

STUDY.
WORK.
LIVE.
GOLD COAST, AUSTRALIA.



FACULTY OF HOSPITALITY



Welcome to Entrepreneur Education

Entrepreneur Education was established with one goal: to change the way education is delivered in Australia.

Our team firmly believe that each and every one of us can unlock our entrepreneurial potential and along the way, gain the skills necessary to succeed. To support this, Entrepreneur's choice of faculties; Faculty of Leadership, Design, Health, Entrepreneurship and Trade, provides a number of pathways for you to gain real world, life-skills that will transfer across a variety of industries.

Our 360° education method encourages students to communicate their ideas with other students and mentors to help bring that idea into a reality. Lifestyle is also an integral part of building motivated and empowered entrepreneurs and you can find inspiration at our campus in the heart of Surfers Paradise on the stunning East Coast of Australia.

No matter which path you choose you will enjoy Entrepreneur Education's eternal dedication to nurturing your ambition and bringing your ideas to fruition.

Because it all starts with just one idea...

- Founders of Entrepreneur Education

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About

The Faculty of Hospitality provides our students with large commercial kitchens to give our students the best possible training in the best possible facilities. Our state-of-the-art commercial cookery kitchens give our students invaluable access and additional training in a real-world environment.



“ I was able to take what I learnt in the classroom into my part time job and my boss loved it! ”



Faculty of Hospitality Courses

SIT30821 Certificate III in Commercial Cookery

CRICOS Course Code: 114227M | 40 weeks

SIT40521 Certificate IV in Kitchen Management (Upgrade)

CRICOS Course Code: 114228K | 25 weeks

SIT50422 Diploma of Hospitality Management (Commercial Cookery) (Upgrade)


CRICOS Course Code: 114229J | 27 weeks


SIT30821 Certificate III in Commercial Cookery


CRICOS Course Code: 114227M

When you choose Entrepreneur Education's Certificate III in Commercial Cookery, you will spend 40 weeks in our purpose built commercial kitchen in Surfers Paradise, with hands on practical training by experienced and knowledgeable trainers. You will complete 48 service periods and master a variety of food and preparation techniques, opening up a world of opportunity to start your exciting career in commercial cookery. You will be provided with in depth theory classes, and have the opportunity to take your studies further by moving into a higher level qualification upon graduation

 **Start Date**
Monthly


 **40 Weeks**
Study: 30 weeks // Supervised Study: 4 weeks // Holidays: 6 weeks

 **Face-to-Face**
15 hrs / week

 **Distance**
5 hrs / week

 **Campuses**
Gold Coast & Brisbane

 **Potential Career Outcomes**
Cook // Cafe Cook // Commercial Cook

 **Entry Requirements**
Please see page 21 for the full Entry Requirements

Subjects

01. Hygienic Practices

SITXFSA005 Use hygienic practices for food safety

This unit teaches you how to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures to identify and control food hazards.

02. Prepare Dishes

SITHCCC027 Prepare dishes using basic methods of cookery

This unit teaches you how to use a range of basic cookery methods to prepare dishes, under close supervision and guidance of more senior chefs.

03. Preparation Equipment

SITHCCC023 Use food preparation equipment

This unit teaches you how to safely use commercial kitchen equipment to prepare a range of different food types, within general food preparation tasks in hospitality and catering organisations.

04. Appetisers & Salads

SITHCCC028 Prepare appetisers and salads

This unit teaches you how to prepare appetisers and salads following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

05. Stocks, Sauces, Soups

SITHCCC029 Prepare stocks, sauces and soups

This unit teaches you how to prepare various stocks, sauces and soups following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

06. Vegetables, Fruit, Eggs

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes

This unit teaches you how to prepare and cook various vegetable, fruit, egg and farinaceous dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

07. Vegetarian & Vegan

SITHCCC031 Prepare vegetarian and vegan dishes

This unit teaches you how to prepare and cook various vegetarian and vegan dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

08. Poultry

SITHCCC035 Prepare poultry dishes

This unit teaches you how to prepare and cook a range of poultry dishes following standard recipes. It requires the ability to select, prepare and portion poultry, and to use relevant equipment, cookery and food storage methods under the guidance of more senior chefs.

09. Meat

SITHCCC036 Prepare meat dishes

This unit teaches you how to prepare and cook a range of meat dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

10. Seafood

SITHCCC037 Prepare seafood dishes

This unit teaches you how to prepare and cook a range of fish and shellfish dishes following standard recipes. It requires the ability to select, prepare and portion seafood, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

11. Cakes, Pastries, Breads

SITHCCC041 Produce cakes, pastries and breads

This unit teaches you how to produce cakes, pastries and breads in a commercial kitchen following standard recipes. It requires the ability to select, prepare and portion ingredients; and to use relevant equipment a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods under the guidance of more senior chefs

12. Special Dietary Requirements

SITHCCC042 Prepare food to meet special dietary requirements

This unit teaches you how to prepare dishes for people who have special dietary needs for lifestyle, medical or religious reasons. It requires the ability to confirm the dietary requirements of customers, use special recipes, select special ingredients and produce food to satisfy special requirements, under the guidance of more senior chefs.

13. Cleaning

SITHKOP009 Clean kitchen premises and equipment

This unit teaches you the skills and knowledge required to clean food preparation areas, storage areas, and equipment in commercial kitchens to ensure the safety of food. It requires the ability to work safely and to use resources efficiently to reduce negative environmental impacts

Subjects cont.

