

CERTIFICATE IV IN KITCHEN MANAGEMENT

SIT40521

CRICOS COURSE CODE: 111253M



ABOUT THE COURSE

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.

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. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

COURSE DETAILS

Provider Name	DARWIN INSTITUTE OF TRADE
RTO Code	41128
CRICOS Code	03609J
Delivery Location	Level 6, 460 Church Street, Parramatta, NSW 2150, Australia 49-51 Henderson St, North Melbourne, VIC 3051, Australia
Kitchen Location	Unit 19, 30 Beaconsfield Street, Alexandria NSW 2015 37 Goodwood Rd, Wayville SA 5034
Delivery Mode	Face to face (Classroom based)
Duration	78 weeks, including 66 study weeks and 12 weeks of holidays
Study Load	20 hours per week in the classroom
Work Placement	240 hours (DIT ensures appropriate insurance and WHS (Work Health and Safety) coverage during work placement; placement supervision is coordinated under DIT's Work Placement Policy)
Estimated Self-Study Hour	5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge)

This program meets CRICOS full-time study requirement (20 contact hours per week).

FEES STRUCTURE

AUD 250
ENROLMENT FEE

AUD 1,500
MATERIAL FEE

AUD 12,500
TUITION FEE

** The course duration is reduced to 6 months after student has successfully completed SIT30821 Certificate III in Commercial Cookery from Darwin Institute of Trade (DIT). The tuition fees payable would be adjusted proportionally**

Note: Refunds apply in cases of visa refusal and provider default (including TPS support). Full policy details, including information on visa refusal, are available on our website at www.dit.edu.au.

COURSE ENTRY REQUIREMENT

There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students and Darwin Institute of Trade (DIT) requires that students are able to provide evidence that they:

- Have English scores IELTS 6.0 or equivalent (PTE 50 / TOEFL 60 / Cambridge B2) (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Upper Intermediate or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that Darwin Institute of Trade (DIT) is able to provide.
- Have successfully completed Australian year 12 or equivalent.
- Are at least at age of 18 on the date of course commencement.
- Must have sound digital literacy and access to working internet and access to working PC or laptop with a configuration suitable to meet study requirements. Please seek your trainer/assessor assistance in this regard.
- International students must maintain a valid visa and meet attendance and academic progress requirements.

Please Note: All students commencing this course are required to complete the LLN test prior to enrolment to assist Darwin Institute of Trade (DIT) in identifying any additional support they may need during their studies with DIT. For complete details www.dit.edu.au.

International students must meet attendance and course progress obligations as a condition of their student visa. DIT monitors compliance, provides intervention support, and is required to report non-compliance to the Department of Home Affairs (PRISMS).

Information on support services and complaints processes is available in the Student Handbook and through the Student Support Office.

Disclaimer: DIT does not guarantee migration, employment or visa outcomes.

Students may apply for Credit Transfer as per DIT Credit Transfer Policy.

Privacy Notice: Under the VET Data Policy, student information may be disclosed to NCVET and other authorised agencies. A valid USI is mandatory for enrolment and can be created or verified at www.usi.gov.au



COURSE STRUCTURE

A total of 33 Units (27 core + 6 electives) must be completed and deemed competent to achieve the qualification SIT40521 Certificate IV in Kitchen Management. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 33 units in the qualification. Students completing all the required units of competency will attain full qualification.

CODE	TITLE	CORE/ ELECTIVE
SITHCCC023*	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core
SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC030*	Prepare vegetable, fruit, egg and farinaceous dishes	Core
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP010	Plan and cost recipes	Core
SITHKOP012*	Develop recipes for special dietary requirements	Core
SITHKOP013*	Plan cooking operations	Core
SITHKOP015*	Design and cost menus	Core
SITHPAT016*	Produce desserts	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXFSA008*	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core

CODE	TITLE	CORE/ ELECTIVE
SITXHRM009	Lead and manage people	Core
SITXINV006*	Receive, store and maintain stock	Core
SITXMGT004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practice	Core
SITHCCC026*	Package prepared foodstuffs	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITXWHS006	Identify hazards, assess and control safety risks	Elective
SITHCCC044*	Prepare specialised food items	Elective
BSBTWK501	Lead diversity and inclusion	Elective
HLTAID011	Provide First Aid	Elective

Unit selection may vary depending on training package updates or student needs.

PATHWAYS

Once students have successfully completed **SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT**, they can apply for jobs within the hospitality industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

The further study pathways available to students who undertake this qualification include:

- SIT50422 Diploma of Hospitality Management
- or any other Diploma level qualification with the SIT Tourism, Travel and Hospitality Training Package

ASSESSMENT METHODOLOGY

Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include:



WRITTEN
QUESTIONS



PROJECTS



PRESENTATIONS



REPORT
WRITING



ROLE PLAYS/
OBSERVATIONS



KITCHEN BASED
DEMONSTRATION



WORK
PLACEMENT

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

GET IN TOUCH

 applynow@dit.edu.au

 www.dit.edu.au

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