



# **SIT40521** **CERTIFICATE IV**

in Kitchen  
Management

**Face to Face  
Training**

**Work Placement  
Support and  
Training**

**Free First Aid, Food  
Safety Certificate**

# ASMI

RTO No: 32217 | CRICOS Provider No: 03442E

"Training The Future"



**Register Now**

**1300 400 269** 

Level 8 269 Wickham Street,  
Fortitude Valley , QLD - 4006

# SIT40521 - Certificate IV in Kitchen Management

(CRICOS Course Code: 109492C)



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.

## EMPLOYMENT PATHWAYS

Work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors

## EDUCATIONAL OUTCOMES

After successfully completion of this qualification, students may have the opportunity to progress into Diploma of Hospitality Management

## MATERIALS REQUIRED

All students are required to have access to a computer and the Microsoft Office suite, Chef whites and Knives

## COURSE CREDIT

Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications.

## ENTRY REQUIREMENTS

Students must be over 18 years of age. Student visa applicants are required to provide the results of an English language test. Australian Skills Management Institute (ASMI) will accept test results from the following specified English language tests for student visa purposes taken in any country:

- The TOEFL Paper-Based Test (TOEFL iBT)
- International English Language Testing system (IELTS Test)
- Pearson Test of English (PTE) Academic
- Cambridge English: Advanced (CAE) test (also known as Certificate in Advanced English).

Students are required to reach a minimum level of English: IELTS 6.0 or TOEFL iBT 64 or PTE 50 or CAE 169. For further advice or assistance, please contact the International Student Manager.

## DELIVERY MODELS

Classroom Based - offered in Brisbane and Sydney, classroom and workplace-based (combination of training and assessment delivery methods, including written assessment, portfolio of evidence. 26 weeks full-time.

RPL - offered in Australia, external based (combination of assessment of written evidence, practical observation and competency conversations), duration and fees will be determined by quality of evidence submitted and amount of gap training required. For more information on the RPL process please visit our website [asmitraining.edu.au](http://asmitraining.edu.au).

## FEE AND FUNDING ARRANGEMENTS

**Option 1** (26 weeks stand-alone\*: Administration Fee: \$100.00, Resource Fees: \$50.00, Tuition Fees: \$8,000.00 (\*Only available for students who have completed SIT30821 - Certificate III in Commercial Cookery)

**Option 2** (104 weeks Certificate III in Commercial Cookery + Certificate IV in Kitchen Management + Diploma of Hospitality Management Package) Administration Fee: \$100.00, Resource Fees: \$500.00, Tuition Fees: \$23,000.00

**Option 3** (135 weeks Certificate III in Commercial Cookery + Certificate IV in Kitchen Management + Diploma of Hospitality Management + Advanced Diploma of Hospitality Management Package) Administration Fee: \$100.00, Resource Fees: \$600.00, Tuition Fees: \$26,500.00

## CONTACT US

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## 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  
SITXF009 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  
SITXMGT004 Monitor work operations  
SITXWHS007 Implement and monitor work health and safety practices

## ELECTIVE UNITS

- SITHCCC026\* Package and Prepare Food Stuffs  
SITHCCC040\* Prepare and serve cheese  
SITHCCC044\* Prepare specialised food items  
SITHCCC025\* Prepare and present sandwiches  
SITXINV008 Control stock  
BSBTWK501 Lead diversity and inclusion



NATIONALLY RECOGNISED  
TRAINING