

Your Future. Our Focus.

# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT



**PASSION IN THE KITCHEN.  
LEADERSHIP ON THE PLATE.**

Turn your culinary skills into a management career.

This qualification reflects the role of chefs and cooks who use a wide range of well-developed skills and sound knowledge of kitchen operations to plan, coordinate and supervise the preparation of food.

You will develop skills in leading kitchen teams, managing kitchen operations, controlling costs and ensuring quality service in a commercial kitchen environment.



**LEAD A KITCHEN.  
MANAGE SUCCESS.  
CREATE  
EXPERIENCES.**



## DURATION

78 Weeks  
60 Weeks Training  
& Assessment  
18 Weeks Holidays



## DELIVERY MODE

Classroom delivery,  
practical training &  
structured self-study



## STUDY LOAD

20 hours per week  
(14 hours supervised  
training + 6 hours  
self-study per week)



## WORKPLACE HOURS

Practical placement  
included as part of  
the course



## CAMPUS ADDRESS

Level 4, 60 York Street,  
Sydney, NSW 2000  
Australia



## UNITS OF COMPETENCY

### 15 CORE UNITS

- SITXFSA005 Use hygienic practices for food safety
- SITXWHS005 Participate in safe work practices
- SITXCOM007 Show social and cultural sensitivity
- 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 meat, poultry and seafood dishes
- SITHCCC032 Prepare food to meet special dietary requirements
- SITHKOP010 Plan, cost and price menus
- SITHKOP011 Plan and manage kitchen operations
- SITHKOP012 Monitor kitchen operations
- SITXHRM007 Coach staff in job skills
- SITXHRM008 Roster staff



For full qualification details and packaging rules visit:  
<https://training.gov.au/Training/Details/SIT40521>



## ONSHORE COURSE FEES

Tuition Fee	\$14,100
Material Fee	\$1,500
<b>TOTAL TUITION FEE</b>	<b>\$14,100</b>
Enrolment Fee	\$250
Payment Structure	\$2,350 per term (6 instalments)

All fees are in **Australian Dollars (AUD)**.  
Fees listed are valid until June 2026.



## CAREER OPPORTUNITIES

- ✓ Kitchen Manager
- ✓ Sous Chef
- ✓ Chef de Partie
- ✓ Catering Manager
- ✓ Restaurant Manager
- ✓ Food and Beverage Supervisor
- ✓ Banquet Chef
- ✓ Café or Bistro Manager
- ✓ Owner/Operator – Food Business



## PATHWAYS

Graduates may continue their studies into:

- SIT50422 Diploma of Hospitality Management
- Other higher education qualifications in hospitality management or business management



## DELIVERY METHODS

You will learn through a combination of:

- Face-to-face classes
- Practical kitchen training
- Case studies & real-world scenarios
- Workplace placement
- Group activities & discussions



## WORKPLACE EXPERIENCE

Practical placement in a commercial kitchen environment is an essential part of this course. You will apply your skills in real workplaces and gain valuable industry experience.



Police Check and Working With Children Check may be required.



## ENTRY REQUIREMENTS

- ✓ Be 18 years or older
- ✓ Have completed Year 12 or equivalent or equivalent
- ✓ IELTS 5.5 (or equivalent English proficiency\*)
- ✓ Successful course entry interview and digital literacy assessment

\*Other tests such as PTE and TOEFL accepted.

# ENROL NOW!

Take the next step towards a rewarding career in hospitality.

**CONTACT US TODAY!**

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www.ausfordcollege.edu.au

### UPCOMING INTAKES

	JAN	FEB	APR	MAY	JUL	AUG	OCT	NOV
2026	5 Jan	9 Feb	6 Apr	11 May	6 Jul	10 Aug	5 Oct	9 Nov
2027	4 Jan	8 Feb	5 Apr	10 May	5 Jul	9 Aug	4 Oct	8 Nov
2028	10 Jan	14 Feb	10 Apr	15 May	10 Jul	14 Aug	9 Oct	13 Nov



Scan to visit our website!

**AUSFORD COLLEGE**

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