



Certificate IV in Kitchen Management

National Course Code: SIT40521

CRICOS Course Code: 112465B

Duration: 78 Weeks

Course Description

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. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

The course will be available for those students who completed year 12 or equivalent. All International Students must have an English ability at the IELTS 5.5 or equivalent.

Vocational Outcomes

Successful completion of the SIT40521 Certificate IV in Kitchen Management can lead to a range of possible career opportunities including Chef or Chef de partie, a station chef or line cook who is in charge of a particular area of production in the kitchen such as Saute Chef, Sous Chef, Fish Chef, Roast Chef, Grill Chef, Fry Chef, Vegetable Chef, Pantry Chef, Pastry Chef and so on.

Target Group

Target groups for the SIT40521 Certificate IV in Kitchen Management are students who are seeking to develop their skills and knowledge in Kitchen Management to further their career prospects or study pathways or seeking to enter a new industry sector. The program is designed for local and international students wishing to develop their existing Hospitality Management skills and to those who are already working in the industry and wish to obtain the qualification to broaden their knowledge, skills and career prospects or wish to articulate to SIT50422 Diploma of Hospitality Management. International students will come from a range of countries spanning Asia, Eastern Europe and the Middle East. Many international students have industry experience and wish to receive an Australian qualification.

Delivery Modes

Delivery involves 20 hours per week of total tuition delivered face-to-face in the classroom and practical kitchen led by the trainer. The delivery mode is a blended delivery mode combining classroom, practical and work placement.

Work Placement

38 Service Periods of professional work placement in a professional setting to be completed.

Course Completion

Students who achieve a 'Competent' result in all required units of study will be awarded the certificate for the qualification. A statement of attainment will be issued for any units in which the student has been assessed as 'Competent.'

Protection of Fee Paid in Advance

Tuition fee paid in advance by student is protected under commonwealth's Tuition Protection Service (TPS). TPS is a placement and refund service for international students. The TPS is like an insurance cover for fees paid in advance. It is a single mechanism to place students when a provider fails to meet obligations or as a last resort to provide refunds of unexpended prepaid tuition fees.

Trainers and Assessors

All CIBT trainers/assessors are highly qualified and experienced. They have TAE40116 Certificate IV in Training and Assessment or its equivalent plus suitable industry experience along with the qualification to teach Certificate IV in Kitchen Management.

Assessments

Each unit will be assessed in at least 2 different ways unless otherwise required by the unit of competency. The assessment will be conducted through take home research, assignments, projects, case studies, demonstrations and presentation.

Articulation & Pathways

Under mutual recognition the Certificate IV in Kitchen Management qualification and statement of Attainment awarded by CIBT will be recognized by other RTOs Australia wide. Upon successful completion of the Certificate IV in Kitchen Management students may be eligible for exemption in relevant undergraduate courses.

RPL and Exemptions

RPL and credit transfer can be applied for at the time of enrolment or during the orientation. Students may be eligible to obtain credits for individual units as a result of experience gained in the relevant field or from previous training and education. A Fee is payable for assessing your RPL status. The information is available online in the student handbook or can be requested at the reception.

Training and Other Facilities

CIBT trains and assesses its students from its campus in Sydney City which is fully equipped with required facilities including modern computer labs with internet access, data projectors & resources borrowing facility, printing & photocopy facility and a student common area.

Course Structure

The 33 units of competency (27 Core and 6 Electives) are delivered throughout the 78 Weeks (60 weeks of delivery and 18 weeks of holidays/break). All units of competency must be completed to receive a Certificate IV in Kitchen Management qualification.

Unit Code	Unit Descriptions	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
SITXMGTO04	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC038	Produce and serve food for buffets	Elective
SITHCCC026	Package prepared foodstuffs	Elective
SITHCCC040	Prepare and serve cheese	Elective
BSBSUS211	Participate in sustainable work practices	Elective
BSBTEC301	Design and produce business documents	Elective
BSBTWK501	Lead diversity and inclusion	Elective