ACCESS Recognised Training AUSTRALIA

DOMESTIC STUDENTS

SIT40521

Certificate IV in Kitchen Management

Delivery mode: Classroom 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

- 78 weeks (6 x 10-week terms plus 18 weeks of holidays).
- Full-time study load: 20 hours per week, comprising structured classroom/kitchen sessions and self-paced online learning).

Admission Requirements

- Successful completion of SIT30821 Certificate III in Commercial Cookery; and
- Sound English language, literacy and numeracy skills (ACSF – Level 4)

Course Structure

To be awarded the SIT40521 Certificate IV in Kitchen Management, you must complete a total of 33 units of competency, comprising 27 core units and 6 electives. A full list of units is provided below. Please note: You will receive Credit Transfers for any units previously completed as part of the SIT30821 Certificate III in Commercial Cookery.

On average, students are eligible for approximately 18 to 20 Credit Transfers, reducing the overall number of new units required in the SIT40521 Certificate IV in Kitchen Management.

Course Delivery

- The SIT40521 Certificate IV in Kitchen Management course includes both theoretical and practical training and assessment, conducted in a classroom and a training kitchen.
- This qualification combines advanced cookery skills with essential knowledge in kitchen operations, team leadership, and business compliance.

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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

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	1
SITHCCC027*	Prepare dishes using basic methods of cookery	2
SITHCCC028*	Prepare appetisers and salads	3
SITHCCC029*	Prepare stocks, sauces and soups	4
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	5
SITHCCC031*	Prepare vegetarian and vegan dishes	6
SITHCCC035*	Prepare poultry dishes	7
SITHCCC036*	Prepare meat dishes	8
SITHCCC037*	Prepare seafood dishes	9
SITHCCC041*	Produce cakes, pastries and breads	10
SITHCCC042*	Prepare food to meet special dietary requirements	11
SITHCCC043*	Work effectively as a cook	12
SITHKOP010	Plan and cost recipes	13
SITHKOP012*	Develop recipes for special dietary requirements	14
SITHKOP013*	Plan cooking operations	15
SITHKOP015*	Design and cost menus	16
SITHPAT016*	Produce desserts	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	22
SITXHRM008	Roster staff	23
SITXHRM009	Lead and manage people	24
SITXINV006*	Receive, store and maintain stock	25
SITXMGT004	Monitor work operations	26
SITXWHS007	Implement and monitor work health and safety practices	27
Elective Units of Competency (6)		No.
SITHCCC026*	Package prepared foodstuffs	28
SITHCCC040*	Prepare and serve cheese	29
SITHCCC044*	Prepare specialised food items	30
SITHKOP009*	Clean kitchen premises and equipment	31
SITXHRM007	Coach other in jobs skills	32
SITXWHS005	Participate in safe work practices	33

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.