APPLY

To apply for courses as an international student, please complete the Enrolment Form (International Student) with the required supporting documents.

EMAIL US:

admissions@ilearnoz.edu.au
marketing@ilearnoz.edu.au

For further information about the enrolment procedure, please visit our website: www.ilearnoz.edu.au

iLearnOz
Learn. Grow. Become
RTO NO: 52791; Cricos Code: 03831C

A FEW REASONS TO CHOOSE US

DYNAMIC TEAM
EDUCATION WITH QUALITY SERVICE

NATIONALLY RECOGNISED QUALIFICATIONS

QUALITY TEACHING
PASSIONATE TEACHERS WHO ARE PROFESSIONALS IN THEIR FIELD

EXCELLENT FACILITIES & STUDENT SUPPORT
GREAT LEARNING ENVIRONMENT

KITCHEN MANAGEMENT AND HOSPITALITY MANAGEMENT

VISIT US

Level 5, 440 Elizabeth Street, Melbourne VIC 3000, Australia
73-81 Murray St, Hobart, Tasmania 7000, Australia

TELEPHONE: +613 9999 7401
EMAIL: admissions@ilearnoz.edu.au, marketing@ilearnoz.edu.au

NATIONALLY RECOGNISED TRAINING

Australian Qualifications Framework

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

This qualification reflects the role of Kitchen management 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.

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

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 the industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

ASSESSMENTS

A range of assessment methods will be used to access the required skills and knowledge for each unit of competency. These may include but limited to may be case studies, projects, questioning and practical demonstration. Students will be notified in advance of the time and form of an assessment. As this is competency-based training, the outcome of the student assessment will be deemed Competent (C) or Not Yet Competent (NYC)

ENTRY REQUIREMENTS

- Be at least 18 years of age and have completed the equivalent of Year 12.
- Participate in a course entry interview to determine suitability for the course and student needs.
- Have an IELTS* score of 5.5 (test results must be no more than 2 years old). English language competence can also be demonstrated through documented evidence of any of the following:
  - Educated for 5 years in an English-speaking country; or
  - Completed at least 6 months of a Certificate IV level course in an Australian RTO; or
  - Successful completion of an English Placement Test
  *Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

WORK PLACEMENT

ILearn Oz will assist students to find work placements. Students may also arrange their own work placement. All workplaces will be checked using a facilities and equipment check prior to the placement commencing. Assessors will visit and assess the student at least twice during the work placement.

COURSE CREDIT

Students may apply for recognition of existing qualifications or skills, knowledge and experience (credit transfer or recognition of prior learning). The granting of course credit may affect course fees and the course duration. This process is outlined in iLearn Oz Student Enrolment and Completion Policy and Associated Procedures and Training and Assessment Policy & Associated Procedures.

DELIVERY APPROACH

These courses are delivered face to face and online in a simulated workplace environment and will include training presentations, tutorials, demonstrations, practice tasks and activities. Students will be provided with a class timetable at the time of enrolment. Students are required to attend 20 hours (i.e. two and a half days or 4 days with 5 hrs each) of classroom training per week, where training and assessment will also be completed in the commercial kitchen and through a work placement.

ACADEMIC YEAR/ START DATES

Year/Term	Term 1			Term 2			Term 3			Term 4		
2023	09 JAN	13 FEB	13 MAR	10 APR	15 MAY	12 JUN	10 JUL	14 AUG	11 SEP	09 OCT	13 NOV	11 DEC
	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422

Year/Term	Term 1			Term 2			Term 3			Term 4		
2024	08 JAN	12 FEB	11 MAR	08 APR	13 MAY	10 JUN	08 JUL	12 AUG	09 SEP	14 OCT	11 NOV	09 DEC
	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422	SIT40521 SIT50422

