

# STUDY AN AUSTRALIAN RECOGNISED QUALIFICATION



RTO: 41138 | CRICOS: 03430J

## SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

Gain the specialised practical skills and knowledge needed to start an exciting career as a chef or chef de partie.

In this hands-on, practical course, learn how to create delicious food and memorable dining experiences. You will gain expertise in managing finances within a budget, using hygienic practices for food safety, learn how to lead and manage others in a work environment, and manage quality and stock control.

This qualification will provide a pathway to workplace settings such as restaurants, hotels, clubs, cafés, and coffee shops, where you can operate in a team or independently in a kitchen.

**START YOUR CAREER TODAY!**





# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

**Total number of Units: 33**

**Core Units: 27**

**Elective Units: 6**

**Duration: 104 weeks** (88 weeks tuition + 16 weeks break)

## CORE UNITS

UNIT CODE	UNIT TITLE
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery practices
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
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

## ELECTIVE UNITS

UNIT CODE	UNIT TITLE
SITHCCC040	Prepare and serve cheese
SITHCCC026	Package prepared foodstuffs
SITXFSA007	Transport and store food
BSBTWK501	Lead diversity and inclusion
SITXCCS014	Provide service to customers
SITXINV007	Purchase goods

\*This requires 48 complete service periods in a commercial kitchen for unit SITHCCC043 - Work effectively as a cook. For more information on the course content, visit: <https://training.gov.au/Training/Details/SITHCCC043>  
For more detailed course information, including entry requirements, please visit the individual course page on our website [aibtglobal.edu.au](http://aibtglobal.edu.au)

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