



SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code: 110417D | Duration: 78 Weeks (60 Weeks Study) including 256 hours work placement.

Entry Requirement

- Be at least 18 years of age and have completed the equivalent of Year 12.
- Have an IELTS* score of 5.5 overall, no less than 5.0. English language competence can also be demonstrated through documented evidence of any of the following: Successfully completed a Certificate IV level course in an Australian RTO; or Successful completion of AHIC's English Placement Test; or Upper-Intermediate level of English completed in Australia.

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

- For Packaging courses, student cannot progress to the higher qualification unless the student has successfully completed lower qualification

Career Opportunities

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.

Unit of Competence

Core Units

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

Elective Units

SITHCCC026*	Package prepared foodstuffs
SITHCCC038*	Produce and serve food for buffets
SITHCCC040*	Prepare and serve cheese
SITXCCS015	Enhance customer service experiences
SITXHRM010	Recruit, select and induct staff
SITXWHS006	Identify hazards, assess and control safety risks