SIT40521 Certificate IV in Kitchen Management

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.

SIT40521 Certificate IV in Kitchen Management is available to international students (CRICOS Course No. 109632G). Please refer to International for the course and fee information.

ELIGIBILITY/ENTRY REQUIREMENTS

While there is no qualification entry requirement, students will be expected to have employment in a relevant position in a commercial kitchen to satisfy the requirements of core unit SITHCCC043 Work effectively as a cook which requires students to complete 48 restaurant services.

Students must wear work clothing suited to the industry. The Training Restaurant is a simulated work environment, therefore closed-in shoes with non-slip soles are compulsory. Refer to the Resources section for a list of uniform and tools required to undertake this qualification.

A Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

DELIVERY DETAILS

Location(s)	Palmerston, Alice Springs
Duration*	Domestic Students: 1.5 years full-time, 3 years part-time, Block delivery 2 week International Students: 1.5 years full-time, Block delivery 2 week

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Study mode ^^	Face to Face, Simulated Workplace, Workplace
Start Date/s ^	1/02/2027
Attendance	Block schedule Monday - Friday 8.00am – 4.00pm Timetable will be provided during the interview

** Duration may vary depending on how long a student takes to reach the required competency level.*
^ Course timetable will be provided on application for the course.
^^Information relating to study modes can be found in the 2027 TAFE Student Guide

FEES

Fee Type	2027 Course Fees
NT Government Supported*	$5,589.25
Full Fee	$19,130.80

*This course is supported by the NT Government for domestic eligible students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. For International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to TAFE Fees and Payments

ASSESSMENT

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning , portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, VET RPL.

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CREDIT TRANSFER (CT)

Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).
Students are encouraged to submit any requests for credit from previous studies at the time of enrolment, to ensure they are not enrolling in units they may not need to undertake.

RESOURCES

Students will have 24/7 access to assessments and learning resources on Learnline, CDU's online learning platform. Before you can start using Learnline, you'll need to make sure that your computer has the correct setup. For more details: https://www.cdu.edu.au/current-students/services/learnline
Students are issued with the required learning and assessment materials for each unit.

UNIFORM

A complete, clean laundered and ironed uniform, and correct footwear must always be worn while attending class.

Uniform requirements for practical classes:

- 2 x White double breasted Chefs jacket (Not black. Complete with white buttons)
- 2 x Chefs trousers (Not black. Checked – modern or traditional)
- 2 x White apron
- 2 x Navy Blue neckerchief
- 1 x White Chef's Hat (skull cap)
- 1 x Shoes heavy duty, non-slip and clean (no sneakers or runners)
- 2 x Long Sleeve white button business shirt
- 2 x Black trousers/ skirt (below the knee length)
- 1 x Shoes, formal black lace up (no sneakers, runners or heavy-duty boots)

TOOLS OF TRADE

Students will be required to supply their own tools of trade which includes cook's knives to use. All tools, uniforms and other equipment must be clearly identified by engraving or pen.

Starter toolkit:

- 1 x 25cm/30cm Chef's knife
- 1 x Steel
- 1 x Paring knife
- 1 x Vegetable peeler
- 1 x Thermometer
- 1 x Palette knife
- 1 x Boning knife
- 1 x Fish filleting knife
- 1 x Utility fork
- 1 x Thermal piping bag
- 1 x Set nozzles
- 1 x Sharpening stone

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to SIT50422 Diploma of Hospitality Management.

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Possible occupations relevant to this qualification include:

- Chef or Chef de partie.

QUALIFICATION CONTENT

To achieve SIT40521 Certificate IV in Kitchen Management a total of thirty-three (33) units of competency must be completed comprising twenty-seven (27) Core and six (6) Elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

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
SITXWHS007	Implement and monitor work health and safety practices

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ELECTIVE UNITS

SITHCCC038*#	Produce and serve food for buffets
SITHCCC040*#	Prepare and serve cheese
SITHCCC044*#	Prepare specialised food items
SITHFAB021	Provide responsible service of alcohol
SITHFAB023*+	Operate a bar
SITHFAB027*	Serve food and beverage

**Prerequisite unit is SITXFSA005 Use hygienic practices for food safety*
#Prerequisite unit is SITHCCC027 Prepare dishes using basic methods of cookery
^Prerequisite unit is SITHCCC042 Prepare food to meet special dietary requirements
%Prerequisite unit is SITHKOP010 Plan and cost recipes
&Prerequisite unit is SITXFSA006 Participate in safe food handling practices
+Prerequisite unit is SITHFAB021 Provide responsible service of alcohol

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at Student Support - Life, Health and Wellbeing

CONTACT DETAILS

Culinary Arts and Hospitality

E. TAFE@cdu.edu.au
T. 08 8946 7800 (PAL); 08 8959 5461 (ASP)
W. https://www.cdu.edu.au/tafe

For further information regarding student life at CDU, please refer to https://www.cdu.edu.au/study/student-life.

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