SIT40521

Certificate IV in Kitchen Management

Delivery mode: Work Based Training

Course Description

Ignite your passion, sharpen your skills, and savor the success that comes with being a true culinary professional.

Embark on a tantalising journey with the SIT40521 Certificate IV in Kitchen Management. This esteemed qualification is designed for visionary cooks who aspire to lead the charge in the culinary realm as Chefs or Chef de Parties.

With a perfect blend of autonomy and seasoned guidance, you'll skillfully navigate the art of problem-solving, transforming every challenge into a chance to shine.

Course Job Outcome

Qualified Chef

Course Duration

6 - 12 months after completion of SIT30821 Certificate III in Commercial Cookery. The course duration will vary depending on the number of credit transfers and the individual progress of each student. At a minimum, students are expected to complete one unit of competency per month.

Course Structure

The total number of Units of Competency to receive this qualification is 33 comprising of 27 core and 6 elective units. The list of units to be undertaken can be found below.

Admission Requirements

- To undertake this qualification with ACCESS Recognised Training you must be employed in a fully operational commercial kitchen environment. ACCESS does not provide employment or recruitment services and therefore cannot assist with work placements;
- Sound English language, literacy and numeracy skills (ACSF – Level 4); and
- Successful completion of Certificate III in Commercial Cookery.

Course Delivery

Immerse yourself in the world of Work Based Training (WBT), where the heart of learning beats within real workplaces. Our WBT program harmoniously combines the wisdom of Registered Training Organisation (RTO) guided online theoretical learning with the hands-on, employer-led practical training conducted at your workplace.

Every student embarks on this journey with the support of a dedicated Trainer/Assessor and a Workplace Supervisor, working in tandem to orchestrate a seamless training and assessment experience. Regular check-ins with your assigned Trainer/Assessor ensure you're not just meeting, but surpassing assessment expectations, propelling you forward on your path to progress.

Learning Resources

ACCESS uses customised high quality, interactive and immersive online training content and resources. These are available through our unique student portal.

Computer Equipment Requirements

To undertake this course, students will be required to have access to their own computers/devices (including software programs such as Microsoft Office or Google suite), printers, internet facilities, and stationery resources.

Student Support Services

- ACCESS will identify support needs prior to student enrolment through the enrolment form and a Language, Literacy and Numeracy (LLN) assessment which each student must undertake. Where support needs are identified, ACCESS will provide support throughout the learning and assessment process through a variety of mechanisms including:
- Language, literacy and numeracy (LLN) support through trainers;
- Assistive technology
- Additional tutorials (additional costs may apply), and/or
- Other mechanisms, such as assistance in using technology for online delivery component.

Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have completed relevant education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. All applications for RPL must be made prior to the commencement of the course.

Pathways to Further Studies

After achieving the SIT40521 Certificate IV in Kitchen Management students may enrol in the SIT50422 Diploma of Hospitality Management.

Job Prospects

Potential career pathways for graduates of this qualification include employment as a qualified chef in organisations such as restaurants, hotels, clubs, pubs and high-end cafes.

Tuition Fees

The total course fees will vary depending on the availability of Government funding.

Please visit https://accessrt.edu.au/fees-and-charges/ for a full list of fees and charges.

Contact Us

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SIT40521 Certificate IV in Kitchen Management

Units of Competency (27 Core and 6 Elective)

Core Units of Competency (27)		No.
SITHCCC023*	Use food preparation equipment (SITXFSA005)	1
SITHCCC027*	Prepare dishes using basic methods of cookery (SITXFSA005)	2
SITHCCC028*	Prepare appetisers and salads (SITXFSA005)	3
SITHCCC029*	Prepare stocks, sauces and soups (SITXFSA005)	4
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes (SITXFSA005,SITHCCC027)	5
SITHCCC031*	Prepare vegetarian and vegan dishes (SITXFSA005,SITHCCC027)	6
SITHCCC035*	Prepare poultry dishes (SITXFSA005,SITHCCC027)	7
SITHCCC036*	Prepare meat dishes (SITXFSA005,SITHCCC027)	8
SITHCCC037*	Prepare seafood dishes (SITXFSA005,SITHCCC027)	9
SITHCCC041*	Produce cakes, pastries and breads (SITXFSA005)	10
SITHCCC042*	Prepare food to meet special dietary requirements (SITXFSA005,SITHCCC027)	11
SITHCCC043*	Work effectively as a cook (SITXFSA005,SITHCCC027)	12
SITHKOP010	Plan and cost recipes	13
SITHKOP012*	Develop recipes for special dietary requirements (SITXFSA005, SITHCCC042, SITHKOP010, SITHCCC027)	14
SITHKOP013*	Plan cooking operations (SITXFSA005)	15
SITHKOP015*	Design and cost menus (SITHKOP010)	16
SITHPAT016*	Produce desserts (SITXFSA005)	17
SITXCOM010	Manage conflict	18
SITXFIN009	Manage finances within a budget	19
SITXFSA005	Use hygienic practices for food safety	20
SITXFSA006	Participate in safe food handling practices	21
SITXFSA008*	Develop and implement a food safety program (SITXFSA005,SITXFSA006)	22
SITXHRM008	Roster staff	23
SITXHRM009	Lead and manage people	24
SITXINV006*	Receive, store and maintain stock (SITXFSA005)	25
SITXMGT004	Monitor work operations	26
SITXWHS007	Implement and monitor work health and safety practices	27
Group A - Elective units of competency. Choose a maximum of 6 units (minimum of 3 units).		No.
SITHCCC026*	Package prepared foodstuffs (SITXFSA005)	
SITHCCC032**	Produce cook-chill and cook-freeze foods (SITXFSA005,SITHCCC027)	
SITHCCC033***	Re-thermalise chilled and frozen foods (SITXFSA005,SITHCCC027,SITHCCC032)	
SITHCCC040*	Prepare and serve cheese (SITXFSA005)	
SITHCCC044**	Prepare specialised food items (SITXFSA005,SITHCCC027)	
SITXFSA007**	Transport and store food (SITXFSA005,SITXFSA006)	
Group B - Elective units of competency. Choose a maximum of 3 units		
SITHFAB021	Provide responsible service of alcohol	
SITHFAB025*	Prepare and serve espresso coffee (SITXFSA005)	
HLTAID011	Provide first aid	
SITXCCS015	Enhance customer service experiences	
SITXFIN008	Interpret financial information	
SITXHRM010	Recruit, select and induct staff	
SITXINV007	Purchase goods	
SITXINV008	Control stock	

*Indicates a prerequisite requirement. The prerequisite unit code(s) is listed in brackets following the unit name.