

SIT40521 Certificate IV in Kitchen Management

Course	Certificate IV in Kitchen Management
Course Code	SIT40521
CRICOS Course Code	116895C
Course Duration	78 weeks
Study Mode	Face-to-face
Study Load	Full-time, minimum 20 hours per week
Delivery Campus	Classroom: Office 1, Level 4, 269 Wickham Street, Fortitude Valley QLD 4006 Practical Kitchen: 29/115 Wickham Street, Fortitude Valley QLD 4006
National Register	The latest release of this qualification is available at training.gov.au: https://training.gov.au/Training/Details/SIT40521

Delivery Mode

This qualification is delivered face to face on campus and in the training kitchen for a minimum of 20 hours per week. Additional unsupervised, independent study may be required in the student's own time. Work placement/service period evidence is also required.

Delivery Sites

- Classroom: Office 1 Level 4, 269 Wickham Street, Fortitude Valley Queensland 4006
- Practical Kitchen: 29/115 Wickham Street, Fortitude Valley Queensland 4006

Course Overview

The SIT40521 Certificate IV in Kitchen Management reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. Students will develop advanced cookery, kitchen operations, food safety, stock control, menu planning, budgeting, rostering, leadership and workplace safety skills.

This is a nationally recognised qualification.

Course Outcome

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.

The latest release of the qualification and packaging rules can be found at training.gov.au:
<https://training.gov.au/Training/Details/SIT40521>

Pathways

Study Pathway

Students who complete this course may wish to further their study into the Diploma of Hospitality Management or other related hospitality qualifications.

Career Pathways

Possible job roles relevant to this qualification may include:



- Chef or cook with supervisory responsibilities
- Kitchen supervisor or team leader
- Hospitality business operator or small business pathway

Course Entry Requirements

Million Brown's College has the following entry requirements. International students must:

- Be at least 18 years of age.
- Have completed a minimum senior high school qualification equivalent to Australian Year 12.
- Have an IELTS score of 6.0 or equivalent, with no band less than 5.0. Test results must be no more than 2 years old where applicable.

English language competence may also be demonstrated through documented evidence of any of the following:

- Completion of at least 6 months of a Certificate IV or higher qualification through full-time study in Australia.
- Completion of a Certificate III or higher qualification through full-time study in Australia.
- Completion of ELICOS Upper-Intermediate level.
- Other English language evidence assessed by MBC in accordance with its Admission and Enrolment Policy.
- An LLN placement assessment or other supporting evidence, where used as part of MBC's admission assessment process.

Other English language tests, such as PTE and TOEFL, may be accepted. Students are required to provide their results so MBC can confirm equivalency to IELTS 6.0.

Course Structure

The SIT40521 Certificate IV in Kitchen Management qualification is made up of 33 units of competency from the SIT Tourism, Travel and Hospitality Training Package. These consist of 27 core units and 6 elective units, as outlined below.

Note: Units marked with an asterisk (*) have one or more prerequisite requirements.

Units of Competency

Core Units

Unit Code	Unit Title
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
SITHCCC041*	Produce cakes, pastries and breads
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
SITHCCC036*	Prepare meat dishes



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SITXFIN009	Manage finances within a budget
SITHPAT016*	Produce desserts
SITHCCC037*	Prepare seafood dishes
SITXFSA006	Participate in safe food handling practices
SITHCCC042*	Prepare food to meet dietary requirements
SITXFSA008*	Develop and implement a food safety program
SITXFSA005	Use hygienic practices for food safety
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006*	Receive, store and maintain stock
SITXMGT004	Monitor work operations
SITXCOM010	Manage conflict
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

Unit Code	Unit Title
SITHCCC038*	Produce and serve food for buffets
SITHCCC026*	Package prepared foodstuffs
SITHCCC040*	Prepare and serve cheese
SITXCCS015	Enhance customer service experiences
SITXHRM010	Recruit, select and induct staff
SITXWHS006	Identify hazards, assess and control safety risks

Work Placement

Students are required to complete practical placement/service periods in an approved hospitality venue as part of the course requirements. This includes:

- A minimum of 48 complete service periods for SITHCCC043 Work effectively as a cook.
- A minimum of 12 complete service periods for SITHKOP013 Plan cooking operations.

Students must successfully complete these requirements to be eligible for the qualification. Work placement must be completed at an approved hospitality venue and students may be required to provide a portfolio of evidence.

Assessment Methods

Assessment methods may include:

- Written questions
- Projects
- Case studies
- Practical demonstrations
- Kitchen observations
- Workplace/service period evidence
- Portfolio evidence

Award

Upon successful completion of all 33 units of competency, students will be awarded SIT40521 Certificate IV in Kitchen Management.

Students who do not complete the full qualification may be issued a Statement of Attainment for units successfully completed, where applicable.



Important Information

Students should read the following documents before enrolment:

- Student Handbook
- Fees and Charges information
- Refund Policy
- Complaints and Appeals Policy
- Course Credit / Credit Transfer Policy
- Student Support Services information
- International Student Attendance and Course Progress Policy
- Work Placement information

Course fees may vary depending on the student's individual enrolment, credit transfer, payment plan and any approved adjustments. Students will receive a written quote and written agreement before enrolment. Please contact MBC for current course fees and payment options.