

# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

## ABOUT THE COURSE

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 least 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

### VICTORIA

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### WESTERN AUSTRALIA

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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)*

| CORE       |  |
|------------|--|
| SITHCCC023 | Use food preparation equipment                         |
| SITHCCC027 | Prepare dishes using basic methods of cookery          |
| SITHCCC028 | Prepare appetisers and salads                          |
| SITHCCC029 | Prepare stocks, sauces and soups                       |
| SITHCCC030 | Prepare vegetable, fruit, eggs and farinaceous dishes  |
| SITHCCC031 | Prepare vegetarian and vegan dishes                    |
| SITHCCC035 | Prepare poultry dishes                                 |
| SITHCCC036 | Prepare meat dishes                                    |
| SITHCCC037 | Prepare seafood dishes                                 |
| SITHCCC041 | Produce cakes, pastries and breads                     |
| SITHCCC042 | Prepare food to meet special dietary requirements      |
| SITHCCC043 | Work effectively as a cook                             |
| SITHKOP010 | Plan and cost recipes                                  |
| SITHKOP012 | Develop recipes for special dietary requirements       |
| SITHKOP013 | Plan cooking operations                                |
| SITHKOP015 | Design and cost menus                                  |
| SITHPAT016 | Produce desserts                                       |
| SITXCOM010 | Manage conflict  |
| SITXFIN009 | Manage finances within a budget                        |
| SITXFSA005 | Use hygienic practices for food safety                 |
| SITXFSA006 | Participate in safe food handling practices            |
| SITXFSA008 | Develop and implement a food safety program            |
| SITXHRM008 | Roster staff   |
| SITXHRM009 | Lead and manage people                                 |
| SITXINV006 | Receive, store and maintain stock                      |
| SITXMGTO04 | Monitor work operations                                |
| SITXWHS007 | Implement and monitor work health and safety practices |
| ELECTIVES  |  |
| SITXWHS006 | Identify hazards, assess and control safety risks      |
| SITHCCC038 | Produce and serve food for buffets                     |
| SITXCCS015 | Enhance customer service experiences                   |
| BSBTWK501  | Lead diversity and inclusion                           |
| SITHCCC032 | Produce cook-chill and cook-freeze foods               |
| SITXINV007 | Purchase goods   |

## 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](http://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](http://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](http://www.etea.edu.au)

**FURTHER INFORMATION**  
Visit our website or contact your  
closest office for further information.  
[www.etea.edu.au](http://www.etea.edu.au)

