

SIT40521
SIT50422
SIT60322



THE BRIGHT COLLEGE
RTO Code: 45752 | CRICOS Code: 03945D

**NATIONALLY RECOGNISED
TRAINING**



KITCHEN MANAGEMENT AND HOSPITALITY

CRICOS CODE : 117021A

CRICOS CODE : 117022M

CRICOS CODE : 117023K

SIT40521

Certificate IV in Kitchen Management

CRICOS Code 117021A

Course Overview

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 as a commercial cook in various kitchen settings such as restaurants, hotels, clubs, pubs, cafes, cafeterias, and coffee shops. This course includes work-based training.

Aims and Learning Outcomes

- Assist the students gain the essential skills and competencies required to work as commercial cooks within the hospitality sector
- Develop the required skills to effectively operated in a commercial cookery environment and gain knowledge in kitchen operations and hospitality
- Provide a pathway to further qualifications and learning

Unit of Competency

Students enrolling directly in this course (SIT40521) will be enrolled for the prescribed duration as below and will need to complete ALL thirty-three (33) units of competency to attain the qualification and undertake the required work placement for SITHCCC043.

Direct Entry Students

Students entering this qualification directly will need to complete ALL the thirty-three (33) units below – 27 Core plus 6 Electives

Core Units-27

SITXFSA005 Use hygienic practices for food safety
SITXINV006 Receive, store and maintain stock
SITXFSA006 Participate in safe food handling practices
SITHCCC023 Use food preparation equipment
SITHCCC029 Prepare stocks, sauces and soups
SITHCCC028 Prepare appetizers and salads

SITHCCC027 Prepare dishes using basic methods of cookery
 SITHCCC030 Prepare vegetables, fruit, egg, and farinaceous dishes
 SITHCCC031 Prepare vegetarian and vegan dishes
 SITHCCC035 Prepare poultry dishes
 SITHCCC036 Prepare meat dishes
 SITHCCC037 Prepare seafood dishes
 SITHCCC041 Produce cakes, pastries, and Breads
 SITHPAT016 Produce desserts
 SITHCCC042 Prepare food to meet special dietary requirements
 SITHKOP010 Plan and cost recipes
 SITHCCC043 Work effectively as a cook

Elective Units – 6

SITXWHS005 Participate in safe work practices	Group Others
SITHCCC026 Package prepared foodstuffs	Group A
SITHCCC038 Produce and serve food for buffets	Group A
SITXCCS015 Enhance customer service experiences	Group E
BSBTWK501 Lead diversity and inclusions	Group E

Pathway Students

Pathway students progressing from SIT30821 (successfully completed with the above 23 units attained with credits granted) will need to complete the following additional 10 units in this course.

Core Units

SITXCOM010 Manage conflict
 SITXHRM009 Lead and manage people
 SITXFIN009 Manage finances within a budget
 SITXMGT004 Monitor work operations
 SITXWHS007 Implement and monitor work health and safety practices
 SITXHRM008 Roster staff
 SITHKOP013* Plan cooking operations
 SITHKOP015* Design and cost menus
 SITXFSA008* Develop and implement a food safety program
 SITHKOP012 Develop recipes for special dietary requirements

** These units have a pre-requisite – SITXFSA005 Use hygienic practices for food safety. SITXFSA005 must accordingly be scheduled prior to starting any new term or student group.

Carrer Prospect

- Chef
- Sous Chef
- Chef de Partie
- Cook

Course Duration

This qualification is delivered over a period of 78 weeks with Face-to-Face training sessions and self-paced training / study 18 weeks holiday breaks.

Academic Pathway

Preferred pathways for candidates considering this qualification include:

- Individuals may enter SIT40521 Certificate IV in Kitchen Management with limited or no vocational experience and without a lower-level qualification (meeting entry requirements).

Pathways from the qualification:

- After achieving SIT40521 Certificate IV in Kitchen Management, individuals could progress to SIT50416 Diploma of Hospitality Management.

Target Audience

This course is aimed at students wishing to develop a career in commercial cookery or upgrade their prior qualifications in commercial cookery or hospitality. The Bright College's clients for this qualification will be international students completing this qualification as part of a packaged course. Key audience characteristics include:

Cohort 1: International Students on Student Visas

- Aspiring cooks/chefs with fundamental interest in hospitality related careers – student visa holders.
- Students progressing from a certificate III level qualification in a related domain (e.g., hospitality).
- Students transferring from other certificate level qualifications with a view to develop a career in commercial cookery or hospitality sector.
- Age group: 18 years and above.
- Limited casual or student work experience, including some hospitality experience.
- Career and further education aspirations

Cohort 2: Onshore Pathway Students (International Students)

- Some international students progressing from SIT30821 Certificate III in Commercial Cookery course;
- Age group: 18 years and above.
- Commercial cookery and hospitality skills and knowledge developed in the previous course and through the industry placement/experience.

