



AUSTIN
INSTITUTE
OF TRADES

CRICOS Code: 04123A | RTO No. 46002

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

Course Code: (112977M)

Course Description

This qualification reflects the role of chefs 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.

Completion of this qualification provides a pathway to work in organizations such as restaurants, hotels, clubs, pubs, cafes and coffee shops or run a small business in these sectors.

Entry Requirements

- The applicant should be 18 years of age or over.
- Applicant requires successful completion of an Australian Year 12 qualification or equivalent.
- Have an IELTS overall band of 5.5 or equivalent.
- Applicants are required to have successfully completed a Pre-Training Review and Language, Literacy, Numeracy and Digital Literacy (LLND) test before enrolment.
- Learners are required to have a kitchen kit including, a chef's dress, safety boots and a knife kit including various knives and other tools be able to undertake training in the kitchen effectively.
- Students pursuing the course should possess the necessary physical abilities and manual handling skills required to perform various tasks involved in the training
- It is essential for learners to be aware of and comfortable with handling complex food items, including various processed or raw meats, poultry, seafood, and dairy items considering any religious or dietary barriers that may affect their participation in the course.
- Applicants should possess basic computer and MS office skills, including Word, Excel and Powerpoint.

Course Duration

The total duration of this course covers 70 complete weeks. During this period, 58 weeks are allocated for full-time studies, and a maximum of 12 weeks are designated for holidays and breaks. The total course comprises of Work Based Training.

It is expected that the program's duration would be shorter for students who have completed components that can be identified through Recognition of Prior Learning (RPL) and/or Credit Transfer.

Assessment Approach

Each unit is delivered and assessed as a standalone module. Each assessment has also been mapped to the elements, performance criteria, essential skills, essential knowledge, critical aspects of evidence and employability skills for each unit of competency.

Specific details of actual assessments and marking and/or assessment criteria are specified in the unit of competency information.

The assessment process will be a Learning and Assessment pathway. Assessment commences in the session following delivery. The trainer and assessor inform all enrolled learners about the assessment process, resources, assessment methods and timings of assessment at the beginning of each unit of competency.

As this is a competency-based program, assessment continues throughout the program until the participant either achieves competency in the assessment tasks or a further training need is identified and addressed.

AIT meets requirements listed under Clause 1.8 of Standards for Registered Training Organisations (RTOs) 2015 regarding the effective implementation of an assessment system that ensures that assessment (including recognition of prior learning):

- Complies with the assessment requirements of the relevant training package or VET accredited course; and
- Is conducted in accordance with the Principles of Assessment and Rules of Evidence which are:

Fairness, Flexibility, Validity, Reliability, Validity, Sufficiency, Authenticity, Currency.

Career Prospects

This qualification provides a pathway to work in hospitality and commercial kitchen relevant role.

Possible job titles include:

- Chef
- Head Chef
- Sous Chef
- Kitchen Manager
- Food and Beverage Manager
- Restaurant Supervisor

Delivery

Training will be conducted face to face on a full-time basis, both in a classroom and in AIT's training kitchen and workplace (WBT) environment.

Classroom sessions for the theoretical and practical components of the course will be held at the following location: 242 Lygon St, Carlton, VIC, 3053.

The work-based training will take place in an industry-approved commercial kitchen, carefully selected and partnered with AIT to ensure the highest quality learning experience for our students.

RPL and Credit Transfers

The Recognition of Prior Learning (RPL) pathway is suitable for candidates who have previously acquired skills and knowledge from sources beyond the formal education and training system. This includes work and life experiences.

Credit transfer is a process that offers students consistent and agreed-upon credit outcomes for specific components of a qualification. This is based on identified equivalences in content and learning outcomes between matched qualifications. Upon successful completion of an RPL or Credit Transfer (CT) application, adjustments will be made to the units to be undertaken and the course duration. In cases where RPL is granted, learners are not required to partake in additional training and assessment for skills and knowledge they already possess.

Units of Competence

To achieve the SIT40521 - Certificate IV In Kitchen Management qualification, candidates must complete 33 units, 27 core units and 6 electives, as outlined below:

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
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

SITHCCC026	Package prepared foodstuffs
SITXFSA007	Transport and store food
SITHCCC040	Prepare and serve cheese
BSBSUS211	Participate in sustainable work practices
SITXCOM006	Source and present information
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms



Note: Prices are subject to change at any time, with or without notice. Please contact the Marketing Department for the latest updates.

Disclaimer: The information contained in this brochure is not sufficient to make an informed decision. Please read it in conjunction with other marketing materials and the AIT website.