

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT



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.

COURSE REQUIREMENTS

DOMESTIC STUDENTS

Training and assessments are conducted in English. A pre training intake interview will be conducted and each learner will undertake a Language, Literacy and Numeracy Assessment.

There are no pre-requisites or any other training package entry requirement to enrol in this course.

INTERNATIONAL STUDENTS

English requirements:

- Must have an IELTS score of 6.0 or
- Must have a TOEFL iBT score of 64 or
- Must have a PTE Academic score of 50 or
- Must have a Cambridge English Advanced (CAE) score of 169 or
- Must have an OET score of at lease B for each component
- Must be 18 Years or older
- Completed Australian year 12 or equivalent

DURATION

- Domestic: 78 weeks
- International: 78 weeks

Please see over for Units of Study



TRAINING DELIVERY

- Classroom delivery: Face to face training
- Virtual Classroom Delivery: Theory delivery via zoom & Face to Face practicals as required in the qualification

CONTACT US

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UNITS OF STUDY

Students will need to complete **33 Units** of Competency, consisting of **27 Core** and **6 Elective** units:

(NB: Elective units will be selected for delivery by ETEA and are subject to change to meet client and industry requirements)

STHCCC023 Use food preparation equipment STHCCC027 Prepare dishes using basic methods of cookery STHCCC028 Prepare appetisers and salads STHCCC030 Prepare stocks, sauces and soups STHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes STHCCC031 Prepare vegetable and vegan dishes STHCCC035 Prepare poultry dishes STHCCC036 Prepare meat dishes STHCCC037 Prepare seafood dishes STHCCC037 Prepare seafood dishes STHCCC041 Produce cakes, pastries and breads STHCCC042 Prepare food to meet special dietary requirements STHCCC043 Work effectively as a cook STHCCC043 Work effectively as a cook STHCCC040 Plan and cost recipes STHCC040 Develop recipes for special dietary requirements STHCC041 Develop recipes for special dietary requirements STHC041 Develop recipes for special dietary requirements STTXFSA006 Develop recipes for special dietary requirements STTXFSA006 Use hygienic practices for food safety STTXFSA006 Develop recipes for special dietary requirements STTXHR009 Lead and manage people STTXHR000 Receive, store and maintain stock STTXHR000 Implement and monitor work health and safety practices STTXMFS007 Implement and monitor work health and safety practices STTXMFS007 Implement and monitor work health and safety practices STTXMFS007 Implement and monitor work health and safety practices STTXMFS007 Implement and monitor work health and safety practices STTXMFS007 Implement and monitor work health and safety practices STTXMFS007 Implement and monitor	and maustry requirements)		
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RECOGNITION OF PRIOR LEARNING AND/OR CREDIT TRANSFER

You can apply to recognise your prior learning, work experience and course work towards this qualification. Detailed information is available on the ETEA website **www.etea.edu.au**

FURTHER INFORMATION

For further information, including student pre-engagement information, entry requirements, course duration, assessment methods, how to enrol, RPL, Credit Transfer, pathways etc. please visit our website at **www.etea.edu.au**

GOVERNMENT FUNDING

You may be able to access government funding if you meet the eligibility criteria. To check if you are eligible visit **www.etea.edu.au**



FURTHER INFORMATION

Visit our website or contact your closest office for further information.

www.etea.edu.au

