



ADELAIDE
INSTITUTE
of BUSINESS & TECHNOLOGY



HOSPITALITY PATHWAY

SIT40521

Certificate IV in Kitchen Management

SIT50422

Diploma in Hospitality Management



NATIONALLY RECOGNISED
TRAINING

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS CODE: 112217G

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE: 112218F

PATHWAY OVERVIEW

Certificate IV in Kitchen Management and a Diploma of Hospitality Management can provide a strong foundation for a career in hospitality management. These courses cover a wide range of topics, including food and beverage production, customer service, and management. Upon completion of these courses, students will be well-prepared for a variety of entry-level positions in the hospitality and tourism industry such as Restaurant Manager, and Event Manager.

Students may also be eligible to enroll in a Graduate Certificate or Graduate Diploma in a related field such as Tourism or Event Management, which can lead to higher-level positions in the hospitality industry. Additionally, professional development courses or short-term training programs can be pursued to enhance skills and knowledge in specific areas of hospitality management, such as customer service, human resource management, or financial management.

CAREER OPPORTUNITIES

Various career opportunities in the hospitality and tourism industry, including Restaurant Manager, Hotel Manager, Food and Beverage Manager, Event Manager, and Hospitality Entrepreneur.

FURTHER STUDY PATHWAYS

This pathway can be built into an Advanced Diploma of Hospitality Management, Bachelor's Degree in Hospitality Management, or equivalent.

Visit our website for more details.

For further course details and fees, please visit

<https://www.aibt.edu.au/courses/hospitality/certificate-iv-in-kitchen-management>

<https://www.aibt.edu.au/courses/hospitality/diploma-of-hospitality-management>

PATHWAY STRUCTURE

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

CODE

SITXCCS015
SITXCCS016
SITXFIN010
SITXGLC002
SITXMGT005

CORE UNITS (5 UNITS) + FULL CERTIFICATE IV IN KITCHEN MANAGEMENT UNITS

Enhance customer service experiences
Develop and manage quality customer service practices
Prepare and monitor budgets
Identify and manage legal risks and comply with law
Establish and conduct business relationships

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

CODE

SITXFIN009
SITXHRM009
SITXCOM010
SITXHRM008
SITXMGT004
SITXWHS007
SITXCCS015
SITXCCS016
SITXFIN010
SITXGLC002
SITXMGT005

CORE UNITS (11 UNITS) ELECTIVE UNITS (17 UNITS)

Manage finances within a budget
Lead and manage people
Manage conflict
Roster staff
Monitor work operations
Implement and monitor work health and safety practices
Enhance customer service experiences
Develop and manage quality customer service practices
Prepare and monitor budgets
Identify and manage legal risks and comply with law
Establish and conduct business relationships

SITXFSA005
SITHCCC043
SITHCCC023
SITHCCC027
SITHCCC029
SITHCCC030
SITHCCC036
SITHCCC035
SITHCCC037
SITHCCC031
SITHCCC042
SITHCCC041
SITXFSA006
SITXFSA008
SITHKOP015
SITHPAT016
SITXINV006

Use hygienic practices for food safety
Work effectively as a cook
Use food preparation equipment
Prepare dishes using basic methods of cookery
Prepare stocks, sauces and soups
Prepare vegetable, fruit, eggs and farinaceous dishes
Prepare meat dishes
Prepare poultry dishes
Prepare seafood dishes
Prepare vegetarian and vegan dishes
Prepare food to meet special dietary requirements
Produce cakes, pastries and breads
Participate in safe food handling practices
Develop and implement a food safety program
Design and cost menus
Produce desserts
Receive, store and maintain stock



Work as a Hospitality Manager with AIBT's Diploma of Hospitality Management

WHAT DOES A HOSPITALITY MANAGER DO ?

A hospitality manager is tasked with the responsibility of effectively overseeing and managing all facets of operations, including leading and supervising staff, ensuring exceptional customer service, implementing financial management strategies, strategizing and executing menu planning, and ensuring efficient day-to-day functioning of the venue, event, or service, all while upholding high standards of professionalism and adherence to relevant policies and regulations.