14. Work effectively as a cook

SITHCCC043 Work effectively as a cook

This unit teaches you the skills and knowledge required to work as a cook. It incorporates all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types; using a range of cooking methods and team coordination skills. The unit integrates key technical and organisational skills required by a qualified commercial cook. It brings together the skills and knowledge covered in individual units and focuses on the way they must be applied in a commercial kitchen, under the guidance of more senior chefs.

15. Desserts

SITHPAT016 Produce desserts

This unit teaches you the skills and knowledge required to produce hot, cold and frozen desserts following standard and special dietary recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and present desserts. It applies to patissiers who usually work under the guidance of more senior pastry chefs.

16. Stock & Inventory

SITXINV006 Receive, store and maintain stock

This unit teaches you the skills and knowledge required to check and take delivery of stock and appropriately store, rotate and maintain the quality of stock items. It requires the ability to store perishable supplies in optimum conditions to minimise wastage and avoid food contamination.

17. Cheese

SITHCCC040 Prepare and serve cheese

This unit teaches you the skills and knowledge required to prepare and serve cheese and cheese dishes. This requires a comprehensive knowledge of cheese varieties. Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

18. Package Foodstuffs

SITHCCC026 Package prepared foodstuffs

This unit teaches you the skills and knowledge required to package and label prepared foodstuffs for storage and transportation. It requires the ability to check the quality of food and select correct packaging materials.

19. Safe Work Practices

SITXWHS005 Participate in safe work practices

This unit teaches you the skills and knowledge required to incorporate safe work practices into own workplace activities. It requires the ability to follow predetermined health, safety and security procedures and to participate in organisational work health and safety (WHS) management practices. The unit applies to all tourism, travel, hospitality and event sectors and to any small, medium or large organisation.

20. Recipes

SITHKOP010 Plan and cost recipes

This unit teaches you the skills and knowledge required to plan and cost recipes for dishes or food product ranges for any type of cuisine or food service style. It requires the ability to identify customer preferences, select recipes to meet customer and business needs, cost recipes and evaluate their success.

21. Asian Salads

SITHASC024 Prepare Asian salads

This unit teaches you the skills and knowledge required to prepare salads, including sauces, dressings and accompaniments for national and regional Asian cuisines. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery methods.

22. Sustainable Work Practices

BSBSUS211 Participate in sustainable work practices

This unit teaches you the skills and knowledge required to measure, support and find opportunities to improve the sustainability of work practices.

23. Coach Others

SITXHRM007 Coach others in job skills

This unit teaches you the skills and knowledge required to provide on-the-job coaching to colleagues. It requires the ability to explain and demonstrate specific skills, knowledge and procedures and monitor the progress of colleagues until they are able to operate independently of the coach.

24. Sandwiches

SITHCCC025 Prepare and present sandwiches

This unit teaches you the skills and knowledge required to prepare and present a variety of sandwiches in a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias, or to organisations where catering forms only a small part of the business. The unit applies to operational personnel who make pre-prepared and on demand sandwiches according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

25. Safe Food Handling

SITXFSA006 Participate in safe food handling practices

This unit teaches you the skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program. Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.







SIT40521 Certificate IV in Kitchen Management (Upgrade)


CRICOS Course Code: 114228K


Study Entrepreneur Education's Certificate IV in Kitchen Management and complete 25-weeks of quality practical and theory training at our state-of-the-art kitchen on the Gold Coast. This includes 12 service periods in a commercial kitchen where you will gain the skills to work as a chef or chef de partie. This qualification teaches you how to work in a supervisory or team leading role in the kitchen. You will learn to work independently or with limited guidance, and solve non-routine problems.


 **Start Date**
Monthly


 **25 Weeks**
Study: 17 weeks // Supervised Study: 4 weeks // Holidays: 4 weeks

 **Face-to-Face**
15 hrs / week

 **Distance**
5 hrs / week

 **Campuses**
Gold Coast & Brisbane

 **Potential Career Outcomes**
Chef // Chef de partie // Kitchen Manager

 **Entry Requirements**
Successful completion of Certificate III in Commercial Cookery
Please see page 21 for the full Entry Requirements

Subjects

01. Preparation Equipment

SITHCCC023 Use food preparation equipment

This unit teaches you how to safely use commercial kitchen equipment to prepare a range of different food types, within general food preparation tasks in hospitality and catering organisations.

02. Recipes

SITHKOP010 Plan and cost recipes

This unit teaches you the skills and knowledge required to plan and cost recipes for dishes or food product ranges for any type of cuisine or food service style. It requires the ability to identify customer preferences, select recipes to meet customer and business needs, cost recipes and evaluate their success.

03. Conflict

SITXCOM010 Manage conflict

This unit teaches you the skills and knowledge required to resolve complex or escalated complaints and disputes with internal and external customers and colleagues. It requires the ability to use effective conflict resolution techniques and communication skills to manage conflict and develop solutions across all tourism, travel, hospitality and event sectors.

04. Finances

SITXFIN009 Manage finances within a budget

This unit teaches you the skills and knowledge required to take responsibility for budget management where others may have developed the budget. It requires the ability to interpret budgetary requirements, allocate resources, monitor actual income and expenditure, and report on budgetary deviations across all tourism, travel, hospitality and event sectors.

05. Hygienic Practices

SITXFSA005 Use hygienic practices for food safety

This unit teaches you how to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures to identify and control food hazards.

06. Safe Food Handling

SITXFSA006 Participate in safe food handling practices

This unit teaches you the skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program. Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.

