

# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code:  
109603A

## APPLY NOW!

### Entry Requirements

- ✓ Year 11 or equivalent
- ✓ IELTS 5.5 or higher with a minimum score of 5.0 in each band or equivalent
- ✓ Must be 18 years of age on commencement.

### Possible Job Roles

- ✓ Chef
- ✓ Chef de Partie
- ✓ Cook

### Pathways Qualification

- ✓ Progress to SIT50422 Diploma of Hospitality Management (6 months – Cookery stream)

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.

Graduates at this level will have theoretical and practical knowledge and skills for work and / or further learning.

Contempo College exists to empower each learner with skills. Knowledge and values needed for higher programs, workforce entry, advancement and personal enrichment.



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College

## STUDENTS ENTERING THIS QUALIFICATION DIRECTLY WILL NEED TO COMPLETE ALL THE THIRTY-THREE (33) UNITS BELOW

### Aims and Outcomes

This course is aimed at:

- Assist the students gain the essential skills and competencies required to work as commercial cooks within the hospitality sector.
- Develop the required skills to effectively operated in a commercial cookery environment and gain knowledge in kitchen operations and hospitality.
- Provide a pathway to further qualifications and learning.



February/April/July/October



1.5 years (Full-Time)

50 weeks – study periods

10 weeks – work placements

18 weeks – breaks/holidays



Face to Face

20 hours/week



Application Fee: \$250 (Non-refundable)

Course Fee: \$20,000

Material Fee: \$2,500

\*\*\*All students must have their own laptop and software

Course / unit selection can be tailored to clients needs, contact us for further information.



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info@contempocollege.edu.au

Please note: Tuition Fees quoted are subject to change. Actual fees payable are the fees published at the commencement of each year for all subsequent terms in that year.

Please refer to the Department of Home Affairs (DHA) website [www.homeaffairs.gov.au](http://www.homeaffairs.gov.au)

Please consult the website: [www.contempocollege.edu.au](http://www.contempocollege.edu.au) for current prices as these prices are subject to change.

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
SITHPAT016	PRODUCE DESSERTS*
SITXFSA005	USE HYGIENIC PRACTICES FOR FOOD SAFETY
SITXFSA006	PARTICIPATE IN SAFE FOOD HANDLING PRACTICES
SITHCCC023	USE FOOD PREPARATION EQUIPMENT*
SITHCCC031*	PREPARE VEGETARIAN AND VEGAN DISHES*
SITXINV006	RECEIVE, STORE AND MAINTAIN STOCK*
SITHCCC026*	PACKAGE PREPARED FOODSTUFFS
SITHCCC038*	PRODUCE AND SERVE FOOD FOR BUFFETS
SITXWHS006	IDENTIFY HAZARDS, ASSESS AND CONTROL SAFETY RISKS
SITHCCC040	PREPARE AND SERVE CHEESE
SITHKOP012	DEVELOP RECIPES FOR SPECIAL DIETARY REQUIREMENTS
SITHKOP013	PLAN COOKING OPERATIONS
SITHKOP015	DESIGN AND COST MENUS
SITXCOM010	MANAGE CONFLICT
SITXFIN009	MANAGE FINANCES WITHIN A BUDGET
SITXFSA008	DEVELOP AND IMPLEMENT A FOOD SAFETY PROGRAM
SITXHRM008	ROSTER STAFF
SITXHRM009	LEAD AND MANAGE PEOPLE
SITXMGTO04	MONITOR WORK OPERATIONS
SITXWHS007	IMPLEMENT AND MONITOR WORK HEALTH AND SAFETY PRACTICES
SITXCCS015	ENHANCE CUSTOMER SERVICE EXPERIENCES
BSBTWK501	LEAD DIVERSITY AND INCLUSION

#### Note :

Contempo students progressing from SIT30821 (fully completed with the above 25 units attained – 1 year equivalent) will need to complete additional 8 units in this course – (6 months equivalent). Accordingly, their CoEs will be amended for the course duration.

\* These units have pre-requisite requirements which must be scheduled and completed prior to commencing relevant scheduled units above.

\*\* Denotes the unit prescribed for work placement purpose. The allocated hours cover a minimum of 48 complete food service periods: 20 hours per week over 10 weeks in an approved workplace. Work placement is scheduled in term 4 of the course so that students have developed the essential skills and knowledge over the duration of the course to be ready to perform in a workplace environment.



**\*\*Visit website for full details to assist you in making an informed decision\*\***

**[www.contempocollege.edu.au](http://www.contempocollege.edu.au)**

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RTO Code: 45720 | CRICOS Code : 03933H

For more details on qualification and packaging rule,  
refer: <https://training.gov.au/Training/Details/SIT40521>