Main Role

The main role of a hospitality manager is to oversee and manage all aspects of restaurant operations, including staff management, quality, customer service, financial management, menu planning, and ensuring smooth day-to-day functioning of the venue, event, or service.

Responsibilities

A hospitality manager is responsible for many decisions about staffing, menus, equipment, conflict resolution, ordering and managing stock, business relationships and quality customer service standards & processes.

Work as a Kitchen Manager with AIBT's Certificate IV in Kitchen Management

WHAT DOES A KITCHEN MANAGER DO ?

A kitchen manager is responsible for overseeing and managing all aspects of the kitchen operations in a restaurant or food establishment. Their duties may include supervising kitchen staff, managing food preparation processes, ensuring food quality and safety, overseeing inventory and supplies, implementing kitchen policies and procedures, managing equipment and maintenance, training and development of kitchen staff, and collaborating with other departments to ensure smooth kitchen operations and successful food service.

Main Role

Oversee and manage all aspects of kitchen operations, including menu planning, food preparation, staff supervision, inventory management, food safety, equipment maintenance, administrative tasks, quality control, and health and safety compliance.

Responsibilities

As a Kitchen Manager, responsibilities include overseeing staff, customer service, food and beverage operations, financial management, marketing, leadership, and maintaining cleanliness and hygiene standards.



ENTRY REQUIREMENTS

No specific entry requirements as per the training package, however AIBT has in place admission criteria as follows:

- Minimum age of 17 years
- Completion of Australian Year 11 or equivalent
- Have physical attributes suitable for placement in the hospitality industry
- English Language Requirements for International Students
 - IELTS (Academic) overall score of 5.5 or
 - TOEFL PB score of 506 or
 - TOEFL IBT score of 62 or
 - Cambridge English Advanced (CAE) score of 47 or
 - PTE Academic score of 46
- Provide proof of up-to-date immunisation (inclusive of Covid-19 vaccination record)

TIME TABLE & DURATION

Total pathway duration is 104 weeks for delivery and assessment. This includes a total of 24 weeks of holiday breaks. Attendance is 20 hours per week.



Work place training (work placement)

360 Hours

Placement hours can be paid, and unlimited paid working hours are available during course holiday breaks.



Practical Work Placement

360 hours of practical work placement and assessment in a commercial hospitality venue with food preparation and service is compulsory for each student to complete the qualification. Student must meet satisfactory attendance and course progress requirements to undertake the practical work placement. The practical work placement will be arranged by the Adelaide Institute of Business & Technology (AIBT).

MODES OF DELIVERY

- Full-time and on-campus with face-to-face classes, including use of a modern industry relevant training kitchen.
- Pathway only available in Adelaide.

ADDITIONAL INFORMATION

STUDENT SUPPORT

AIBT has a multicultural learning environment with students coming from many different countries. In addition to excellent support of our qualified and experienced trainers, we have a full time student services team to provide all round support including academic, well-being, and accommodation assistance.

LANGUAGE SUPPORT

For students who face a language barrier in their study, we provide free-of-charge tutorial sessions. Our bilingual teaching and support staff are very friendly and approachable to offer assistance.

OTHER SUPPORT

From time to time, students may have personal concerns about a range of issues, such as their study, accommodation, relationships and future directions. We can help them with a confidential counselling service where they can discuss their personal issue, and receive advice and assistance from our professional staff.

Students may be referred to external support services for any matters that require specialist professionals. Any referrals provided by AIBT are without cost, but fees and charges may apply where an external service is used by the student and will be clarified with the student prior to referring any such services outside of AIBT.

For further course details and fees, please visit <https://www.aibt.edu.au>



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Contact us

info@aibt.edu.au

www.aibt.edu.au

Adelaide Campus

Level 4 – 5, 127 Rundle Mall,
Adelaide, South Australia 5000

Tel: +61 8 8212 0990

Adelaide Institute of Business and Technology
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