



Get a taste of success with:

**SIT40521**

# Certificate IV in Kitchen Management



**\$14,990**  
costs  
(total)

**\$1,000**  
minimum  
deposit

**Monthly**  
payment  
plan

**STUDY IN DARWIN**

Monthly intakes  
52 weeks duration

As a student of SIT40521 Certificate IV in Kitchen Management, you will gain a comprehensive understanding of kitchen operations, preparing you for a successful career in the food service industry.

SITXHRM009 Lead and manage people  
SITXCOM010 Manage conflict  
SITHCCC043 Work effectively as a cook

## CORE UNITS

SITXWHS007	Implement and monitor work health and safety practices
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHKOP013	Plan cooking operations
SITHKOP010	Plan and cost recipes
SITHKOP015	Design and cost menus
SITXFSA008	Develop and implement a food safety program
SITXINV006	Receive, store and maintain stock
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC023	Use food preparation equipment
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC028	Prepare appetisers and salads
SITHCCC037	Prepare seafood dishes
SITHCCC035	Prepare poultry dishes
SITHCCC042	Prepare food to meet special dietary requirements
SITHKOP012	Develop recipes for special dietary requirements
SITHCCC036	Prepare meat dishes
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC041	Produce cakes, pastries and breads
SITHPAT016	Produce desserts
SITXMGT004	Monitor work operations
SITXFIN009	Manage finances within a budget
SITXHRM008	Roster staff

## ELECTIVE UNITS

SITXWHS005	Participate safe work practices
SITHKOP009	Clean kitchen premise and equipment
SITHCCC025	Prepare and present sandwiches
SITHCCC040	Prepare and serve cheese
SITHCCC038	Produce and serve food for buffets
SITHKOP014	Plan catering for events or functions

## YOU WILL LEARN HOW TO

- Develop menus that are profitable, creative, and cater to customers' preferences.
- Implement food safety and hygiene practices to ensure compliance with industry standards and minimize the risk of foodborne illnesses.
- Lead and motivate a team to achieve the best possible kitchen performance, including coaching them on cooking techniques, plating presentations, and quality control.
- Manage finances effectively, including budgeting, inventory management, and cost control measures while also ensuring that the kitchen maintains high-quality ingredients.
- Deliver exceptional customer service that meets or exceeds expectations by providing a unique culinary experience through the use of quality ingredients, innovative techniques, and impeccable presentation.





## ENTRY REQUIREMENTS

### *Academic & English:*

There are no formal academic entry requirements for this qualification.

However, International Students whose first language is not English will be tested prior to the commencement of the course. Latitude College requires an IELTS of overall 6.0 (or equivalent), or completion of full-time studies in Australia of a Certificate IV or above qualification or successful completion of the Latitude College English placement test.

## EXPECTATIONS

Applicants for the SIT40521 Certificate IV in Kitchen Management are expected to:

- Have access to a personal computer, including basic word processing, spreadsheets, email programs and internet search engines.
- Have a demonstrated capacity in learning, reading, writing, oracy and numeracy competencies to Level 4 of the Australian Core Skills Framework (ACSF), as well as digital literacy.

The above requirements could be demonstrated by applicants in a variety of ways such as:

- Successful completion of the equivalent to Australian high school year 12.
- Successful employment in a position that required use of computers such as an office environment.
- Have employment in a relevant position in a commercial kitchen to satisfy the requirements of the SITHCCC043 Work effectively as a cook which requires students to cook and serve menu items for a minimum of 48 complete services.
- Adhere to the dress code policy by wearing a complete, clean, laundered, and ironed uniform, as well as wearing the correct footwear while attending practical classes.
- Have access to a personal computer, including basic Word processing, spreadsheets, email programs and internet search engines

## PATHWAYS INTO THE QUALIFICATION

Preferred pathways for candidates considering this qualification include:

- With vocational experience but without formal supervision or commercial cookery / kitchen management qualification.

## CREDIT TRANSFER

Candidates may be eligible for credit towards this program from previous studies undertaken at another registered provider.

To determine if a student is eligible for credit transfer, the prior studies or qualifications are assessed to ensure that they are equivalent to the learning outcomes of the units or modules within the current program.

This assessment process considers factors such as the level and content of the prior studies, the mode of delivery, and the date the study was completed.

## PATHWAYS FROM THE QUALIFICATION

Students who complete this course may wish to continue their education into the SIT50422 - Diploma of Hospitality Management or pursue a career as a commercial cook in the Tourism, Travel and Hospitality industry.

## MODE OF DELIVERY

Face-to-Face / Online / Work Placement

## COURSE OUTCOMES

This vocational qualification is designed to provide chefs and cooks with the necessary skills and knowledge to take on supervisory or team leading roles in a commercial kitchen. The program focuses on developing individuals' ability to operate independently or with minimal guidance while having the discretion to solve non-routine problems that may arise.

Through this qualification, individuals can gain practical and theoretical training that can help them advance their careers in the culinary arts. They can also explore a range of work settings such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

With this certification, they can take on roles with more responsibility, such as overseeing kitchen operations, supervising staff, and managing food preparation and service.

Please note enrolling in this course does not guarantee an education or migration outcome.

## JOB ROLES

Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification are:

- Chef
- Chef de Partie

## SKILLS ON COMPLETION

- Ability to develop menus that are profitable, creative, and cater to customers' preferences.
- Knowledge of food safety and hygiene practices to ensure compliance with industry standards and minimize the risk of foodborne illnesses.
- Leadership and motivational skills to manage and guide a team to achieve optimal kitchen performance.
- Effective communication skills to liaise with team members, suppliers, and customers.
- Expertise in cooking techniques, such as grilling, roasting, sautéing, and baking, to produce high-quality dishes.
- Knowledge of international cuisines and how to incorporate them into menu planning.
- Financial management skills to budget, cost control, and maintain inventory.
- Ability to maintain high standards of kitchen organization, cleanliness, and maintenance.
- Knowledge of the latest culinary trends and innovations in the industry. Exceptional customer service skills to deliver a unique culinary experience that exceeds customers' expectations.



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**2024 INTAKE DATES**  
5 FEB / 3 JUN / 7 OCT / 2 DEC

**HOLIDAYS / PUBLIC HOLIDAYS**

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**2025 INTAKE DATES**

3 FEB / 31 MAR / 2 JUN / 4 AUG / 6 OCT / 1 DEC

**HOLIDAYS / PUBLIC HOLIDAYS**