

Certificate IV in Kitchen Management

SIT40521



STUDY WITH SPROUT!









ENQUIRE NOW!

Sprout Training

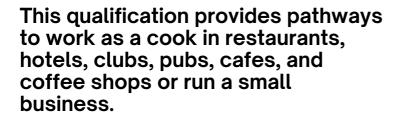
RTO CODE: 45247 89 Sir Donald Bradman Drive Hilton SA 5033 08 8443 4343 training@sprout.edu.au





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Core Structure

The course structure comprises the following core and elective units.

To be awarded the SIT40521 Certificate IV in Kitchen Management a student must successfully complete a total of thirty- three (33) units of competency, comprising of:

twenty-seven (27) core units, and six (6) elective units.

Sprout Training delivers the electives listed in the 'course structure and units' below. These electives have been selected based on industry needs, graduate pathways and/or student and trainer feedback. Alternative suitable electives are only available via Recognition of Prior Learning (RPL) and Credit Transfer (CT)



What will you learn?

The program focuses on mastering advanced culinary skills such as exploring creative recipe development and menu design. You will learn extended business related practices in restaurant management including restaurant and kitchen operations, current food trends, marketing, people management and leadership, recipe development for special dietary requirements, business planning and financial control.

Assessments

Your competency will be assessed through practical and theory, classroom observation and simulated training exercises.

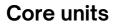


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SITXFSA005 Use hygienic practices for food safety.
SITXFSA006 Participate in safe food handling practices.

SITXFSA008 Develop and implement a food safety program

SITXINV006 Receive, store and maintain stock. 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.

SITHCCC042 Prepare food to meet special dietary requirements.

SITHCCC041 Prepare cakes, pastries and breads.

SITHPAT016 Produce desserts.

SITHCCC043 Work effectively as a cook.
SITHKOP013 Plan cooking operations
SITHKOP010 Plan and cost recipes

SITHKOP012 Develop recipes for special dietary requirements.

SITHKOP015 Design and cost menus.

SITXFIN009 Manage finances within a budget.

SITXCOM010 Manage conflict.

SITXHRM009 Lead and manage people.

SITXHRM008 Roster staff

SITXMGT004 Monitor work operations.

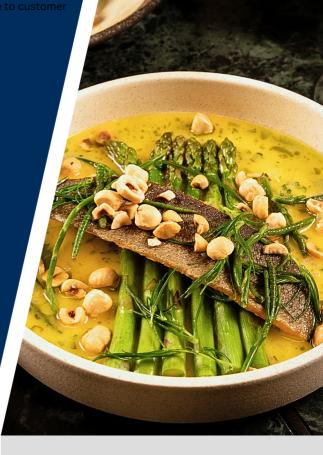
SITXWHS007 Implement and monitor work health and safety practices.

Elective units

SITHCCC040 Prepare and serve cheese SITHCCC026 Package and prepare foodstuffs

SITXCCS014 Provide services to customer SITHFAB025 Prepare and serve espresso coffee SITHFAB021 Provide resposible servece of alcohol

SITXHFSA007 Transport and store food



Delivery mode

Face-to-face at Sprout Training OR hybrid learning.

Course duration

Eighteen (18) months

Entry requirements

There are no entry requirements for this qualification. Sprout Training requires satisfactory completion of Australian Year 10 or equivalent

Learner supplied resources

Learner requires access to a laptop or a computer.

2023 fees

Tuition cost \$13,400 includes chef uniform and Koi knife set.

Potential career pathways

Executive Chef
Restaurant Manager
Food & Beverage Manager
Catering Manager