07. Rostering

SITXHRM008 Roster staff

This unit teaches you the skills and knowledge required to develop, administer and communicate staff rosters. It requires the ability to plan rosters according to industrial provisions, operational efficiency requirements, and within wage budgets. This unit applies to individuals responsible for developing staff rosters for situations involving potentially large numbers of staff working across a range of different service periods or shifts across all tourism, travel, hospitality and event sectors.

08. Managing People

SITXHRM009 Lead and manage people

This unit teaches you the skills and knowledge required to lead and manage people individually and in teams, and support and encourage their commitment to the organisation. It requires the ability to lead by example and manage performance through effective leadership across all tourism, travel, hospitality and event sectors.

09. Work Operations

SITXMGT004 Monitor work operations

This unit teaches you the skills and knowledge required to oversee and monitor the quality of day-to-day work. It requires the ability to communicate effectively with team members, plan and organise operational functions, and solve problems.

10. WHS

SITXWHS007 Implement and monitor work health and safety practices

This unit teaches you the skills and knowledge required to implement predetermined work health, safety and security practices designed, at management level, to ensure a safe workplace. It requires the ability to monitor safe work practices and coordinate consultative arrangements, risk assessments, work health and safety training, and the maintenance of records. The unit applies to all tourism, travel, hospitality and event sectors and to any small, medium or large organisation.

Subjects cont.

11. Catering

SITHKOP014 Plan catering for events or functions

This unit teaches you the skills and knowledge required to plan catering for events or functions. It requires the ability to identify the purpose and scope of the event, prepare catering proposals to meet customer requirements, and finalise operational plans for the delivery of catering. It does not include food preparation. The unit applies to catering for any type of event in the cultural, community, hospitality, sporting, tourism and event industries.

12. Diversity & Inclusion

BSBTWK501 Lead diversity and inclusion

This unit teaches you the skills and knowledge required to lead diversity for a work area. It covers implementing the organisation's diversity policy, fostering diversity within the work team and promoting the benefits of a diverse workplace.

13. Menus

SITHKOP015 Design and cost menus

This unit teaches you the skills and knowledge required to design profitable menus for all types of cuisines and food service styles. It requires the ability to identify target markets for the organisation, design menus to meet market preferences, price menu items and to monitor and evaluate the success of menu performance.

14. Prepare Dishes

SITHCCC027 Prepare dishes using basic methods of cookery

This unit teaches you how to use a range of basic cookery methods to prepare dishes, under close supervision and guidance of more senior chefs.

15. Appetisers & Salads

SITHCCC028 Prepare appetisers and salads

This unit teaches you how to prepare appetisers and salads following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

16. Stocks, Sauces, Soups

SITHCCC029 Prepare stocks, sauces and soups

This unit teaches you how to prepare various stocks, sauces and soups following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

17. Cakes, Pastries, Breads

SITHCCC041 Produce cakes, pastries and breads

This unit teaches you how to produce cakes, pastries and breads in a commercial kitchen following standard recipes. It requires the ability to select, prepare and portion ingredients; and to use relevant equipment a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods under the guidance of more senior chefs.

18. Cooking Operations

SITHKOP013 Plan cooking operations

This unit teaches you the skills and knowledge required to plan the production of food in commercial kitchens. It requires the ability to organise required food supplies for food production and supervise food production processes. Food production can be for any type of cuisine and food service style. It may include Asian cookery, patisserie products and bulk-cooked foods.

19. Desserts

SITHPAT016 Produce desserts

This unit teaches you the skills and knowledge required to produce hot, cold and frozen desserts following standard and special dietary recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and present desserts. It applies to patissiers who usually work under the guidance of more senior pastry chefs.

20. Stock & Inventory

SITXINV006 Receive, store and maintain stock

This unit teaches you the skills and knowledge required to check and take delivery of stock and appropriately store, rotate and maintain the quality of stock items. It requires the ability to store perishable supplies in optimum conditions to minimise wastage and avoid food contamination.

21. Sandwiches

SITHCCC025 Prepare and present sandwiches

This unit teaches you the skills and knowledge required to prepare and present a variety of sandwiches in a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias, or to organisations where catering forms only a small part of the business. The unit applies to operational personnel who make pre-prepared and on demand sandwiches according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

22. Package Foodstuffs

SITHCCC026 Package prepared foodstuffs

This unit teaches you the skills and knowledge required to package and label prepared foodstuffs for storage and transportation. It requires the ability to check the quality of food and select correct packaging materials.

23. Cheese

SITHCCC040 Prepare and Serve Cheese

This unit teaches you how to safely use commercial kitchen equipment to prepare a range of different food types, within general food preparation tasks in hospitality and catering organisations. Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

24. Asian Salads

SITHASC024 Prepare Asian salads

This unit teaches you the skills and knowledge required to prepare salads, including sauces, dressings and accompaniments for national and regional Asian cuisines. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery methods.

25. Vegetables, Fruit, Eggs

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes

This unit teaches you how to prepare and cook various vegetable, fruit, egg and farinaceous dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

26. Vegetarian & Vegan

SITHCCC031 Prepare vegetarian and vegan dishes

This unit teaches you how to prepare and cook various vegetarian and vegan dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

27. Poultry

SITHCCC035 Prepare poultry dishes

This unit teaches you how to prepare and cook a range of poultry dishes following standard recipes. It requires the ability to select, prepare and portion poultry, and to use relevant equipment, cookery and food storage methods under the guidance of more senior chefs.