Qualification	Competency			
SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT CRICOS COURSE CODE 109579G	SITHCCC023*	Use food preparation equipment	SITHPAT016*	Produce desserts
	SITHCCC027*	Prepare dishes using basic methods of cookery	SITXCOM010	Manage conflict
	SITHCCC028*	Prepare appetisers and salads	SITXFIN009	Manage finances within a budget
	SITHCCC029*	Prepare stocks, sauces and soups	SITXFSA005	Use hygienic practices for food safety
	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	SITXFSA006	Participate in safe food handling practices
	SITHCCC031*	Prepare vegetarian and vegan dishes	SITXFSA008*	Develop and implement a food safety program
Fees/ Duration	SITHCCC035*	Prepare poultry dishes	SITXHRM008	Roster staff
	SITHCCC036*	Prepare meat dishes	SITXHRM009	Lead and manage people
AUD 24500 78 Weeks (Tuition fee)	SITHCCC037*	Prepare seafood dishes	SITXINV006	Receive, store and maintain stock
	SITHCCC041*	Produce cakes, pastries and breads	SITXMGT004	Monitor work operations
AUD 1000 Qualification (Course Material fee)	SITHCCC042*	Prepare food to meet special dietary requirements	SITXWHS007	Implement and monitor work health and safety practices
			BSBTWK401	Build and maintain business relationships
	SITHCCC043*	Work effectively as a cook	SITHCCC038*	Produce and serve food for buffets
AUD 200 (Enrollment fee)	SITHKOP010	Plan and cost recipes	SITHCCC040	Prepare and serve cheese
	SITHKOP012*	Develop recipes for special dietary requirements	SITHCCC044*	Prepare specialised food items
	SITHKOP013*	Plan cooking operations	SITXCCS014	Provide service to customers
	SITHKOP015*	Design and cost menus	SITXFIN010	Prepare and monitor budgets

Qualification	Competency			
SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT CRICOS COURSE CODE 111654E	SITXCCS015	Enhance customer service experiences	BSBSUS511	Develop workplace policies and procedures for sustainability
	SITXCCS016	Develop and manage quality customer service practices	BSBTEC301	Design and produce business documents
	SITXCOM010	Manage conflict	BSBTWK401	Build and maintain business relationships
	SITXFIN009	Manage finances within a budget	SITHCCC027*	Prepare dishes using basic methods of cookery
	SITXFIN010	Prepare and monitor budgets	SITHCCC035*	Prepare poultry dishes
	SITXGLC002	Identify and manage legal risks and comply with law	SITHCCC036*	Prepare meat dishes
			SITHCCC037*	Prepare seafood dishes
Fees/ Duration	SITXHRM008	Roster staff	SITHCCC040	Prepare and serve cheese
	SITXHRM009	Lead and manage people	SITHCCC041*	Produce cakes, pastries and breads
AUD 24500 104 Weeks (Tuition fee)	SITXMGT004	Monitor work operations	SITHCCC043*	Work effectively as a cook
	SITXMGT005	Establish and conduct business relationships	SITHKOP013*	Plan cooking operations
AUD 1000 Qualification (Course Material fee)	SITXWHS007	Implement and monitor work health and safety practices	SITHKOP015*	Design and cost menus
			SITHPAT016*	Produce desserts
AUD 200 (Enrollment fee)	BSBCMM411	Make a presentation	SITXFSA005	Use hygienic practices for food safety
	BSBOPS502	Manage business operational plans	SITXFSA008*	Develop and implement a food safety program

PATHWAYS

Potential employment options are in the commercial cookery sector in the roles such as chef or chef de partie for the students who complete SIT40521 Certificate IV in Commercial Cookery. Students may wish to continue their education in a range of Diploma qualifications, such as the SIT50422 Diploma of Hospitality Management.

For the students who complete the SIT50422 Diploma of Hospitality Management, potential employment options are in any hospitality industry sector as a departmental or small business manager. Students who complete this course may wish to continue their education in a range of Advanced Diploma qualifications, such as the SIT60322 Advanced Diploma of Hospitality Management.