




HOSPITALITY & MANAGEMENT

With our professional chef trainers, you will develop the necessary knowledge and practical skills to become a chef, chef de partie, or sous chef. You will gain hands-on experience in commercial kitchens, allowing you to explore, refine, and showcase your creative culinary skills.

The **SIT40521** CRICOS 115466K

Certificate IV in Kitchen Management (chef or chef de partie)

Provides a solid foundation in current international industry standards and a wide range of cookery skills and experiences that enable students to take on leadership roles. In addition to studying the theoretical components, students also complete hands-on practical tasks in a commercial kitchen alongside qualified chefs throughout the course.

	DURATION:	100 weeks
	Tuition Fee:	\$19,500
	Enrolment Fee:	\$250 (non-refundable)

Hospitality Practical Resource Fee

Option 1: AGI Supplied Kit: \$2,500

Option 2: Student Sourced Kit: Students may source their own full or partial kit that meets AGI equipment and WHS standards

SCHEDULE: 20 hours a week (theory + practical)

Refer to AGI Qualification and Unit Appendix document

You can choose to Package the Certificate IV and Diploma for a shorter duration and reduced cost compared to individual programs,

► **DURATION:** 118 weeks **Tuition Fee:** **\$26,500** **Enrolment Fee:** **\$250 (non-refundable)**

Entry Requirements: IELTS 6.0 or equivalent (no band below 5.5)

Resources Provided: Chef uniform, apron, hat, scarf, shoes, knife kit, online learning platform (excludes OSHC, visa fees, accommodation)

 [go to agi.edu.au](https://www.agi.edu.au)




The Package of Certificate IV in Kitchen Management and Diploma of Hospitality Management is a unique and specialised pathway to a career in a commercial kitchen and hospitality management. Students will study theoretical components and experience hands-on practical tasks in a commercial kitchen with qualified chefs. This course equips students with the formal qualifications needed to progress within the hospitality ranks by providing a solid understanding of industry standards, cooking skills, kitchen operations and leadership and management techniques needed to secure employment at a managerial level.

Students will be job-ready for exciting positions, equipped with real-life experience and current industry knowledge upon completion.

The **SIT50422** CRICOS 115467 J

Diploma of Hospitality Management (Sous chef)

Will prepare students to work as a qualified chef and take up front or back of house management roles in the hospitality industry. This qualification provides students with advanced level skills involving leading and coaching individuals or teams in a fully functional commercial kitchen. Graduates increase their opportunity to secure employment at a managerial level by acquiring skills to operate independently and have responsibility for others and make a range of operational business decisions.

	DURATION:	86 weeks
	Tuition Fee:	\$16,000
	Enrolment Fee:	\$250 (non-refundable)

