






# Certificate IV in Kitchen Management

SIT40521



## STUDY WITH SPROUT!

-  No experience required
-  Face-to-face or hybrid learning
-  18-month course



ENQUIRE NOW!

**Sprout Training**

RTO CODE: 45247

89 Sir Donald Bradman Drive

Hilton SA 5033

08 8443 4343

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# Certificate IV in Kitchen Management

SIT40521

**This qualification provides pathways to work as a cook in restaurants, hotels, clubs, pubs, cafes, and coffee shops or run a small business.**

## 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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## Core units

- |            |   |
|------------|---|
| 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  |
| SITXMG004  | 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 responsible service of alcohol |
| SITXHFA007 | 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