Where cohort profiles and experiences vary (The Bright College's pre-enrolment review), The Bright College shall create their own groups, and not mix them with other cohorts where possible, to address their specific learning needs and maintain the cohort profile.

This qualification provides a pathway to work as a commercial cook in organizations such as restaurants, hotels, clubs, pubs, cafes, cafeterias, and coffee shops.

Entry Requirements

- Be at least 18 years of age or over at the time of commencement.
- Successful completion of year 12 or above
- English Language (International Students) IELTS 6.0 or higher with a minimum score of 5.5 in each band Or Equivalent (e.g., PTE, TOEFL, EAP, CE etc.) English language test scores.
- A valid Unique Student Identifier (USI). We recommend that you create your USI before you book your course.

Pre-Enrollment Requirements

All students must complete a Language, Literacy, and Numeracy (LLN) test prior to enrolment. The test assesses your foundational skills in learning, reading, writing, oral communication, and numeracy at ACSF Level 3. This test helps us identify if additional learning support is required

- Learning – Level 3,
- Reading – Level 3,
- Writing – Level 3,
- Oral Communication – Level 3
- Numeracy – Level 3

Delivery Method

Face-to-Face 2.5 days per week (20 hours)

Fee

Cohorts	Tuition Fee	Resources Fee	Application Fee (One off)	Initial Payment for COE
International	\$18,000.00	\$2000.00	\$350.00	\$1500.00

*Fees are subject to change and exclude Admin and Material fees, please contact the college for confirmation.

SIT50422

Diploma of Hospitality Management

CRICOS Code 117022M

Course Overview

This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills 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 sector of the hospitality industry as a departmental, operational, or small business manager.

Aims and Learning Outcomes

This course is aimed at.

- Assisting the students develop the skills and competencies required to work in a managerial role within the hospitality sector
- Developing the required skills to effectively operate in a hospitality management area and gain knowledge in a range of management functions within the hospitality environment
- Developing knowledge of management and hospitality industry
- Providing a pathway to further qualifications and learning

Unit of Competency

Based on the course outcomes and training package requirements, the following units of competency have been selected for this qualification.

The Bright College students progressing, having successfully completed The Bright College SIT40521 Certificate IV in Kitchen Management, will receive credits in the common units between the courses.

Accordingly, their CoEs will be amended for the course duration. Common/credit units are shaded in “grey”. There is no work placement requirement in this course.

Students enrolling directly in this course (SIT50422) will be enrolled for the prescribed duration below and will need to complete ALL twenty-eight (28) units of competency to attain the qualification.

Students Must successfully complete the following Units of Competency

- * These units have a pre-requisite unit – SITXFSA005 Only



** These units have a pre-requisite of 2 x units – SITXFSA005 and SITXFSA006

Note: Pre-requisites must be scheduled and completed prior to undertaking these units.

Direct Entry Students:

Students entering this qualification directly will need to complete ALL the twenty-eight (28) units below.

Core Units – 11

SITXCOM010 Manage conflict

SITXHRM009 Lead and manage people

SITXFIN009 Manage finances within a budget

SITXMGT004 Monitor work operations

SITXWHS007 Implement and monitor work health and safety practices

SITXHRM008 Roster staff

Elective Units – 17

SITXFSA008** Develop and implement a food safety program	Group C
SITHKOP013* Plan cooking operations	Group B
SITXFSA005 Use hygienic practices for food safety	Group A
SITHCCC027* Prepare dish using basic methods of cookery	Group C
SITHCCC030* Prepare vegetable, fruit, egg and farinaceous dishes	Group C
SITHCCC031* Prepare vegetarian and vegan dishes	Group C
SITHCCC035 *Prepare poultry dishes	Group C
SITHCCC036* Prepare meat dishes	Group C
SITHCCC037* Prepare seafood dishes	Group C
SITHCCC041* Produce cakes, pastries and Breads	Group C
SITHPAT016* Produce desserts	Group C
SITHCCC038* Produce and serve food for buffets	Group C
SITHCCC042* Prepare food to meet special dietary requirements	Group C
SITXFSA006 Participate in safe food handling practices	Group C

The Bright College students progressing from SIT40521 (successfully completing the above 20 units attained) will need to complete the following 8 units in this course.



NATIONALLY RECOGNISED
TRAINING

Core Units

SITXCCS015 Enhance customer service experience

SITXCCS016 Develop and manage quality customer service practices

SITXGLC002 Identify and manage legal risks and comply with law

SITXMGT005 Establish and conduct business relationships

SITXFIN010 Prepare and monitor budgets

Elective Units

SITXHRM012 Monitor staff performance

SITXHRM010 Recruit, select and induct staff

BSBTWK501 Lead diversity and inclusion

Career Pathway

- Restaurant Manager
- Banquet or function manager
- Kitchen manager
- Motel/hotel manager

Academic Pathway

Suggested pathways for candidates considering this qualification include:

- Completion of a certificate level qualification within the SIT training package.

