



SIT40521

Certificate IV in Kitchen Management

FOR DOMESTIC STUDENTS

Duration 18-24 months

Location(s) All states

Delivery Face to face

ABOUT THIS COURSE

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.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

ELIGIBILITY

A pre-enrolment process to establish suitability to undertake the course and to determine support requirements will be conducted, which will include a Language, Literacy and Numeracy (LLN) assessment.

STUDY & CAREER PATHWAYS

Possible relevant job titles include:

- Chef
- Chef de partie

COURSE FEES

Tuition Fee <i>includes \$400 non-refundable enrolment fee</i>	\$6,900.00
Resources Fees <i>purchased through Karen Sheldon Training</i>	\$1,000.00
Recognition of Prior Learning (RPL)	\$ 120.00 per unit

UP-FRONT PAYMENT

Karen Sheldon Training does not accept any more than \$1,400.00 up front prior to commencement of the course. This includes the \$400 non-refundable enrolment fee. Students can pay the remainder in instalments during course progression.

PAYMENT PLANS

Karen Sheldon Training can arrange personalised and flexible payment plans to suit all our learners circumstances, which can be arranged on request prior to commencement.

QUALIFICATION CONTENT

Total number of units: 33 - 27 compulsory core units plus 6 elective units*

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

SITHCCC032	produce cook-chill and cook-freeze foods
SITHCCC038	produce and serve food for buffets
SITHKOP011	plan and implement service of buffets
SITHPAT015	produce petits fours
BSBTWK501	lead diversity and inclusion
HLTAID011	provide first aid

**Alternative electives can be discussed with your trainer prior to commencement.
Elective units must be relevant to the work environment and the qualification.*

LICENSING / REGULATORY INFORMATION

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

RESOURCES

Essential Student Kits are required for this qualification and available to purchase through KST. Students are provided with a personal online LMS account and/or hardcopy learner guides. Students are responsible for the purchase of additional textbook/s and resources relevant to this qualification.

ASSESSMENT

Assessments vary with each unit, including Questioning, a Project, an Observation or Supervisors report. You will be provided with an assessment guide.

WORK PLACEMENT REQUIREMENTS

There is no minimum work placement requirements for this qualification, however, certain units are required to be completed within an industry environment.

RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFERS

Students can apply for Credit Transfers and Recognition of Prior Learning during pre-enrolment or after enrolment. Students must complete an RPL Self-Assessment before application, followed with and an interview with an assessor, whereafter final assessments will be made based on evidence provided.

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

Karen Sheldon Training supplies support for students in many areas, including: Careers and Employment, Equal Opportunity, Discrimination and Harassment advice and Learner Support Services.