

# SIT40521

## Certificate IV in Kitchen Management



National Code  
**SIT40521**



CRICOS CODE  
**109579G**



Intakes  
**Monthly**



Duration  
**78 Weeks**



Delivery Mode:  
on campus and training kitchen & 192 hours of  
work placement in an industry workplace

### Course Description

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. 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.

### Course Structure

The students enrolled in this course are required to complete 33 units of competency to attain a qualification.

#### Core Units

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
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

#### Entry Requirements

##### Age:

18 years or older

##### Education:

Completion of Year 12 or  
Equivalent

##### English:

IELTS: 6.0 or PTE: 52

#### Career Pathway for the new Graduates:

- Head Chef
- Sous Chef
- Catering Manager
- Kitchen Operations Manager



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
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

#### **Elective units**

BSBTWK401	Build and maintain business relationships
SITHCCC038*	Produce and serve food for buffets
SITHCCC040	Prepare and serve cheese
SITHCCC044*	Prepare specialised food items
SITXCCS014	Provide service to customers
SITXFIN010	Prepare and monitor budgets

# Simulated Training Kitchen

The simulated training environment is achieved by using equipment, tools, technology, workplace conditions, legislation, quality standards and approaches to work that match those currently employed in industry. Melbourne Metro College has a training kitchen facility room for practical training and skills demonstration for hospitality courses. The commercial kitchen environment replicates the realistic operational kitchen facility and full equipped to provide hands-on learning environment where students can see theory applied in a realistic, simulated setting.