



# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

Boost your skills within a commercial kitchen and take your hospitality career to the next level with the SIT40521 Certificate IV in Kitchen Management.

This highly practical qualification will prepare students to be competitive candidates within the fast-paced hospitality industry as a qualified chef, chef de partie or patisserie chef.

Students will learn under the guidance of the very best qualified and professional chefs.

Within this qualification students will develop an in-depth industry knowledge of kitchen operations and management required to effectively work within a supervisory role within a commercial kitchen. They will also advance in their practical experience through hands-on training in food preparation, safety practices and cookery skills.

This nationally accredited qualification provides the foundations required to upskill and pursue further course studies in the hospitality industry, or go on to university.

# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT



## DURATION

For students who currently hold an SIT30821 Certificate III in Commercial Cookery, this qualification will take approximately 12 months to complete.

## COURSE FEES

\$15,000 per person, for work-based training or \$14,000 for classroom based training. Payment options are available, please contact us for more information.

### Additional fees

Material Fee \$550 per single course/\$1000 per course package  
Kit & Uniform fee \$550

## ENTRY REQUIREMENTS

This qualification requires potential students to already hold a trade qualification (certificate III) within the industry. Students may be required to complete a Language, Literacy and Numeracy (LLN) Assessment to determine any learner support requirements. For all students undertaking nationally recognised training in Australia, it is mandatory to have a Unique Student Identifier (USI).

## LOCATION OF TRAINING

Training will take place at Icon Training Academy's state-of-the-art training facility at Robina Town Centre:

### Icon Training Academy

Shop 5036, The Kitchens,  
33 Robina Town Centre Drive, Robina.

## UNITS OF STUDY

This qualification contains a total of 33 units. These units are made up of 27 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.
SITXMGT004	Monitor work operations

SITXWHS003	Implement and monitor work health and safety practices.
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### Elective Units

HLTAID011	Provide First Aid
SITHKOP014	Plan catering for events or functions.
SITXCCS014	Provide service to customers.
SITHFAB025	Prepare and serve espresso coffee.
SITHFAB021	Provide responsible service of alcohol
SITXINV008	Control stock

## GET IN TOUCH

For further details regarding course information or student fees please contact us:

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**W** [icontraining.com.au](http://icontraining.com.au)