



Australian Government

SIT40521 Certificate IV in Kitchen Management

Release 1

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Modification History

Not applicable.

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.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

33 units must be completed:

- 27 core units
- 6 elective units, consisting of:
 - 3 units from Group A below
 - 3 units from the electives listed below or from any current endorsed Training Package or accredited course.

All electives chosen must contribute to a valid, industry-supported vocational outcome.

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

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

Elective Units

Group A - Cookery and Catering

SITHCCC026*	Package prepared foodstuffs
SITHCCC032*	Produce cook-chill and cook-freeze foods
SITHCCC033*	Re-thermalise chilled and frozen foods
SITHCCC038*	Produce and serve food for buffets
SITHCCC039*	Produce pates and terrines
SITHCCC040*	Prepare and serve cheese
SITHCCC044*	Prepare specialised food items
SITXFSA007*	Transport and store food
SITHKOP011*	Plan and implement service of buffets
SITHKOP014	Plan catering for events or functions

Group B - Asian Cookery

SITHASC021*	Prepare Asian appetisers and snacks
SITHASC022*	Prepare Asian stocks and soups
SITHASC023*	Prepare Asian sauces, dips and accompaniments
SITHASC024*	Prepare Asian salads
SITHASC025*	Prepare Asian rice and noodles
SITHASC027*	Prepare Asian cooked dishes
SITHASC028*	Prepare Asian desserts
SITHASC033*	Prepare dim sum

Group C - Patisserie

SITHPAT012*	Produce specialised cakes
SITHPAT014*	Produce yeast-based bakery products
SITHPAT015*	Produce petits fours
SITHPAT017*	Prepare and model marzipan

SITHPAT018*	Produce chocolate confectionery
SITHPAT019*	Model sugar-based decorations
SITHPAT020*	Design and produce sweet showpieces

Group D - Food and Beverage

SITHFAB021	Provide responsible service of alcohol
SITHFAB023*	Operate a bar
SITHFAB025*	Prepare and serve espresso coffee
SITHFAB027*	Serve food and beverage
SITHFAB034*	Provide table service of food and beverage

Group E - General electives

BSBTWK501	Lead diversity and inclusion
HLTAID011	Provide First Aid
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SIRXOSM003*	Use social media and online tools
SIRXOSM006*	Develop and manage social media and online strategies
SIRXOSM007*	Manage risk to organisational reputation in an online setting
SITXCCS014	Provide service to customers
SITXCCS015	Enhance customer service experiences
SITXFIN008	Interpret financial information
SITXHRM010	Recruit, select and induct staff
SITXINV007	Purchase goods
SITXINV008	Control stock
SITXWHS006	Identify hazards, assess and control safety risks

Qualification Mapping Information

Supersedes and is equivalent to SIT40516 Certificate IV in Commercial Cookery.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>