# 112178J – SIT40521 Certificate IV in Kitchen Management

## Course Overview

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.

**Quick Facts**

**Course name:** Certificate IV in Kitchen Management
**VET National Code:** SIT40521
**CRICOS Course Code:** 112178J
**Duration:** 78 (including 24 Weeks holiday)

**Tuition Fee:** $22,000 per year.

**Job Opportunities**

The SIT40521 Certificate IV in Kitchen Management qualification can lead to various career opportunities with job titles such as:

- Cook
- Commis Chef
- Assist a Section Chef
- Chef de partie – Trained chef
- Sous chef de cuisine – Second handler in kitchen
- Chef de cuisine

**Entry Requirements**

**International Students**

Completed equivalent to Australian Grade 12, and demonstrated English proficiency level as per below:

- All students must be over 18

- Achieved IELTS band 6 *(with no individual band below 5.5) or equivalent score in acceptable English Language Tests (PTE, TOEFL, or OET) Or Minimum test score IELTS 5 or equivalent with either 20 weeks ELICOS.
- Completion of Certificate IV or higher-level qualification in Australia in the last two years Or
- Achieved satisfactory score in English placement test as conducted by the College (Level 3 or higher in CSPA ACER LLN test will meet the requirements for this purpose)

*You must have completed the English language test within either:

- the 2 years before the date your visa application is lodged.
- the 2 years before a decision is made on your visa application if you did not provide evidence of the English language test at the time your application was lodged.

**Please contact the College for further information**

## Assessment method

Assessments will be conducted through a combination of questioning, reports, presentations, role-plays and observations.

## Recognition of Prior Learning

We offer everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. Students may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

## Pathways

Upon successful completion of SIT40521Certificate IV in Kitchen Management, you may undertake SIT50422 Diploma of Hospitality Management.

## Study Location

CAC Sydney Campus – Level 1, 7 Hassall Street, Parramatta, NSW 2150

**Course Structure**

Total number of units = 33
27 core units  plus

6 elective units, consisting of:

3 units from Group A below
3 units from the electives listed below or from any current endorsed Training Package or accredited course.
All electives chosen must contribute to a valid, industry-supported vocational outcome.

The units delivered by CAC are as follows:

Unit Code and Unit Name

1. SITXFSA005 – Use hygienic practices for food safety
2. SITXFSA006 – Participate in safe food handling practices
3. SITHCCC027 – Prepare dishes using basic methods of cookery
4. SITHKOP010 – Plan and cost recipes
5. SITXWHS007 – Implement and monitor work health and safety practices
6. SITHCCC042 – Prepare food to meet special dietary requirements
7. SITHCCC028 – Prepare appetisers and salads
8. SITHCCC029 – Prepare stocks, sauces, and soups
9. SITXMGT004- Monitor work operations
10. SITXFSA008 – Develop and implement a food safety program
11. SITHCCC023 – Use food preparation equipment
12. SITHCCC030 – Prepare vegetable, fruit, eggs, and farinaceous dishes
13. SITHCCC031 – Prepare vegetarian and vegan dishes
14. SITHKOP012 – Develop recipes for special dietary requirements
15. SITXINV006 – Receive, store, and maintain stock
16. SITHKOP013 – Plan cooking operations
17. SITHPAT0160 – Produce desserts
18. SITHCCC035 – Prepare poultry dishes
19. SITHCCC036 – Prepare meat dishes
20. SITHCCC037 – Prepare seafood dishes
21. SITHCCC043 – Work effectively as a cook
22. SITHKOP015 – Design and cost menus
23. SITHCCC041 – Produce cakes, pastries, and breads
24. SITXCOM010 – Manage conflict
25. SITXFIN009- Manage finances within a budget
26. SITXHRM008 – Roster staff
27. SITXHRM009- Lead and manage people
28. SITHCCC44- Prepare specialised food item
29. BSBHRM525- Manage recruitment and onboarding
30. SITHCCC040 – Prepare and serve cheese
31. SITHCCC026 – Package prepared foodstuffs
32. SITHKOP014- Plan catering for events and functions
33. SITHCCC038-Produce and serve food for buffets



CAC has relationships with Education Agents to recruit students on our behalf. For a full list of our approved Agents, please refer to the Our Agents page on our website.

Intake Dates : 2024

**Term 1**

09Jan    05Feb

04Mar    01Apr

**Term 2**

4 May   01 May

24 June

**Term 3**

22 Jul  19 Aug

16 Sep

**Term 4**

14 Oct  11 Nov

09 Dec

USI

All students undertaking nationally recognised training must have a USI in order to receive a qualification.