

# SIT40521

## CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS CODE 109493B

Study in Brisbane or Townsville



Axial International College's Certificate IV in Kitchen Management will provide you with a unique learning opportunity equipping you with the skills and knowledge required to gain work as a Chef in the hospitality industry.

Students will enjoy a comprehensive overview of commercial cookery practices with hands on culinary experience and will develop the necessary knowledge and practical skills required to become a chef or chef de partie.

You will learn on site at our Brisbane or Townsville training kitchen.

To achieve this qualification, the student must have completed at least 48 'shifts' of work as detailed in the Assessment Requirements of the units of competency.

<b>Study Mode</b>	Classroom & Online
<b>Duration of Course</b>	18 Months - 20 hours p/week
<b>Total Units</b>	33



### Entry Requirements



#### Minimum Age

You will need to be at least 18 years old.

#### Course Fee

Please contact us for our current prices.

Regardless of your circumstances we have a payment plan to suit you.



#### How to Enrol

Apply via our website - [axial.edu.au](http://axial.edu.au)  
 To support your application, please provide the following:

- Certified copy of your passport
- Statement Of Purpose
- Certified copy of your educational certificates and academic records.
- English language test results.

See website for more enrolment information



#### Career Outcomes

- Cook
- Commercial Cook
- Café Cook
- Bistro Cook
- Chef
- Chef de parte

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**Pathways To Further Study**

Advanced Diploma of Hospitality Management

**Basic Resources**

Students are required to have the following equipment for practical and live lessons:

A compulsory uniform consisting of a chef's jacket, chef's pants, chef's cap, white necktie, a white bib style apron (approximate cost \$170.00)

A knife kit (approximate cost \$270.00)

Black enclosed leather non-slip / safety shoes.  
(approximate cost \$77.00)**Course Units****Core:**

SITXFSA005	Use hygienic practices for food safety
SITXINV006	Receive, store and maintain stock
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC043	Work effectively as a cook
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC035	Prepare poultry dishes
SITXFSA006	Participate in safe food handling practices
SITHCCC037	Prepare seafood dishes
SITHCCC036	Prepare meat dishes
SITHKOP013	Plan cooking operations
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC042	Prepare food to meet special dietary requirements
SITXWHS007	Implement and monitor work health and safety practices
SITHCCC041	Produce cakes, pastries and breads
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts
SITXCOM010	Manage conflict
SITHKOP012	Develop recipes for special dietary requirements
SITXFIN009	Manage finances within a budget
SITXFSA008	Develop and implement a food safety program
SITXHRM008	Roster staff
SITHKOP015	Design and cost menus
SITXMG004	Monitor work operations
SITXHRM009	Lead and manage people

**Elective:**

SITHCCC040	Prepare and serve cheese
SITHCCC039	Produce pates and terrines
SITHCCC044	Prepare specialised food items
SITHFAB025	Prepare and serve espresso coffee
SITHFAB021	Provide responsible service of alcohol
BSBTWK501	Lead diversity and inclusion

**connect with us for more**Level 1, 44 Ferry Street, Kangaroo Point 4169  
382 Sturt St, Townsville 4810  
[www.axial.edu.au](http://www.axial.edu.au)