SIT40521
CERTIFICATE IV IN
KITCHEN MANAGEMENT

DOMESTIC STUDENTS

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

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

Course Description

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.

Admission Requirements

1. 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;
2. Sound English language, literacy and numeracy skills (ACSF – Level 4); and
3. Successful completion of Certificate III in Commercial Cookery.

Course Duration and Study Load

12– 24 months. The course duration will vary depending on the number of credit transfers and the individual progress of each student. At a minimum, students should complete one unit of competency per month.

Fees and Charges

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.

Learning Resources

Unlock the doors to advanced, tailor-made training and assessment materials forged through collaboration with the internationally acclaimed Didasko Learning Resources. This exceptional collection encompasses a range of student learner guides and tools, empowering your learning journey with the latest in educational innovation. You will be provided with your own unique login details ensuring you have unlimited access to the full range of training and assessment resources as outlined on your customised training plan.

Work-Based Training

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.

APPLY NOW

https://accessrt.edu.au/qualification-application-form/

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Course Structure

The total number of units required to receive **SIT40521 Certificate IV in Kitchen Management** is 33 comprising of 27 core and 6 elective units. The following units are available for students.

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. Minimum of 3		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. Maximum 3 units or 3 imports.		
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	

NATIONALLY RECOGNISED TRAINING

Australian Qualifications Framework

Credit Transfer and Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have sufficient work experience and/or education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. You may be eligible for Credit Transfer with evidence of completion of relevant units under the Australian Qualification Framework. All applications for RPL or Credit Transfer must be made prior to the commencement of the course.

Student Support

ACCESS will identify your support needs prior to 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 components.

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), printers, internet facilities, and stationery resources.

Pathways to Further Study

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 cook in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops.

Additional Information

Please read the Student Handbook prior to enrolment. For further information please contact ACCESS directly and/or go to https://accessrt.edu.au/

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