SIT40521 **Certificate IV in Kitchen Management**

CRICOS COURSE CODE **112709J**

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

Career Opportunities

Completing this course may provide you with employment or learning opportunities. Potential employment options are in Hospitality Sector. These are potential routes for career progression:

Pathway

After SIT40521 Certificate IV in Kitchen Management you may progress to higher-level qualifications.

- As a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shop.
- Chef
- Chef de partie

Course delivery modes: Face to face
Course conducted in English
Course Duration 78 Weeks

Tuition Fee

Course Fee: AUD $20,000
Non-Tuition Fee: AUD $2,000
Estimated Total Course Cost: AUD $22,000

Units of Competency

Unit Code	Unit Title	Core / Elective
SITHCCC023*	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core
SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP010	Plan and cost recipes	Core
SITHKOP012*	Develop recipes for special dietary requirements	Core
SITHKOP013*	Plan cooking operations	Core
SITHKOP015*	Design and cost menus	Core
SITHPAT016*	Produce desserts	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXFSA008*	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXINV006	Receive, store and maintain stock	Core
SITXMGT004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
BSBTWK401	Build and maintain business relationships	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITHCCC040	Prepare and serve cheese	Elective
SITHCCC044*	Prepare specialised food items	Elective
SITXCCS014	Provide service to customers	Elective
SITXFIN010	Prepare and monitor budgets	Elective

* The list of electives is only a sample

Entry Requirements

- Be at least 18 years of age and have completed Year 12 or equivalent.
- Prospective students may be asked to participate in course entry interview to determine the suitability for the course and student needs.
- English language competence can also be demonstrated through documented evidence of any of the following:

  i. Educated for 5 years in an English-speaking country; or

  ii. Successful completion of an English Placement Test

  iii. General English - Upper Intermediate

*Note that other English language tests such as PTE and TOEFL etc can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.