



SIT40521

# Certificate IV in Kitchen Management

## 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                        |
| 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                      |
| SITXMG004   | Monitor work operations                                |
| SITXWHS007  | Implement and monitor work health and safety practices |



National Code  
SIT40521



CRICOS CODE  
109579G



Intakes  
Monthly



Duration  
78 Weeks



Delivery Mode  
On Campus and  
Kitchen Training

192 hours of work placement in an  
industry workplace

## 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

### 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               |

# How to Apply

Application for the admission into Melbourne Metro College is simple and can be completed *online via Melbourne Metro College website.*

## Step 1: Ready to Apply

You can submit your application online on the MMC website or via your agent.



## Step 2: Preparing your supporting documents

When applying, you can submit your supporting documents. This Include:

- Academic Transcript
- Diploma / Certification of Completion
- CV
- A copy of your passpor

## Step 3: Meeting Academic requirement

English Requirements