Pathways from the qualification:

After achieving SIT50422 Diploma of Hospitality, individuals could progress to SIT60316 Advanced Diploma of Hospitality Management or higher education qualifications in management with other institutions.

Target Audience

This course is aimed at students wishing to enhance their careers in hospitality management or pursue higher studies in the hospitality field. The Bright College's clients for this qualification will be international students completing this qualification as part of a pathway or a packaged course. Key audience characteristics include:

Cohort 1: On-Shore International Students

- International students already in Australia having completed a certificate level qualification in commercial cookery or a similar hospitality course.
- Aspiring hospitality managers and supervisors with fundamental interest in hospitality related careers.
- Age group: 18 years above.
- Some industry work experience, including work placement experience and on-going casual/student work.
- Career and further education aspirations.

Cohort 2: The Bright College's Students

International students progressing from The Bright College's certificate level courses in commercial cookery course, e.g., SIT40521.

- Commercial cookery and hospitality skills and knowledge developed in the previous course and through the industry placement/experience.
- Aspiring cooks/chefs with fundamental interest in hospitality related careers and enhancing managerial and supervisory skills
- Age group: 18 years above.
- Some industry work experience, including work placement experience.

The Bright College expects both the above cohorts to enter the course with similar skill sets and knowledge, including some commercial cookery experience either through work placement or casual work. If any direct entry students, The Bright College shall conduct pre-enrolment interviews to determine the existing competencies, skills, and knowledge, as well as evidence of work placement.

Entry Requirements

- Be at least 18 years of age or over at the time of commencement.
- Successful completion of year 12 or above
- English Language (International Students) IELTS 6.0 or higher with a minimum score of 5.5 in each band Or Equivalent (e.g., PTE, TOEFL, EAP, CE etc.)) English language test scores.
- A valid Unique Student Identifier (USI). We recommend that you create your USI before you book your course.
- The LLN test will determine whether the student needs additional support to achieve the following ACSF Levels-
- Learning – Level 3
- Reading – Level 3
- Writing – Level 3
- Oral Communication – Level 3
- Numeracy – Level 3



NATIONALLY RECOGNISED
TRAINING

Duration

This qualification is delivered over a period of 78 weeks with Face-to-Face training sessions and self-paced training / study 18 weeks holiday breaks for Direct Enrolment.

The Bright College's Students

International students progressing from The Bright College's SIT40521 Certificate IV in Kitchen Management would have (successfully completed with 20 units attained) will need to complete the following 8 units in this course over a period of 26 weeks with Face-to-Face training sessions and self-paced training / study 6 weeks holiday breaks

Delivery Method

Face-to-Face 3 days per week (20 hours)

Fee

Cohorts	Tuition Fee	Resources Fee	Application Fee (One off)	Initial Payment for (COE)
Direct Enrolment International (78 weeks)	\$15,500	\$500.00	\$250.00	\$1500.00
The Bright College Student (26 weeks)	\$6500.00	\$1000.00	\$350.00	\$1500.00

*Fees are subject to change and exclude Admin and Material fees, please contact the college for confirmation.

SIT60322

Advanced Diploma of Hospitality Management

CRICOS Code 117023K

Course Overview

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialized 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 and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Aims and Learning Outcomes

This course is aimed at:

- Equipping students with advanced skills and knowledge to work and operate in the hospitality industry in a managerial role
- Equipping students with a range of competencies covering broad operational areas in a hospitality environment
- Upskilling existing hospitality workers
- Providing a pathway to higher education qualifications and learning

Unit of Competency

Direct Entry Students:

Students entering this qualification directly will need to complete ALL the thirty-three (33) units below.



Core Units – 14

SITXCCS016 Develop and manage quality customer service practices

SITXFIN009 Manage finances within a budget

SITXGLC002 Identify and manage legal risks and comply with law

SITXHRM009 Lead and manage people

SITXHRM010 Recruit, select and induct staff

SITXHRM012 Monitor staff performance

SITXMGT004 Monitor work operations

SITXMGT005 Establish and conduct business relationships

Elective Units – 19

SITXFSA005 Use hygienic practices for food safety	Group A
SITXFSA006 Participate in safe food handling practices	Group C
SITHCCC038 Prepare and serve food for buffets	Group C
SITHKOP013* Plan cooking operations	Group B
SITXCOM010 Manage conflict	Group D
SITXHRM008 Roster staff	Group D
SITHCCC041 Produce cakes, pastries and breads	Group C
SITHCCC031 Prepare vegetarian and vegan dishes	Group C
SITHCCC023 Use food preparation equipment	Group C
SITHCCC027 Prepare dishes using basic methods of cookery	Group C
SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes	Group C
SITHCCC035 Prepare poultry dishes	Group C
SITHCCC037 Prepare seafood dishes	Group C
SITHCCC036 Prepare meat dishes	Group C
SITHCCC042 Prepare food to meet special dietary requirements	Group C
SITHPAT016 Produce desserts	Group C
BSBTWK501 Lead diversity and inclusion	Group D