28. Meat

SITHCCC036 Prepare meat dishes

This unit teaches you how to prepare and cook a range of meat dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

29. Seafood

SITHCCC037 Prepare seafood dishes

This unit teaches you how to prepare and cook a range of fish and shellfish dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

30. Special Dietary Requirements

SITHCCC042 Prepare food to meet special dietary requirements

This unit teaches you how to prepare dishes for people who have special dietary needs for lifestyle, medical or religious reasons. It requires the ability to confirm the dietary requirements of customers, use special recipes, select special ingredients and produce food to satisfy special requirements, under the guidance of more senior chefs.

31. Work effectively as a cook

SITHCCC043 Work effectively as a cook

This unit teaches you the skills and knowledge required to work as a cook. It incorporates all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types; using a range of cooking methods and team coordination skills. The unit integrates key technical and organisational skills required by a qualified commercial cook. It brings together the skills and knowledge covered in individual units and focuses on the way they must be applied in a commercial kitchen, under the guidance of more senior chefs.

32. Special Recipes

SITHKOP012 Develop recipes for special dietary requirements

This unit teaches you the skills and knowledge required to develop recipes for people who have special dietary needs for lifestyle, medical or religious reasons. It requires the ability to identify the dietary requirements of customers, develop recipes to meet those requirements, cost recipes and to monitor and evaluate the success of recipe performance.

33. Food Safety Program

SITXFSA008 Develop and implement a food safety program

This unit teaches you the skills and knowledge required to develop, implement and evaluate a food safety program for all stages in the food production process, including receipt, storage, preparation, service and disposal of food. It requires the ability to determine program requirements and prepare policies and procedures for other personnel to follow. A food safety program would most commonly be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.

SIT50422 Diploma of Hospitality Management (Commercial Cookery) (Upgrade)

CRICOS Course Code: 114229J

Do you aspire to lead others in the hospitality industry? Studying the Diploma of Hospitality Management offers you the quality training needed to launch a career as a supervisor within various hospitality environments.

This course will allow you to work in settings including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. You will learn to operate independently, have responsibility for others, and make a range of operational business decisions



Start Date
Monthly



27 Weeks
Study: 17 weeks // Supervised Study: 5 weeks // Holidays: 5 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campuses
Gold Coast & Brisbane



Potential Career Outcomes
Cafe manager // chef de cuisine // kitchen manager // restaurant manager // sous chef // unit manager (catering operations)



Entry Requirements
Successful completion of Certificate III in Commercial Cookery
Please see page 21 for the full Entry Requirements

Subjects

01. Hygienic Practices

SITXFSA005 Use hygienic practices for food safety

This unit teaches you how to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures to identify and control food hazards.

02. Prepare Dishes

SITHCC027 Prepare dishes using basic methods of cookery

This unit teaches you how to use a range of basic cookery methods to prepare dishes, under close supervision and guidance of more senior chefs.

03. Conflict

SITXCOM010 Manage conflict

This unit teaches you the skills and knowledge required to resolve complex or escalated complaints and disputes with internal and external customers and colleagues. It requires the ability to use effective conflict resolution techniques and communication skills to manage conflict and develop solutions across all tourism, travel, hospitality and event sectors.

04. Work Operations

SITXMGT004 Monitor work operations

This unit teaches you the skills and knowledge required to oversee and monitor the quality of day-to-day work. It requires the ability to communicate effectively with team members, plan and organise operational functions, and solve problems.

05. Hospitality Industry

SITHIND006 Source and use information on the hospitality industry

This unit teaches you the skills and knowledge required to source and use current and emerging information on the hospitality industry. This includes industry structure, technology, laws and ethical issues specifically relevant to the hospitality industry. Hospitality personnel integrate this essential knowledge on a daily basis to work effectively in the industry. The unit applies to all hospitality sectors and people working at different levels.

06. Service Practices

SITXCCS016 Develop and manage quality customer service practices

This unit teaches you the skills and knowledge required to develop, monitor and adjust customer service practices. It requires the ability to consult with colleagues and customers, develop policies and procedures for quality service provision, and manage the delivery of customer service. The unit applies to senior managers who operate independently, have responsibility for others and are responsible for making a range of operational and strategic decisions, working in a range of tourism, travel, hospitality and event contexts and to any small, medium or large organisation.

07. Finances

SITXFIN009 Manage finances within a budget

This unit teaches you the skills and knowledge required to take responsibility for budget management where others may have developed the budget. It requires the ability to interpret budgetary requirements, allocate resources, monitor actual income and expenditure, and report on budgetary deviations across all tourism, travel, hospitality and event sectors.

08. Budgeting

SITXFIN010 Prepare and monitor budgets

This unit teaches you the skills and knowledge required to analyse financial and other business information to prepare and monitor budgets. It requires the ability to draft and negotiate budgets, identify deviations, and manage the delivery of successful budgetary performance. The unit applies to all tourism, travel, hospitality and event sectors. The budget may be for an entire organisation, for a department or for a particular project or activity.

09. Rostering

SITXHRM008 Roster staff

This unit teaches you the skills and knowledge required to develop, administer and communicate staff rosters. It requires the ability to plan rosters according to industrial provisions, operational efficiency requirements, and within wage budgets. This unit applies to individuals responsible for developing staff rosters for situations involving potentially large numbers of staff working across a range of different service periods or shifts across all tourism, travel, hospitality and event sectors.

10. WHS

SITXWHS007 Implement and monitor work health and safety practices

This unit teaches you the skills and knowledge required to implement predetermined work health, safety and security practices designed, at management level, to ensure a safe workplace. It requires the ability to monitor safe work practices and coordinate consultative arrangements, risk assessments, work health and safety training, and the maintenance of records. The unit applies to all tourism, travel, hospitality and event sectors and to any small, medium or large organisation.

