MARRIOTT ACADEMY
DREAM • INSPIRE • ACHIEVE

VET National Code: SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code: 113172G

Qualification Description

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. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Resources & Facilities
Students will have access to a fully equipped, industry standard commercial kitchen and a theory classroom.

Delivery Mode
Full time face to face formal classes, simulated workplace and real workplace delivery and assessment.

Course Duration
Total 75 weeks.
Including industry placement.

Enrolment Application Fee:
$250.00 (non-refundable)

Materials Fee:
$1,000.00

Overseas Student Tuition Fee:
$15,500.00

Once enrolled, these fees will not change for the duration of the student's enrolment.

Fees may, however, change for new intakes, and these will be clearly reflected in all marketing materials and in student enrolment agreements.

Entry Requirements

There are no formal entry requirements for this qualification. However, to enrol in this course at Marriott Academy requires the following of applicants:

○ Must be minimum 18 years of age at the time of commencement; and

○ Demonstrate the attainment of at least ACSF level 3 by successful completion of Australian Year 12 qualification, or equivalent; or

○ Have completed SIT30821 Certificate III Cookery, or equivalent; and

○ Attained a minimum IELTS score of 5.5, or PTE score of 42, or Certificate III in EAL, or equivalent.

Industry Placement

Full course students must be able to undertake work-based training and assessment requirements. The following Units require students to undertake training and assessment in commercial hospitality workplace:

SITHCCC043 Work effectively as a cook (48 service periods, 4 hours per service period – Total 192 hours)

Students will be placed by Marriott Academy into a workplace. The host employers will have entered into an agreement with Marriott Academy for the provision of work placements.

Whilst students with a disability, or other learning challenge, are not precluded from enrolling in the course, Marriott Academy will assess whether the student has the capacity to safely undertake and complete training, which may include reasonable adjustment to assessments.

Marriott Academy Hospitality Pathways students will have completed the mandatory 48 service periods for industry placement.

Employment Pathways

- **Cook (Cook-Chill Kitchen)**
- **Cook (Hospital)**
- **Cook (Large Restaurant)**
- **Cook (Restaurant and Catering Company)**
- **Cook (Small Restaurant or Café)**

Whilst Marriott Academy may provide careers counselling and advice, the Academy does not guarantee employment on course completion.

Units Information

Total number of units: 33 Units, 27 Core and 6 Electives

CORE UNIT

Unit Code	Unit Name
SITHCCC023	Use food preparation equipment*
SITHCCC028	Prepare appetisers and salads*
SITHCCC029	Prepare stocks, sauces and soups*
SITHCCC031	Prepare vegetarian and vegan dishes*
SITXFSA005	Use hygienic practices for food safety
SITHCCC027	Prepare dishes using basic methods of cookery*
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC041	Produce cakes, pastries and breads*
SITHKOP010	Plan and cost recipes
SITXINV006	Receive, store and maintain stock*
SITHCCC042	Prepare food to meet special dietary requirements*
SITHCCC036	Prepare meat dishes*
SITHCCC035	Prepare poultry dishes*
SITHCCC037	Prepare seafood dishes*
SITHPAT016	Produce desserts*
SITXFSA006	Participate in safe food handling practices
SITHCCC043	Work effectively as a cook*
SITHKOP012	Develop recipes for special dietary requirements*
SITHKOP015	Design and cost menus*
SITXMGT004	Monitor work operations
SITXCOM010	Manage conflict
SITXHRM009	Lead and manage people

Unit Code	Unit Name
SITXFSA008	Develop and implement a food safety program*
SITHKOP013	Plan cooking operations*
SITXWHS007	Implement and monitor work health and safety practices
SITXHRM008	Roster staff
SITXFIN009	Manage finances within a budget

ELECTIVE UNIT

Unit Code	Unit Name
SITXCCS014	Provide service to customers
SITHCCC039	Produce pates and terrines*
SITHCCC026	Package prepared foodstuffs*
SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC040	Handle and serve cheese*
SITXHRM007	Coach others in job skills

* These Units have prerequisites
Please refer to Marriott Academy website for latest version of course structure

Location
(Main Campus)

Level 8, Tenancy 2
168 Exhibition Street
Melbourne 3000 VIC

Location
(Training Kitchen)

Shop 16-18 Metro West Shopping Centre, Cnr Nicholson and Albert St, Footscray 3011 VIC

Enrolment Application

Please contact our administration office for an Enrolment Application Form
info@marriott.vic.edu.au

NATIONALLY RECOGNISED TRAINING