



CHOICE BUSINESS
COLLEGE

Choice Business College Pty Ltd
trading as Choice Business College
ABN 28 130 302 00
CRICOS Provider 03444C

P: (07) 5532 3212
E: info@cbc.edu.au
W: www.cbc.edu.au

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code: 109493B

ABOUT THE COURSE

The purpose of this course is to develop a wide range of cookery skills in individuals that are intending to become a commercial cook.

Possible job titles include:

- ◆ Chef
- ◆ Chef de partie

ENTRY REQUIREMENTS

International students must satisfy the following conditions:

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

DURATION

Total Duration is 78 weeks

Study is 60 weeks
Break is 18 weeks

FEES & INTAKES

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

* 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

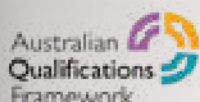
STUDY LOCATIONS

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



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.
- ◆ The SIT40521 Certificate IV in Kitchen Management, 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

Total number of units of competencies = thirty-three (33) units of competencies
27 core units of competencies, 6 elective units of competencies

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
SITHCCC035	Prepare poultry dishes
SITHCCC037	Prepare seafood dishes
SITHCCC036	Prepare meat dishes
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC041	Produce cakes, pastries and breads
SITHCCC043	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITHKOP012	Develop recipes for special dietary requirements
SITHKOP013	Plan cooking operations
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
SITXHRM009	Lead and manage people
SITXINV006	Receive, store and maintain stock
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices
SITHCCC031	Prepare vegetarian and vegan dishes
SITHKOP015	Design and cost menus
SITXFSA008	Develop and implement a food safety program
SITXHRM008	Roster staff

Elective Units

SITHCCC038	Produce and serve food for buffets
SITHCCC039	Produce pates and terrines
SITHKOP011	Plan and implement service of buffets
SITXINV007	Purchase goods
SITXINV008	Control stock
SITXWHS006	Identify hazards, assess and control safety risks

PATHWAYS

Upon successful completion of SIT40521 Certificate IV in Kitchen Management the student may pursue SIT50416 Diploma of Hospitality Management.

RECOGNITION OF PRIOR LEARNING

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