Subjects cont.

11. Catering

SITXCCS015 Enhance customer service experiences

This unit teaches you the skills and knowledge required to provide professional and personalised customer service experiences. It requires the ability to determine and meet customer preferences, develop customer relationships, respond to difficult service situations and take responsibility for resolving complaints. The unit applies to those who deal directly with customers on a daily basis and who operate independently or with limited guidance from others. It includes senior frontline sales personnel, supervisors and managers who use discretion and judgement to provide quality customer service experiences. This includes individuals working in a range of tourism, travel, hospitality and events contexts.

12. Managing People

SITXHRM009 Lead and manage people

This unit teaches you the skills and knowledge required to lead and manage people individually and in teams, and support and encourage their commitment to the organisation. It requires the ability to lead by example and manage performance through effective leadership across all tourism, travel, hospitality and event sectors.

13. Operational Plans

BSBOPS502 Manage business operational plans

This unit teaches you the skills and knowledge required to develop and monitor the implementation of operational plans to support efficient and effective workplace practices and organisational productivity and profitability. The unit applies to individuals who manage the work of others and operate within the parameters of a broader strategic and/or business plans.

14. Business Networking

SITXMGT005 Establish and conduct business relationships

This unit teaches you the skills and knowledge required to establish and manage positive business relationships. It requires the ability to use high level communication and relationship building skills to conduct formal negotiations and make commercially significant business-to-business agreements. The unit applies to all industry sectors, and to individuals who take responsibility for making decisions about purchasing or marketing activities. They also oversee the maintenance of contracts or agreements. This could include senior operational personnel, sales and marketing personnel, managers or owner-operators of small businesses. Agreements may relate to corporate accounts, service contracts, agency agreements, venue contracts, rate negotiations, preferred product agreements, supply agreements and marketing agreements.

15. Legalities

SITXGLC002 Identify and manage legal risks and comply with law

This unit teaches you the skills and knowledge required to identify and manage legal risks and comply with laws applicable to specific business operations. It requires the ability to identify legal risks, access and interpret regulatory information, and determine action required to manage legal risks and to comply with applicable laws. The unit applies to legal issues arising in day-to-day business operations in all tourism, travel, hospitality and event sectors. It applies to senior personnel who operate with limited guidance from others and who are responsible for making a range of operational business and legal risk management decisions.

16. Preparation Equipment

SITHCCC023 Use food preparation equipment

This unit teaches you how to safely use commercial kitchen equipment to prepare a range of different food types, within general food preparation tasks in hospitality and catering organisations.

17. Sandwiches

SITHCCC025 Prepare and present sandwiches

This unit teaches you the skills and knowledge required to prepare and present a variety of sandwiches in a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias, or to organisations where catering forms only a small part of the business. The unit applies to operational personnel who make pre-prepared and on demand sandwiches according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

18. Appetisers & Salads

SITHCCC028 Prepare appetisers and salads

This unit teaches you how to prepare appetisers and salads following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

19. Stocks, Sauces, Soups

SITHCCC029 Prepare stocks, sauces and soups

This unit teaches you how to prepare various stocks, sauces and soups following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

20. Cakes, Pastries, Breads

SITHCCC041 Produce cakes, pastries and breads

This unit teaches you how to produce cakes, pastries and breads in a commercial kitchen following standard recipes. It requires the ability to select, prepare and portion ingredients; and to use relevant equipment a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods under the guidance of more senior chefs.

21. Desserts

SITHPAT016 Produce desserts

This unit teaches you the skills and knowledge required to produce hot, cold and frozen desserts following standard and special dietary recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and present desserts. It applies to patissiers who usually work under the guidance of more senior pastry chefs.

22. Poultry

SITHCCC035 Prepare poultry dishes

This unit teaches you how to prepare and cook a range of poultry dishes following standard recipes. It requires the ability to select, prepare and portion poultry, and to use relevant equipment, cookery and food storage methods under the guidance of more senior chefs.

23. Seafood

SITHCCC037 Prepare seafood dishes

This unit teaches you how to prepare and cook a range of fish and shellfish dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

24. Vegetarian & Vegan

SITHCCC031 Prepare vegetarian and vegan dishes

This unit teaches you how to prepare and cook various vegetarian and vegan dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

25. Vegetables, Fruit, Eggs

SITHCCC030 Prepare vegetable, fruit, egg and farinaceous dishes

This unit teaches you how to prepare and cook various vegetable, fruit, egg and farinaceous dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

26. Meat

SITHCCC036 Prepare meat dishes

This unit teaches you how to prepare and cook a range of meat dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

27. Special Dietary Requirements

SITHCCC042 Prepare food to meet special dietary requirements

This unit teaches you how to prepare dishes for people who have special dietary needs for lifestyle, medical or religious reasons. It requires the ability to confirm the dietary requirements of customers, use special recipes, select special ingredients and produce food to satisfy special requirements, under the guidance of more senior chefs.

28. Work effectively as a cook

SITHCCC043 Work effectively as a cook

This unit teaches you the skills and knowledge required to work as a cook. It incorporates all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types; using a range of cooking methods and team coordination skills. The unit integrates key technical and organisational skills required by a qualified commercial cook. It brings together the skills and knowledge covered in individual units and focuses on the way they must be applied in a commercial kitchen, under the guidance of more senior chefs.

ENTRY REQUIREMENTS

Generic Entry Requirements

You will be required to satisfy the below Entry Requirements in order to enrol. Depending on what course you are enrolling in, you may be required to satisfy further Entry Requirements specific to the course.

