



**Training for
Knowledge
and Livelihood**

RTO Code: 45509 | CRICOS Provider Code: 03770M



SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code: 109568K | Duration: 78 Weeks (60 weeks study & 18 Weeks Break)

Course Overview

This qualification reflects the role of commercial 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.

Career Outcomes

- Chef
- Chef de partie

Unit of Competence

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
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

SITXWHS006	Identify hazards, assess and control safety risks
SITXHRM010	Recruit, select and induct staff
SITHCCC026*	Package prepared foodstuffs
SITXCCS015	Enhance customer service experiences
SITHCCC038*	Produce and serve food for buffets
SITHCCC040*	Prepare and serve cheese