The Bright College Students:

The Bright College students progressing from SIT50422 (fully completed with the above 16 units attained) will need to complete the following 17 units in this course.

Core Units

- BSBFIN601 Manage organizational finances
- BSBOPS601 Develop and implement business plans
- SITXFIN011 Manage physical assets
- SITXMPR014 Develop and implement marketing strategies
- SITXWHS008 Establish and maintain a work health and safety system

Elective Units

- BSBOPS502 Manage business operational plans Elective D
- BSBOPS504 Manage business risk Elective D

Carrer Prospect

- Area manager or operations manager
- Café owner or manager
- Food and beverage manager
- Motel owner or manager

Course Duration

This qualification is delivered over a period of 78 weeks with Face-to-Face training sessions and self-paced training / study 18-week holiday breaks.

The Bright College Students:

The Bright College students progressing from SIT50422 (fully completed 16 units attained) will need to complete 17 units in this course over a period of 52 weeks with Face-to-Face training sessions and self-paced training / study with 12-weeks holiday breaks.

Academic Pathway

Suggested pathways for candidates considering this qualification include:

- Completion of a certificate level qualification within the SIT training package.

Pathways from the qualification:

After achieving SIT60322 Advanced Diploma of Hospitality Management, individuals could progress to higher education qualifications in management.



Target Audience

This course is aimed at learners wishing to enhance their careers in hospitality management or pursue higher studies in the hospitality field. The Bright College's clients for this qualification will be international students completing this qualification as part of a packaged course. Key Audience Characteristics:

Cohort 1: International Students on Student Visas

- International students already in Australia having completed a certificate or above level course/s in hospitality related domains.
- Aspiring hospitality managers and supervisors with objectives in developing hospitality related careers
- Age group: 18 years above.
- Some industry work experience, including work placement experience and on-going casual/student work.

Cohort 2: The Bright College's Students

- International students progressing from The Bright College's SIT50422 Diploma of Hospitality Management course.
- Commercial cookery and hospitality skills and knowledge developed in the previous course and through the industry placement/experience.
- Aspiring managers/executives with fundamental interest in hospitality related careers and enhancing managerial and supervisory skills
- Age group: 18 years above.
- Some industry work experience, including work placement experience.

The Bright College shall undertake pre-enrolment needs analysis and assessment to ensure that candidate existing skills, knowledge, career aspiration (commercial cookery, hospitality) and course suitability are determined. Pre-enrolment interviews shall also be conducted if further assessment is needed based on pre-enrolment information.

To specifically address the needs of different student cohorts, The Bright College shall place students in groups with other students with similar academic and skill levels (based on pre-enrolment reviews) to ensure effective delivery and outcomes of this course, including (but not limited to) adjusting delivery to support pace and style of learning, and providing additional learning support and resources.



Entry Requirements

- Be at least 18 years of age or over at the time of commencement.
- Successful completion of year 12 or above
- English Language (International Students) IELTS 6.0 or higher with a minimum score of 5.5 in each band Or Equivalent (e.g., PTE, TOEFL, EAP, CE etc.)) English language test scores.
- A valid Unique Student Identifier (USI). We recommend that you create your USI before you book your course.
- The LLN test will determine whether the student needs additional support to achieve the following ACSF Levels-
 - Learning – Level 3,
 - Reading – Level 3,
 - Writing – Level 3,
 - Oral Communication – Level 3
 - Numeracy – Level 3

Delivery Method

Face-to-Face 2.5 days per week (20 hours)

Fee

Cohorts	Tuition Fee	Resources Fee	Application Fee (One off)	Initial Payment for COE
Direct Enrolment International (78 weeks)	\$18000.00	\$2000.00	\$350.00	\$1500.00
The Bright College Student (26 weeks)	\$10000.00	\$1000.00.	\$350.00	\$1500.00

*Fees are subject to change and exclude Admin and Material fees, please contact the college for confirmation.



NATIONALLY RECOGNISED
TRAINING

CONTACT US



For further information
call Student Support Officer on
+(61) 862443233



admin@thebrightcollege.edu.au



Campus Location
Unit 2, 19 Kent Way, Malaga, WA 6090



www.thebrightcollege.edu.au