Academic Entry Requirement:

Students must provide evidence of successful completion of:

- Certificate III requires a minimum completion of Year 10 OR a minimum of Certificate II level qualification or higher.
- Certificate IV or higher requires a minimum of Year 12 **OR** a minimum of a Certificate III level qualification or higher
- If there is no evidence of the above, the student must sit the Entrepreneur Language, Literacy and Numeracy (LLN) Test and achieve a satisfactory result

Please note: Home country evidence is accepted and must be translated

English Entry Requirement:

Students must provide evidence of successful completion of:

- Upper Intermediate Certificate or higher
- Certificate IV level or higher qualification in Australia
- IELTS 5.5-6, FCE Grade B or C, CAE 160-179, TOEFL 72-94, TOEIC 400-485 (listening), 385-450 (reading)
- Entrepreneur Education English Test, achieving at least Upper Intermediate level

Please note: All English evidence provided must be within a 2 year validity period. Either within two years before the application is made, or within two years of the visa grant

Course Resource Requirements:

The following resources are required to complete our courses:

- Computer Requirements - Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements

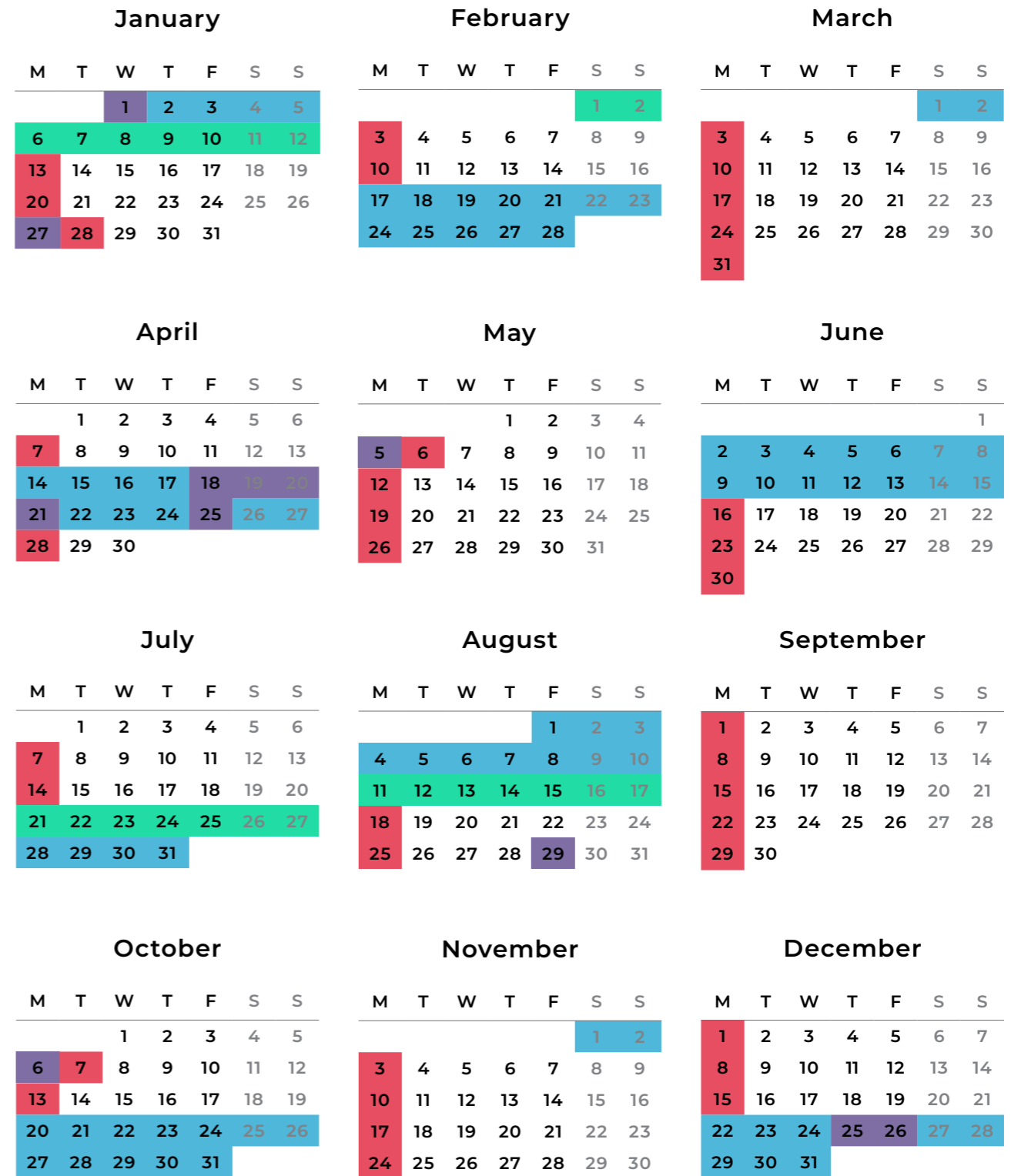
Please note: Students are required to purchase these items at their own expense. Depending on the course you are enrolling in, you may be required to have specific resources.

CREDIT TRANSFER

You may be eligible for Credit Transfers if you hold the same unit(s) from another provider. To be eligible; you must present your certified qualification at enrolment stage, together with the completed 'Course Credit Form'. Once assessed, you will be notified of the outcome. Should your achieved units be equivalent, your CoE/course duration will be reduced according to the amount of time needed to complete the outstanding units.

