



CERTIFICATE IV IN KITCHEN MANAGEMENT

TURN CULINARY CHAOS INTO
SMOOTH OPERATIONS

COURSE CODE SIT40521

QUALIFICATION Certificate IV in Kitchen Management

DELIVERY MODE Workplace

COURSE DURATION 12 to 24 months



1 Flexible Learning

Our program brings personalised education to you, tailored to your busy lifestyle. No commuting to a TAFE; our expert trainers provide a tailored and flexible learning journey. Experience adaptable learning at your own pace and convenience.



2 Expert Trainers

Learn from the best in the industry as our expert trainers, who bring a wealth of experience and knowledge, guide and mentor you throughout your learning journey, ensuring you receive the highest quality education and practical insights.



3 Earn While You Learn

Seize the opportunity to earn a sustainable income while gaining valuable real-world experience through our innovative “earn while you learn” approach, empowering you to advance your career and apply your knowledge immediately.



**DON'T MISS THIS AMAZING OPPORTUNITY TO GAIN A
NATIONALLY RECOGNISED QUALIFICATION**

CERTIFICATE IV IN KITCHEN MANAGEMENT

Are you ready to Master the Art of Kitchen Management?

Our Certificate IV in Kitchen Management course offers an intensive training program designed to hone your culinary and managerial skills. This program includes comprehensive training in:

- **Advanced culinary techniques**
- **Menu planning and costing**
- **Special dietary management**
- **Cutting-edge food safety practices**

In this course, not only will you perfect the art of creating tantalising dishes, but you'll also gain an in-depth understanding of how to plan and cost menus effectively. You'll master

the nuances of catering for special dietary needs, ensuring a diverse and inclusive dining experience for all customers. Moreover, our state-of-the-art food safety practices will help you maintain the highest hygiene standards in your kitchen.

Coupled with strong emphasis on operational management, staff supervision, and customer service, this program equips you with all the tools you need to excel in your kitchen management career.

This course is the ideal choice for individuals who are passionate about advancing their career in the culinary world. Elevate your hospitality career to new heights with our Certificate IV in Kitchen Management!

UNITS:

ELECTIVES	BSBTEC301	Design and produce business documents
	SITHCCC026	Package prepared foodstuffs
	SITHCCC040	Prepare and serve cheese
	SITHCCC044	Prepare specialised food items
	SITHFAB027	Serve food and beverage
	SITXCCS017	Use a computerised booking system
	CORE SUBJECTS	SITHCCC023
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 vegetarian and vegan dishes
SITHCCC035		Prepare poultry dishes
SITHCCC036		Prepare meat dishes
SITHCCC037		Prepare seafood dishes
SITHCCC041		Produce cakes, pastries and breads
SITHCCC042		Prepare food to meet special dietary requirements
SITHCCC043		Work effectively as a cook
SITHKOP010		Plan and cost recipes
SITHKOP012		Develop recipes for special dietary requirements
SITHKOP013		Plan cooking operations
SITHKOP015		Design and cost menus
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
SITXFSA008		Develop and implement a food safety program
SITXHRM008		Roster staff
SITXHRM009	Lead and manage people	
SITXINV006	Receive, store and maintain stock	
SITXMG004	Monitor work operations	
SITXWHS007	Implement and monitor work health and safety practices	

This training is delivered with Victorian and Commonwealth Government funding. Individuals with disabilities are encouraged to apply.

WWW.CHT.EDU.AU

COMPLETE HOSPITALITY TRAINING

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