

CERTIFICATE IV (INTERNATIONAL)

SIT40521 - Certificate IV

in Kitchen Management

Course Overview

Take the next step in your culinary journey with the SIT40521 Certificate IV in Kitchen Management. This qualification reflects the role of professional chefs and cooks who lead and manage teams in commercial kitchens. Designed for students seeking to advance their culinary careers, this course combines hands-on cookery training with leadership and management skills essential for today's hospitality industry. You will learn to coordinate kitchen operations, manage staff, plan and cost menus, and ensure compliance with food safety and workplace health and safety standards. This qualification equips you with the confidence, creativity and practical experience to succeed as a chef or kitchen manager in the hospitality sector.

Entry Requirements

Aurora Training Institute has additional admission requirements

1. International students are required to have reading, writing and comprehension skills equivalent to Year 10 pass level to successfully complete the Certificate level courses.
2. International students must be at least 18 years old to enroll with Aurora.
3. International Students must provide evidence of meeting the minimum English proficiency.
4. Aurora requires an IELTS 6.0 with no band less than 5, or equivalent..

Not eligible? Contact us on 1300 936 864 to discuss other options.

AT A GLANCE



56 Weeks



Classroom



\$13,000 (plus \$300
resource fee)

**For more information
scan here**





Course Delivery

The SIT40521 - Certificate IV in Kitchen Management is delivered in a face-to-face classroom environment over 56 weeks inclusive of practicum hours.

Course Requirements

To achieve a SIT40521 - Certificate IV in Kitchen Management, 33 units must be completed including 27 core units, 6 elective units, and 48 complete service periods in a commercial kitchen.

Core Units

SITXFSA005**	Use hygienic practices for food safety	SITHKOP012	Develop recipes for special dietary requirements
SITHCCC023*	Use food preparation equipment	SITXFSA008	Develop and implement a food safety program
SITHCCC028*	Prepare appetisers and salads	SITXMGT004	Monitor work operations
SITHCCC030*	Prepare vegetable, fruit, egg and farinaceous dishes	SITXHRM008	Roster Staff
SITHCCC037*	Prepare seafood dishes	SITXWHS007	Implement and monitor work health and safety practices
SITHCCC042*	Prepare food to meet special dietary requirements	SITXFSA006	Participate in safe food handling practices
SITHCCC043*	Work effectively as a cook	SITXFIN009	Manage finances within a budget
SITHCCC031*	Prepare vegetarian and vegan dishes	SITHPAT016*	Produce desserts
SITHCCC027**	Prepare dishes using basic methods of cookery	SITHKOP010	Plan and cost recipes
SITHCCC029*	Prepare stocks, sauces and soups	SITHCCC036*	Prepare meat dishes
SITHCCC035*	Prepare poultry dishes	SITHCCC041*	Produce cakes, pastries and breads
SITXHRM009	Lead and manage people	SITHKOP015*	Design and cost menus
SITXINV006*	Receive, store and maintain stock	SITHKOP013*	Plan cooking operations
		SITXCOM010	Manage conflict

Elective Units

SITHCCC025*	Prepare and present sandwiches
SITXINV007	Purchase Goods
SITHKOP014	Plan catering for events or functions
SITHCCC026*	Package prepared foodstuffs
SITHCCC040*	Prepare and serve cheese
HLTAID011	Provide First Aid

Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

Units marked with two **asterisks form part of the prerequisites.

SITHCCC043* requires evidence of a minimum of 48 complete service periods in a commercial kitchen.