Academic Calendar 2025

SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY (40 weeks)



+ CALENDARS
TIMETABLES

- Holidays
- Supervised Study Week
- Public Holiday
- Preferred Start Date

Preferred Start Dates

You may commence any Monday. Students who do not start on a preferred start date will complete orientation and then commence class at the start of next unit.

Course Timetable 2025

CERTIFICATE III IN COMMERCIAL COOKERY - SIT30821

GOLD COAST CAMPUS

Stage 1			
WORKSHOP Monday 8am - 4pm	PRACTICAL CLASS 1 Tuesday 7am - 11am	PRACTICAL CLASS 2 Tuesday 11am - 3pm	
Stage 2			
WORKSHOP Tuesday 8am - 4pm	PRACTICAL CLASS 1 Wednesday 7am - 11am or 11am - 3pm	PRACTICAL CLASS 2 Thursday 7am - 11am or 11am - 3pm	PRACTICAL CLASS 3 Friday 7am - 11am

BRISBANE CAMPUS

Stage 1		
WORKSHOP Monday 8am - 4pm	PRACTICAL CLASS 1 Tuesday 7am - 11am	PRACTICAL CLASS 2 Tuesday 11am - 3pm
Stage 2		
WORKSHOP Thursday 8am - 4pm	PRACTICAL Friday 7am - 11am or 11am - 3pm	

COURSE TERMINOLOGY

Workshop (teaching)

During this time your Mentor will deliver planned theoretical training sessions which are aimed to give you introductory skills and knowledge. Activities will include presentations, group work, interactive games or a range of other hands on and engaging experiences.

Collaborate (facilitated learning)

During this facilitated time, you will have one on one access to your Mentor, to either work collaboratively with your classmates, or complete independent research tasks that have been delivered in the Workshop sessions. You have the opportunity to practice skills that you have been taught by your Mentor.

Practical

During this session, you will carry out the practical components of your course by demonstrating the required skills, in a purpose built simulated work environment. Classes will be determined by your Mentor based on your progression throughout your practical tasks. You may be asked to move between Class 1 and Class 2, with appropriate notice.

DISTANCE EDUCATION

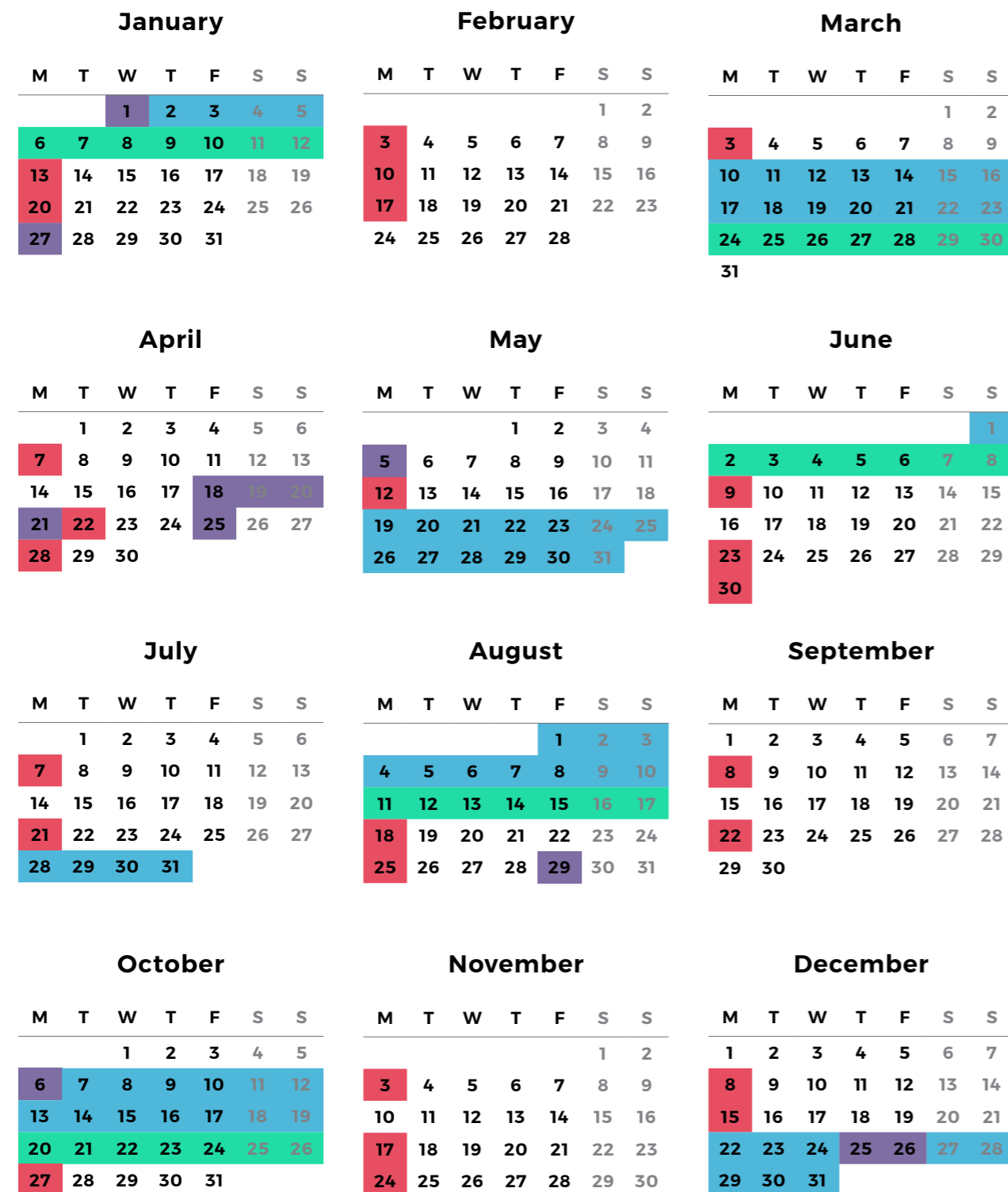
Canvas (Learner Management System)

Canvas is your online learning portal. Within this platform, you will be able to access your course learning materials, assessment requirements, and marked submissions. You will also be able to communicate with your Mentor within this platform, outside of timetabled hours. The system is user friendly and will help keep you on track throughout your studies.



