



CHOICE BUSINESS
COLLEGE

Choice Business College Pty Ltd
trading as Choice Business College
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SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code: 109493B

SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 113408C

ABOUT THE COURSE

The SIT40521 Certificate IV in Kitchen Management & SIT50422 Diploma of Hospitality Management is for individual to develop a wide range of cookery skills in individuals that are intending to become a commercial cook and within the hospitality operations. Students will learn to operate independently, have responsibility for others and make a range of operational business decisions.

CAREER OPPORTUNITIES

Employment outcomes for the SIT50422 Diploma of Hospitality Management resulting from the completion of this course may include the following roles:

- ◆ Sous Chef
- ◆ Chef de Cuisine

ENTRY REQUIREMENTS

- ◆ 18 years and above
- ◆ High School Certificate (Year 12) or equivalent
- ◆ An overall IELTS band 5.5 (with no individual band below 5.0) or equivalent.

DURATION

Total Duration is 104 weeks
Study is 80 weeks
Break is 24 weeks

SIT40521 Certificate IV in Kitchen Management
Total Duration is 78 weeks
Study is 60 weeks
Break is 18 weeks

SIT50422 Diploma of Hospitality Management
Total Duration is 26 weeks
Study is 20 weeks
Break is 6 weeks

FEES & INTAKES

Package Course

Total Cost: AU \$16,200.00
Tuition Fee: AU \$15,000.00
Material Fee*: AU \$1,000.00
Enrolment Fee**: AU \$200.00

SIT40521 Certificate IV in Kitchen Management

Total Cost: AU \$13,200.00
Tuition Fee: AU \$12,000.00
Material Fee*: AU \$1,000.00
Enrolment Fee**: AU \$200.00

SIT50422 Diploma of Hospitality Management

Total Cost: AU \$3,000.00
Tuition Fee: AU \$3,000.00

* The material fees for the course include:
Learning and assessment materials (including raw materials used in the commercial kitchen)
Full uniform and safety boots
Chef knife set

** The enrolment fee is only applicable to the first course.

STUDY LOCATIONS

Sydney Campus (City/Parramatta)
Melbourne Campus

INTAKE DATES

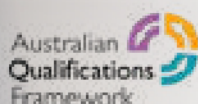
2026	2027
05 JAN	04 JAN
06 APR	05 APR
06 JUL	05 JUL
05 OCT	04 OCT



CHOICE BUSINESS
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NATIONALLY RECOGNISED
TRAINING



DELIVERY MODE AND ASSESSMENT

20 hours per week and
delivered face to face

10-15 hours of self-study
per week is required

- ◆ The course includes two 7-hour days per week for theory & practical training & assessment, which are conducted in a training room and a commercial kitchen and 6 hours of self-study which can be conducted face-to-face or online/distance course work.
- ◆ For both the SIT40521 Certificate IV in Kitchen Management & SIT50422 Diploma of Hospitality Management courses, the student has a requirement that students must complete a work placement component in the hospitality industry. All students are expected to complete the required amount of services period as describe below.
- ◆ Students will need to complete 48 complete food service periods in a workplace environment for the unit SITHCCC020 Work effectively as a cook. In addition, students are also required to complete 12 food service shifts for the unit SITHKOP005 Coordinate cooking operations, these shifts can be done within the 48 complete food service shifts. Students are required to prepare dishes for customers within the typical time constraints of a busy commercial kitchen. Details of the shifts, the type of service and the tasks undertaken will be recorded within the student's workplace log book.
- ◆ All students are encouraged to seek work experience in a local restaurant during their course of study. Such work experience can count as food service shifts at any time during the course however time will be allocated in weeks 67 – 75 for completion of the food service shifts. Students who are unable to find a suitable work experience venue will be assisted by Choice Business College in finding a suitable venue.
- ◆ Assessments may be conducted through a combination of written questions and answers, case studies, role-plays, practical demonstrations and work placement.

COURSE STRUCTURE

Learnners must achieve a competent result in the thirty-three (33) units to obtain the SIT40521 Certificate IV in Kitchen Management qualification.

Core units

SITXFSA001	Use hygienic practices for food safety
BSBTWK501	Lead diversity and inclusion
BSBSUS411	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC012	Prepare poultry dishes*
SITHCCC013	Prepare seafood dishes*
SITHCCC014	Prepare meat dishes*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook*
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations*
SITHPAT006	Produce Desserts*
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items*
SITXMGTO01	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

Elective Units

BSBSUS211	Participate in sustainable work practices
BSBTWK201	Work effectively with others
SITHCCC003	Prepare and present sandwiches*
SITHIND002	Source and use information on the hospitality industry
SITHKOP001	Clean kitchen premises and equipment*
SITXCOM002	Show social and cultural sensitivity
SITXWHS001	Participate in safe work practices

*Has a pre-requisite unit SITXFSA001 Use hygienic practices for food safety

RECOGNITION OF PRIOR LEARNING

Choice Business College offers everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. You may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

CREDIT TRANSFER

Choice Business College recognises qualifications and Statements of Attainment issued under the Australian Qualifications Framework by Registered Training Organisations.

PATHWAYS

Student who successfully complete the SIT40521 Certificate IV in Kitchen Management with CBC, will continue their studies into the SIT50422 Diploma of Hospitality Management.

DELIVERY MODE AND ASSESSMENT

20 hours per week and delivered face to face

10-15 hours of self-study per week is required

(Applicable to SIT50422 Diploma of Hospitality Management – Package)

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations.

COURSE STRUCTURE

Learners must achieve a competent result in the twenty-eight (28) units to obtain the SIT50422 Diploma of Hospitality Management qualification.

Within the twenty-eight (28) units, student will receive twenty-one (21) units as a credit transfer from the SIT40521 Certificate IV in Kitchen Management, which means student will be required to complete an additional seven (7) units to complete the SIT50422 Diploma of Hospitality Management qualification. For a breakdown of:

- Twenty-one (21) units as a credit transfer

- Seven (7) units to complete

Please refer to the table below.

The twenty-one (21) units as a credit are as follow:

Core units

SITXFSA001	Use hygienic practices for hospitality service
BSBTWK501	Lead diversity and inclusion
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXHRM003	Lead and manage people
SITXMG001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
SITHPAT006	Produce desserts

The remaining 7 units of competency are as follows:

BSBOPS502	Manage business operational plans
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXMG002	Establish and conduct business relationships

PATHWAYS

Students who successfully complete the SIT50422 Diploma of Hospitality Management, may pursue SIT60316 Advanced Diploma of Hospitality Management or Bachelor Degree with another CRICOS Registered Provider.

