 Catering Supervisor
 Café / Restaurant Manager
 Front of House Supervisor

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Pathways To Further Study

Advanced Diploma of Hospitality Management

Basic Resources

Students are required to have the following equipment for practical and live lessons:

A compulsory uniform consisting of a chef's jacket, chef's pants, chef's cap, white necktie, a white bib style apron (approximate cost \$170.00)

A knife kit (approximate cost \$270.00)

Black enclosed leather non-slip / safety shoes. (approximate cost \$77.00)

Course Units
SIT40521 Core:

SITXFSA005	Use hygienic practices for food safety
SITXINV006	Receive, store and maintain stock
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC043	Work effectively as a cook
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC035	Prepare poultry dishes
SITXFSA006	Participate in safe food handling practices
SITHCCC037	Prepare seafood dishes
SITHCCC036	Prepare meat dishes
SITHKOP013	Plan cooking operations
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC042	Prepare food to meet special dietary requirements
SITXWHS007	Implement and monitor work health and safety practices
SITHCCC041	Produce cakes, pastries and breads
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts
SITXCOM010	Manage conflict
SITHKOP012	Develop recipes for special dietary requirements
SITXFIN009	Manage finances within a budget
SITXFSA008	Develop and implement a food safety program
SITXHRM008	Roster staff
SITHKOP015	Design and cost menus
SITXMG004	Monitor work operations
SITXHRM009	Lead and manage people

SIT40521 Elective:

SITHCCC040	Prepare and serve cheese
SITHCCC039	Produce pates and terrines
SITHCCC044	Prepare specialised food items
SITHFAB025	Prepare and serve espresso coffee
SITHFAB021	Provide responsible service of alcohol
BSBTWK501	Lead diversity and inclusion

SIT50422 Core:

SITXGLC002	Identify and manage legal risks and comply with law
SITXMG005	Establish and conduct business relationships
SITXF010	Prepare and monitor budgets
SITXCCS016	Develop and manage quality customer service practices
SITXCCS015	Enhance customer service experiences
SITXHRM008	Roster staff
SITXMG004	Monitor work operations
SITXHRM009	Lead and manage people
SITXCOM010	Manage conflict
SITXWHS007	Implement and monitor work health and safety practices
SITXF010	Manage finances within a budget

SIT50422 Elective:

BSBOPS502	Manage business operational plans
SITHIND006	Source and use information on the hospitality industry
SITEEVT020	Source and use information on the events industry
SITXCCS019	Prepare quotations
SITXCRI003	Respond to a customer in crisis
SITHIND008	Work effectively in hospitality service
SITHFAB021	Provide responsible service of alcohol
SITXFSA005	Use hygienic practices for food safety
SITHFAB025	Prepare and serve espresso coffee
SITHFAB024	Prepare and serve non-alcoholic beverages
SITHFAB037	Provide advice on food and beverage matching
BSBCMM211	Apply communication skills
BSBTEC201	Use business software applications
SITXCCS010	Provide visitor information
SITXCCS012	Provide lost and found services
SITXFSA008	Develop and implement a food safety program

connect with us for more

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 382 Sturt St, Townsville 4810
www.axial.edu.au