

HIGHER LEVEL SKILLS

SIT40521 Certificate IV in Kitchen Management

Course Overview

Take the next step in your commercial cookery career!

The SIT40521 - Certificate IV in Kitchen Management provides the specialised skills, knowledge and hands on culinary experience required to work in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops, or to run a small business in these sectors.

Successful completion of this qualification will allow you to work as a Chef or Chef de Partie in an industry which is projected to grow by 19.4% in the next 5 years!

Eligibility Criteria

To be eligible for the Higher Level Skills program, individuals must:

- ✓ Be aged 15 years or over;
- ✓ Be no longer at school;
- ✓ Permanently reside in Queensland;
- ✓ Be an Australian citizen, Australian permanent resident (includes humanitarian entrant), temporary resident with the necessary visa and work permits on the pathway to permanent residency, or a New Zealand citizen; and
- ✓ Not hold, and not be enrolled in, a certificate IV or higher-level qualification, not including qualifications completed at school and foundation skills training.

To be eligible to for the SIT40521 - Certificate IV in Kitchen Management Students must be an Existing Worker in the Tourism and Hospitality industry and must have either three years cooking experience in the industry or have completed the Certificate III in Commercial Cookery.

AT A GLANCE



12-36 months



Flexible Delivery



Student
Contribution Fee

CAREER OPPORTUNITIES

- Chef
- Che de Partie





Course Requirements

To achieve a Certificate IV in Commercial Cookery 33 units must be completed including all 27 core units and 6 electives.

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

Elective Units

Group A - Cookery and Catering

SITHCCC038	Produce and serve food for buffets**
SITHCCC026	Package prepared foodstuffs*
SITHKOP011	Plan and implement service of buffets*

Group D - Food and Beverage

SITHFAB021	Provide responsible service of alcohol
SITHFAB025	Prepare and serve espresso coffee*

Group E - General Electives

SITXINV008	Control stock
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* Prerequisite is SITXFSA005 - Use hygienic practices for food safety.

** Prerequisite are SITXFSA005 - Use hygienic practices for food safety and SITHCCC027 - Prepare dishes using basic methods of cookery.

*** Prerequisite are SITXFSA005 - Use hygienic practices for food safety, SITHCCC027 - Prepare dishes using basic methods of cookery, SITHCCC042 - Prepare food to meet special dietary requirements and SITHKOP010 - Plan and cost recipes.

**** Prerequisite is SITHKOP010 - Plan and cost recipes.

***** Prerequisite are SITXFSA005 - Use hygienic practices for food safety and SITXFSA006 - Participate in safe food handling practices.

Higher Level Skills Program

The Higher Level Skills program aims to assist eligible individuals to gain the skills required to secure employment or career advancement in a priority industry or transition to university to continue their studies.

The Higher Level Skills program is funded by the Queensland Government to give eligible individuals a subsidy toward the training costs in selected Certificate IV and above qualifications.

Every student that participates in a Higher Level Skills course must complete a Student Training and Employment Survey within 3 months.

For more information on the Higher Level Skills program and FAQs, visit <https://desbt.qld.gov.au/training/training-careers/incentives/highskills>.

Student Contribution Fee

The Student Contribution Fee under the Higher Level Skills program is \$5 per unit and total **cost of \$165 for non-concessional students** and \$3 per unit and a **total cost of \$99 for concessional students**. This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.