VIGIL
INTERNATIONAL COLLEGE

CRICOS CODE: 112296C

SIT40521 Certificate IV in Kitchen Management

VIGIL INTERNATIONAL COLLEGE

Courses overview

This qualification reflects the role of chefs and 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 organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication. The latest release of the qualification and packaging rules can be found at the following link:
https://training.gov.au/Training/Details/SIT40521

DELIVERY MODE	DURATION	STUDY LOAD
This program is delivered in the classroom, simulated kitchen environment and through structured self-study.	104 weeks, including 80 study weeks and 24 weeks of holidays.	16 hours of classroom training per week and structured self-study of 4 hours per week.

Who should apply for this course and why?

This course is targeted at international students who are:

- ✔ Seeking to pursue a career in commercial cookery and hospitality industry
- ✔ Seeking to enter a new industry sector
- ✔ Seeking a pathway to higher-level qualifications

After achieving SIT40521 Certificate IV in Kitchen Management, learners may wish to continue their education in courses related to health care and community services. Learners may also progress into higher courses such SIT50422 Diploma of Hospitality Management and SIT60322 Advanced Diploma of Hospitality Management.

NATIONALLY RECOGNISED TRAINING

Course Credit

You 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 International Student Handbook, which is available at

Vigil International College Handbook

If you are granted course credit, this will affect your course fees as well as the duration of your course. We will advise you in writing of changes to fees or course duration as a result of the credit. You will also be issued with a new Confirmation of Enrolment.
For any questions about course credit, contact us at the details shown below.

What are the Entry Requirements?

There are no pre-requisites required to enter this training program SIT40521 Certificate IV in Kitchent Management. However, Vigil International College screens learners according to the following criteria:

- ✔ Must be 18 years or older
- ✔ Have sound language, literacy, and numeracy skills* (at least Year 10 English, or equivalent)
- ✔ Have basic computer skill
- ✔ Must hold a valid visa to study

ENGLISH LANGUAGE TEST PROVIDER	MINIMUM TEST SCORE Equivalent to IELTS 6.0	MINIMUM TEST SCORE Equivalent to IELTS 5.0
IELTS	6.0	5.0
TOEFL IBT	60	35
PTE	52	36
CAE	169	154
OET	PASS	
DUOLINGO	105	

Level 2, 12-14 Wentworth St, Parramatta NSW 2150

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NATIONALLY RECOGNISED TRAINING

Vigil International College Pty Ltd (ABN: 12 655 274 025), trading as Vigil International College

RTO: 45894 | CRICOS: 04044M

What can I Expect?

The following units are included in this course, and all are required for the award of the qualification. Students who only complete some units will be awarded with a Statement of Attainment for units successfully completed.

UNIT CODE	UNIT TITLE	CLASSIFICATION
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
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

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UNIT CODE	UNIT TITLE	CLASSIFICATION
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
BSBTWK401	Build and maintain business relationships	ELECTIVE
SITHCCC038*	Produce and serve food for buffets	ELECTIVE
SITHCCC040	Prepare and serve cheese	ELECTIVE
SITHCCC044*	Prepare specialised food items	ELECTIVE
SITXCCS014	Provide service to customers	ELECTIVE
SITXFIN010	Prepare and monitor budgets	ELECTIVE
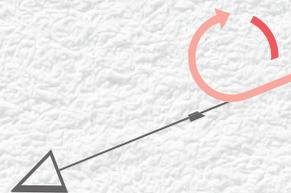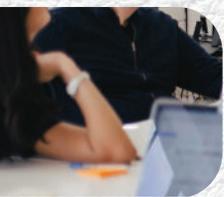
Training and assessment information

This course is delivered face-to-face in a classroom-based setting, as well as through structured self-study.

The timetable for this course will be advised in your Offer Letter and Student Agreement. You are required to attend classes for 14 hours per week, as well as complete 6 hours of structured self-study per week for 60 study weeks (6 terms of 10 weeks each). Holiday breaks are as indicated in your timetable.

Class sessions include a mix of theory and practical activities with a focus on creating a real-life workplace.

In addition to classroom based learning and structured self-study, you will also need to complete approximately 5 hours of additional, unsupervised study per week including general reading and research for assessments.

Work based training (Work placement)
The amount of training includes 240 hours of work placement to be completed in an operational hospitality establishment (such as restaurants, cafes and function venues), to demonstrate their skills and knowledge and to complete assessment requirements.

