



# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

Study With Axial Training To Get The Skills and Succeed



SIT40521 Certificate IV in Kitchen Management provides apprentices with the industry knowledge and technical skills to carry out commercial cookery tasks in Australia's hospitality industry.

This qualification reflects the role of commercial 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.

Target groups for SIT40521 Certificate IV in Kitchen Management are apprentices who are:

- Seeking to pursue a career in the hospitality industry
- Seeking to pursue a career as a chef
- Seeking to enter a new industry sector
- Seeking a pathway to higher level qualifications.

|                           |                           |
|---------------------------|---------------------------|
| <b>Study Mode</b>         | Workplace & Online        |
| <b>Duration of Course</b> | Up to 24 Months           |
| <b>Total Units</b>        | 33 [27 Core & 6 Elective] |



## Entry Requirements



### Employment

This accredited qualification is delivered as an Australian Apprenticeship.

Accordingly, you will need employment as an Apprentice at a suitable employer with a nominated Supervisor who holds this qualification (or recognised equivalent).



### Requirements

You will need to have access to a Lap Top or Desk Top Computer with working speakers or headphones and a suitable, reliable internet connection.



### Career Outcomes

- Cook
- Commercial Cook
- Banquet Cook
- Café Cook
- Bistro Cook





# SIT40521

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### Pathways To Further Study

- Certificate III in Patisserie
- Certificate III in Catering Operations
- Certificate III in Baking
- Diploma of Hospitality Management

### Course Units

#### Core:

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

#### Elective:

|            |  |
|------------|--|
| BSBTWK501  | Lead diversity and inclusion           |
| SITXFSA007 | Transport and store food               |
| SITHCCC040 | Prepare and serve cheese               |
| SITHFAB021 | Provide responsible service of alcohol |
| SITHCCC044 | Prepare specialised food items         |
| SITHFAB025 | Prepare and serve espresso coffee      |