Academic Calendar 2025

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT (25 weeks)



- Holidays
- Public Holiday
- Supervised Study Week
- Preferred Start Date

Preferred Start Dates

You may commence any Monday. Students who do not start on a preferred start date will complete orientation and then commence class at the start of next unit.

Course Timetable 2025

CERTIFICATE IV IN KITCHEN MANAGEMENT - SIT40521

Time	Wednesday	Thursday
8:00am - 11:45am	Workshop	Collaborate
11:45am - 12:15pm	Break	Break
12:15pm - 4:00pm	Workshop	Collaborate

COURSE TERMINOLOGY

Workshop (teaching)

During this time your mentor will deliver planned training sessions which are aimed to give you the knowledge and skills required for the unit. Activities may include presentations, group work, interactive games or a range of other hands on and engaging experiences.

Collaborate (facilitated learning)

Your mentor will facilitate your learning during this time and provide guidance and assistance to complete assessment tasks that were introduced in the workshop sessions. You will work either collaboratively on projects and tasks, or complete independent research activities.

DISTANCE EDUCATION

Canvas (Learner Management System)

Canvas is your online learning portal. Within this platform, you will be able to access your course learning materials, assessment requirements, and marked submissions. You will also be able to communicate with your Mentor within this platform, outside of timetabled hours. The system is user friendly and will help keep you on track throughout your studies.

Academic Calendar 2025

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT (27 weeks)

January							February							March						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
		1	2	3	4	5						1	2						1	2
6	7	8	9	10	11	12	3	4	5	6	7	8	9	3	4	5	6	7	8	9
13	14	15	16	17	18	19	10	11	12	13	14	15	16	10	11	12	13	14	15	16
20	21	22	23	24	25	26	17	18	19	20	21	22	23	17	18	19	20	21	22	23
27	28	29	30	31			24	25	26	27	28			24	25	26	27	28	29	30
														31						

April							May							June							
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	
		1	2	3	4	5	6				1	2	3	4							1
7	8	9	10	11	12	13	5	6	7	8	9	10	11	2	3	4	5	6	7	8	
14	15	16	17	18	19	20	12	13	14	15	16	17	18	9	10	11	12	13	14	15	
21	22	23	24	25	26	27	19	20	21	22	23	24	25	16	17	18	19	20	21	22	
28	29	30					26	27	28	29	30	31		23	24	25	26	27	28	29	
														30							

July							August							September							
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	
		1	2	3	4	5	6					1	2	3	1	2	3	4	5	6	7
7	8	9	10	11	12	13	4	5	6	7	8	9	10	8	9	10	11	12	13	14	
14	15	16	17	18	19	20	11	12	13	14	15	16	17	15	16	17	18	19	20	21	
21	22	23	24	25	26	27	18	19	20	21	22	23	24	22	23	24	25	26	27	28	
28	29	30	31				25	26	27	28	29	30	31	29	30						

October							November							December						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
		1	2	3	4	5						1	2	1	2	3	4	5	6	7
6	7	8	9	10	11	12	3	4	5	6	7	8	9	8	9	10	11	12	13	14
13	14	15	16	17	18	19	10	11	12	13	14	15	16	15	16	17	18	19	20	21
20	21	22	23	24	25	26	17	18	19	20	21	22	23	22	23	24	25	26	27	28
27	28	29	30	31			24	25	26	27	28	29	30	29	30	31				

- Holidays
- Supervised Study Week
- Public Holiday
- Preferred Start Date

Preferred Start Dates

You may commence any Monday. Students who do not start on a preferred start date will complete orientation and then commence class at the start of next unit.

Course Timetable 2025

DIPLOMA OF HOSPITALITY MANAGEMENT - SIT50422

New Starter					
Time	Monday	Tuesday	Wednesday	Thursday	Friday
8:00am - 11:45am				Practical	Collaborate
11:45am - 12:15pm					
12:15pm - 4:00pm	Collaborate	Workshop			

Main					
Time	Monday	Tuesday	Wednesday	Thursday	Friday
8:00am - 11:45am			Practical		Collaborate
11:45am - 12:15pm					
12:15pm - 4:00pm	Collaborate	Workshop			

COURSE TERMINOLOGY

Workshop (teaching)

During this time your mentor will deliver planned training sessions which are aimed to give you the knowledge and skills required for the unit. Activities may include presentations, group work, interactive games or a range of other hands on and engaging experiences.

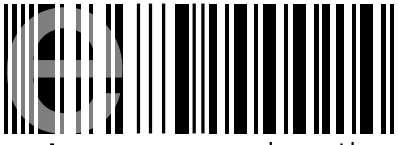
Collaborate (facilitated learning)

Your mentor will facilitate your learning during this time and provide guidance and assistance to complete assessment tasks that were introduced in the workshop sessions. You will work either collaboratively on projects and tasks, or complete independent research activities.

DISTANCE EDUCATION

Canvas (Learner Management System)

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