The 240 hours constitutes:

- ✔ 192 hours for SITHCCC043 Work effectively as a cook and
- ✔ 48 hours for SITHKOP013 Plan cooking operatio

You will also need to complete assessments for this course which may include:

- ✔ Written Questions
- ✔ Presentations
- ✔ Role plays/observations
- ✔ Case Studies
- ✔ Reports

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

Your classes will be conducted in modern classrooms, and you will be able to access Wi-Fi. There are also areas for you to relax, as well as conduct additional study.

You will be provided with a Student Guide relevant to each unit in your course.

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Course Progress
and Attendance

Satisfactory course progress and attendance is very important in order to meet visa requirements.

Please read the International Student Handbook carefully for more information. You will also be provided with further information about course progress and attendance requirements at your orientation.
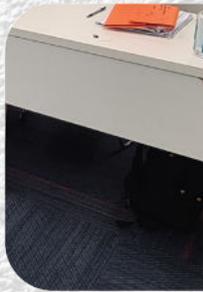
Student Support

We offer the following in relation to support and welfare.

- ✔ One-to-one support from thetrainer/assessor
- ✔ Support with personal issues
- ✔ Access to additional learning resources
- ✔ Reasonable adjustment in assessment
- ✔ Social events
- ✔ Information about external sources of support

You may not have studied for a while, may have English as a second language or need additional assistance with literacy or numeracy.

We will identify any additional support needs you may have at the time of application and enrolment and may prepare a Student Support Plan for you based on those needs.

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Resource Requirements

You are required to bring your own laptop with Office 365 (or similar program) to all classes. These costs are not included in your course fees. Specifications for laptops and associated costs are included below.

⊞ Windows

SPECIFICATION	MINIMUM REQUIREMENTS
Processor	Intel® or AMD processor with 64-bit support*; 2 GHz or faster processor Microsoft Windows 10
Operating system	Microsoft Windows 10
RAM	10 GB or more of RAM (8 GB recommended)
Hard disk space	3.1 GB or more of available hard-disk space
Monitor resolution	1024 x 768 display (1280x800 recommended) with 16-bit colour and 512 MB or more of dedicated VRAM; 2 GB is recommended.
Graphics processor acceleration requirements	OpenGL 2.0-capable system
Monitor resolution	Internet connection and registration are necessary for required software activation, validation of subscriptions, and access to online services.

🍎 macOS

SPECIFICATION	MINIMUM REQUIREMENTS
Processor	Multicore Intel processor with 64-bit support
Operating system	Big Sur
RAM	2 GB or more of RAM (8 GB recommended)
Hard disk space	4 GB or more of available hard-disk space for 64-bit installation; additional free space required during installation.
Monitor resolution	1024 x 768 display (1280x800 recommended) with 16-bit colour and 512 MB or more of dedicated VRAM; 2 GB is recommended
Graphics processor acceleration requirements	OpenGL 2.0-capable system
Monitor resolution	Internet connection and registration are necessary for required software activation, validation of subscriptions, and access to online services.

SOFTWARE	ASSOCIATED COST
Office 365	$129 annually
Laptop details	Associated costs
Any laptop that meets the specifications above	$450 (approximate only)

NATIONALLY RECOGNISED TRAINING

How much does it cost?

ONSHORE STUDENTS	**$12,500.00**
OFFSHORE STUDENTS	**$15,500.00**
ENROLMENT FEE	**$200.00**
MATERIAL FEE	**$1,800.00**

You can find this info for each course under "Course Fee" on our website.

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. Vigil International College provides details of OSHC providers in the International Student Handbook. You can approach any of these providers to find out costs and organise your cover.
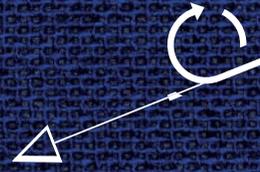
Additional costs associated with living in Australia are outlined in the International Student Handbook. You should carefully review these costs in relation to budgeting. Further information can be found at
https://www.studyinaustralia.gov.au/english/live-in-australia/living-costs

How can I apply?

To apply for this course, you are required to complete an enrolment form and submit all required supporting evidence including copies of your:

✔ High School Certificate

✔ Proof of English language proficiency as specified in the entry requirements