

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**

RESOURCE Fee: **\$2,500**

ENROLMENT Fee: **\$250** (non-refundable)



DURATION: 86 weeks



TUITION Fee: **\$16,000**

RESOURCE Fee: **\$2500**

ENROLMENT Fee: **\$250** (non-refundable)

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:** 110 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

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.

