

SIT40521 | CRICOS Course Code:114272F

CERTIFICATE IV IN  
**KITCHEN  
MANAGEMENT**

COURSE DURATION: **78 WEEKS**



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## QUALIFICATION DESCRIPTION

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.

## CAREER OUTCOMES

- Chef
- Commis Chef in Hotels Warehouse Manager
- Chef de Partie

## ENTRY REQUIREMENTS

SIT Training Package does not have specify entry requirements for this qualification

**Platinum Education Entry Requirements are as follows:**

**For International students:**

- 18 years or above And
- Year 12 for international students
- Academic IELTS 6.0 overall, no less than 5.5 in each band
- Have sound Language and Literacy Skills suitable for the course

**For Domestic students:**

- Are aged 18 years or older by the course commencement date.
- Have successfully completed Year 10.
- Have basic English skills (written and verbal communication)
- Have sound Language and Literacy Skills suitable for the course

## STUDENT SUPPORT

Platinum Education is committed to your success. We provide:

- Pre-Enrolment LLN Assessment and support
- Reasonable adjustments where required
- Access to qualified trainers and assessors with current industry experience
- Modern Training facilities and equipment

## PATHWAYS

Further Training Pathways to this qualification include but not limited to SIT50422-Diploma of Hospitality Management

## COURSE DURATION AND FEE

- This qualification is expected to be completed in 78 Weeks.
- This will include 66 weeks of face-to-face training and assessment and 12 weeks of term breaks.
- Fee: Kindly contact Platinum Education for detailed fee structure

## RECOGNITION PROCESS

Learners will be able to have their competency from prior learning and work experience recognised in this qualification through the following arrangements:

### Credit Transfer

If a certificate with a statement of results or a statement of attainment is produced and verified, a credit transfer process will be initiated by Platinum Education in relation to the units as per the training plan.

### Recognition of Prior Learning

Students can also pursue recognition by providing their trainer/enrolment officer relevant evidence requirements as detailed in Platinum Education RPL kit for this qualification.

If recognition applies the student's overall duration will alter and a schedule of exemptions will be provided.

## MODE OF DELIVERY

- Classroom Based: 1/3350 Pacific Highway, Springwood, QLD 4127
- Practical: Book To Cook: Unit 3/63 Secam St, Mansfield QLD 4122
- Mandatory Work placement: 208 hours

## UNITS OF COMPETENCY

### CORE UNITS

Unit Code	Unit Title
SITXFSA005	Use hygienic practices for food safety
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
SITHPAT016	Produce desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC043	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITHCCC023	Use food preparation equipment
SITXFSA006	Participate in safe food handling practices
SITXINV006	Receive, store and maintain stock
SITHKOP012	Develop recipes for special dietary requirements
SITHKOP013	Plan cooking operations
SITHKOP015	Design and cost menus
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA008	Develop and implement a food safety program
SITXHRMO08	Roster staff
SITXHRMO09	Lead and manage people
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

### ELECTIVE UNITS

Unit Code	Unit Title
SITHCCC026	Package prepared foodstuffs
SITHCCC038	Produce and serve food for buffets
SITHCCC040	Prepare and serve cheese
SITXCCS014	Provide service to customers
SITXCCS015	Enhance customer service experiences
SITXFIN008	Interpret financial information