



Australian Institute
of Advanced Studies



SIT40521 - Certificate IV in Kitchen Management

Up your skills at the

AIAS School of Hospitality

Become a part of one of Australia's fastest growing industries, and learn some valuable skills in cookery and hotel management. The hospitality industry offers a vast array of career pathway choices whether it's working in a top-tier restaurant with world-famous chefs or managing staff in beautiful hotels around the world.

SIT40521 | CRICOS: 109498H

Certificate IV in Kitchen Management



The AIAS Certificate IV in Kitchen Management give students the knowledge and technically-based skills needed to work in any kitchen from fast-food to elite restaurants. This very quickly growing industry expects big growth over the next 5 years and has the potential to go from strength to strength.

This course will enable you to work within the kitchen at a supervisory level. You will gain hands on culinary experience in the preparation of appetisers, seafood, poultry, meat, soups, salads, breads, stocks, sauces, cakes and pastries. The course will also develop student's skills in supervision and management of differing personalities and skill levels in the workplace alongside implementation of sustainable practices. Graduates will be able to provide leadership, budgetary management, and be able to coordinate operations within a busy kitchen.

Pathways & Further Study

Successful completion of this qualification provides students with advanced standing into the Diploma of Hospitality Management. Students may also use the qualification as a pathway to work in the hospitality industry sector in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. Occupational titles may include: Chef, Chef de partie, Sous Chef, Breakfast Chef, Commis Chef, Demi Chef.

Course Requirements

To be awarded a Certificate IV in Kitchen Management, competency must be achieved in thirty three (33) units of competency.

Course Overview



Where can I study?

BRISBANE CAMPUS
MOUNT GRAVATT

24 MAX CLASS SIZE



Course start dates

FEBRUARY

JULY



Commitment

FULL TIME

20HRS – 3DAYS P/W

18 MONTHS

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Core Units

SITXCOM010 MANAGE CONFLICT

SITHCCC027 PREPARE DISHES USING BASIC METHODS OF COOKERY

SITHCCC028 PREPARE APPETISERS AND SALADS

SITHCCC043 WORK EFFECTIVELY AS A COOK

SITHCCC023 USE FOOD PREPARATION EQUIPMENT

SITXFNO09 MANAGE FINANCES WITHIN A BUDGET

SITHCCC042 PREPARE FOOD TO MEET SPECIAL DIETARY REQUIREMENTS

SITHCCC035 PREPARE POULTRY DISHES

SITXFSA005 USE HYGIENIC PRACTICES FOR FOOD SAFETY

SITXFSA006 PARTICIPATE IN SAFE FOOD HANDLING PRACTICES

SITHKOP010 PLAN AND COST RECIPES

SITXINV006 RECEIVE, STORE AND MAINTAIN STOCK

SITHCCC036 PREPARE MEAT DISHES

SITHKOP015 DESIGN AND COST MENUS

SITHCCC031 PREPARE VEGETARIAN AND VEGAN DISHES

SITXHRM008 ROSTER STAFF

SITHCCC029 PREPARE STOCKS, SAUCES AND SOUPS

Core Units

SITHKOP013 PLAN COOKING OPERATIONS

SITHPAT016 PRODUCE DESSERTS

SITXHRM009 LEAD AND MANAGE PEOPLE

SITHCCC041 PRODUCE CAKES, PASTRIES AND BREADS

SITXFSA008 DEVELOP AND IMPLEMENT A FOOD SAFETY PROGRAM

SITHKOP012 DEVELOP RECIPES FOR SPECIAL DIETARY REQUIREMENTS

SITHCCC030 PREPARE VEGETABLE, FRUIT, EGGS AND FARINACEOUS DISHES

SITHCCC037 PREPARE SEAFOOD DISHES

SITXWHS007 IMPLEMENT AND MONITOR WORK HEALTH AND SAFETY PRACTICES

SITXMGTO04 MONITOR WORK OPERATIONS

Elective Units

SITHCCC032 PRODUCE COOK-CHILL AND COOK-FREEZE FOODS

SITHCCC026 PACKAGE PREPARED FOODSTUFFS

SITHASC027 PREPARE ASIAN COOKED DISHES

SITHKOP014 PLAN CATERING FOR EVENTS OR FUNCTIONS

SITHPAT015 PRODUCE PETIT FOURS

SITHPAT014 PRODUCE YEAST-BASED BAKERY PRODUCTS



**At the AIAS School of
Hospitality, you can study
these fantastic courses:**



SIT40521 Certificate IV in Kitchen Management



SIT40516 Certificate IV in Commercial Cookery



SIT50416 Diploma of Hospitality Management

To learn more, email **info@aias.edu.au**
or call **+61 7 3343 8073** and you can visit
us online at **www.aias.edu.au**