

SIT40521

# Certificate IV in Kitchen Management



The SIT40521 **Certificate IV in Kitchen Management** provides the necessary technical skills and advanced understanding for individuals aiming to join or take charge of a kitchen. This course is ideally suited for Chefs who currently, or aspire to, manage the kitchen brigade and lead kitchen operations. Gain hands-on experience across a range of commercial kitchen management topics, inclusive of; dish preparation, maintaining food safety, food and menu costing, budgeting, managing conflict, rostering staff and leadership skills.

## ENROL NOW

If you're ready to upskill and take your kitchen game to the next level, enrol now with CTA Training Specialists RTO 31607, or enquire below for more information:

Call us: (07) 3878 8977

Email: [operations@ctatraining.com.au](mailto:operations@ctatraining.com.au)



Scan the QR code to learn more about our SIT40521 Certificate IV in Kitchen Management.

## COURSE OVERVIEW

- **Course Duration:**  
From 18 months. If completing as an Apprenticeship, course duration can take up to 4 years.
- **Start Anytime:**  
CTA Training Specialists RTO 31607 offer ongoing opportunities.
- **Study Mode:** Blended | Whilst the course is predominantly delivered face-to-face and via virtual class sessions, selected units are delivered via online courses.
- **Study Location:** Queensland
- **Course Outcomes:**  
This qualification provides a pathway to work as a:
  - Chef de Partie
  - Chef
  - Kitchen Manager
  - Kitchen SupervisorThis qualification supersedes and is equivalent to SIT40516 Certificate IV in Commercial Cookery.
- **Qualification Outcome Snapshot:**  
Upon successful completion, you will receive a nationally recognised qualification SIT40521 certificate from CTA Training Specialists. If undertaken using User Choice Funding as an Apprentice, you will also receive a completion certificate from the Queensland Government.

*Brighter futures are just the beginning*

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To achieve this qualification you must complete 33 units of competency consisting of 27 core units and 6 elective units.

The elective units listed are those which CTA Training Specialists offers (the final units that are selected from this list are dependent on qualification packaging rules which can be discussed with our trainers).

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

## ELECTIVE UNITS:

- > SITHCCC044\* Prepare specialised food items
- > SITXFSA007\* Transport and store food
- > SITHKOP014 Plan catering for events or functions
- > SITHFAB021 Provide responsible service of alcohol
- > SITHFAB023\* Operate a bar
- > SITHFAB025\* Prepare and serve espresso coffee
- > SITHFAB027\* Serve food and beverage
- > HLTAID011 Provide First Aid
- > SITXCCS014 Provide service to customers
- > SITXCCS015 Enhance customer service experiences
- > SITXHRM010 Recruit, select and induct staff
- > SITXINV007 Purchase goods

Units of competencies marked with an \* may require one or more pre-requisites. The unit SITHCCC043 Work effectively as a cook, requires the student to complete 48 complete service periods in a commercial kitchen, that cover a combination of breakfast, lunch and dinner. You can find additional information about the qualifications on the training.gov.au website at <https://training.gov.au/Training/Details/SIT40521>

## STUDY PATHWAYS

This qualification provides a pathway to work in small to large organisations, such as; Clubs, Pubs, Cafes, Hotels and Restaurants.

There is no occupation licensing, certification or legislative requirements applicable to this course.

## CAREER PATHWAYS

- Chef de Partie
- Chef
- Kitchen Manager
- Kitchen Supervisor

You can also continue to develop your career in hospitality by undertaking one of the following high-level skills:

- SIT50422 Diploma of Hospitality Management
- SIT60322 Advanced Diploma of Hospitality Management

## TRAINING AND ASSESSMENT

For face-to-face learning sessions, training and assessment is delivered for each student in their local area in clustered training sessions. Students must be able to attend these training sessions to complete all units of competency. Students may complete their practical training components in a simulated environment and will be provided all equipment and facilities required to complete the units of competency in this qualification.

The theory component will be completed in a classroom environment forming the remaining part of the training schedule.

## FUNDING

This qualification is available for Department of Employment, Small Business and Training funding through both User Choice and Vet Investment programs.

Please refer to CTA Training Specialists' website for more information about course cost, available funding options and eligibility requirements by scanning the QR code overleaf, or visit: [SIT40521 Certificate IV in Kitchen Management | CTA Training Specialists \(clubtraining.com.au\)](https://www.ctatraining.com.au)

\*The unit of competency, SITHCCC043 Work effectively as a cook requires student to complete 48 complete service periods. If unemployed, it is the student's responsibility to source an appropriate location/venue for this mandatory work placement. Please refer to the respective course information on our website [www.ctatraining.com.au](http://www.ctatraining.com.au) in regards to eligibility criteria, credit transfers, fees and funding and Government contracts that may be applicable. In accordance with RTO Standards Clause 4.1c, CTA Training Specialists does not guarantee that a student will successfully complete this course or obtain a particular employment outcome where this is outside the control of the RTO. There is no guarantee provided that a training product can be completed in a manner which fails to meet the requirements of Clauses 1.1 and 1.2 of these Standards. CTA Training Specialists is responsible for ensuring compliance and conducts regular reviews on all of its Training and Assessment strategies. CTA Training Specialists will ensure that through the implementation of the Australian Qualifications Framework Issuance Policy that students will be issued the certification documentation to which they are entitled to within 30 days.