

NATIONAL TRAINING PACKAGE Credit Transfer Agreement



Form Category	Academic
Document Owner	Director of Academic Services
Related Documents	Credit Policy

Agreement

On successful completion of units of competency within the specified National Training Package qualification/s detailed below, a student will be granted credit for the nominated subject/s detailed below within the higher education qualification/s, up to the limit as specified in the [Credit Policy](#).

Entry pathway course/s NTP code: SIT40516 Qualification title: Certificate IV in Commercial Cookery		Destination TORRENS higher education course/s Course code: ADCM16 Qualification title: Associate Degree of Culinary Management Total credit points: 160		
Provider <i>Think: Colleges Pty Ltd</i>				
Completion date range: <i>Credit is for qualifications completed within five years of application</i>				
Units of competency		Subjects		
Code	Title	Code	Title	Credit points
SITHCCC001	Use food preparation equipment	IPC101	Introduction to Professional Cookery - Practical	10
SITHCCC005	Prepare dishes using basic methods of cookery			
SITXINV002	Maintain the quality of perishable items			
SITHCCC001	Use food preparation equipment	IPC102	Introduction to Professional Cookery - Theory	10
SITHCCC005	Prepare dishes using basic methods of cookery			
SITXINV002	Maintain the quality of perishable items			
SITHCCC006	Prepare appetisers and salads	IKO101	Introduction to Kitchen Operations	10
SITHCCC007	Prepare stocks, sauces and soups			
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes			
SITHCCC012	Prepare poultry dishes			
SITHCCC019	Produce cakes, pastries and breads	INP101	Introduction to Patisserie	10
SITHPAT006	Produce desserts			
SITXMGT002	Establish and conduct business relationships	MKT101A	Marketing Fundamentals	10
SITXMPR007	Develop and implement marketing strategies			
SITXHRM004	Recruit, select and induct staff	BIZ102		10

SITXHRM006	Monitor staff performance		Understanding People & Organisations	
SITXHRM001	Coach others in job skills			
BSBDIV501	Manage diversity in the workplace			
SITXHRM003	Lead and manage people			
SITXCOM005	Manage conflict			
SITXCCS008	Develop and manage quality customer service practices	BIZ104	Customer Experience Management	10
SITXMGT001	Monitor work operations			
BSBDIV501	Manage diversity in the workplace	BIZ202	The Business Environment	10
SITXHRM003	Lead and manage people			
SITXCOM005	Manage conflict			
SITXGLC001	Research and comply with regulatory requirements			
SITHCCC013	Prepare seafood dishes	IPC201	Intermediate Professional Cookery - Practical	10
SITHCCC014	Prepare meat dishes			
SITHCCC018	Prepare food to meet special dietary requirements			
SITHCCC013	Prepare seafood dishes	IPC202	Intermediate Professional Cookery - Theory	10
SITHCCC014	Prepare meat dishes			
SITHCCC018	Prepare food to meet special dietary requirements			
SITXFIN003	Manage finances within a budget	BIZ201	Accounting for Decision Making	10
SITXFIN004	Prepare and monitor budgets			
SITHCCC006	Prepare appetisers and salads	INP201	Industry Practicum 1	10
SITHCCC007	Prepare stocks, sauces and soups			
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes			
SITHCCC012	Prepare poultry dishes			
SITHCCC020	Work effectively as a cook			
SITHKOP005	Coordinate cooking operations			
SITHKOP002	Plan and cost basic menus			
SITHKOP004	Develop menus for special dietary requirements			
SITHKOP005	Coordinate cooking operations	AKP201	Advanced Kitchen Operations	10
SITFSS16	Food Safety Supervisor	No equivalency		
SITSIM16	Sustainability in Management			
No equivalency		INP202	Industry Practicum 2	10
		BIZ101	Business Communications	10

Authorised by (Dean)	 David McDonald
Responsible Officer (Program Director)	 Paul Picksley
Date of agreement	15 March 2017
Duration of agreement	This arrangement will remain in effect for the duration of the destination course accreditation, unless withdrawn by the Vertical Learning and Teaching Committee.