

# Certificate IV in Kitchen Management

Course Code: SIT40521  
CRICOS Code: 114556E



**Study Today, Lead Tomorrow.  
The AIHM Way**



Australian Nationally  
Recognised Qualification



This qualification is delivered over a period of 1.5 years, consisting of:

78 Weeks in total

- 18 Weeks of breaks/holidays
- 50 weeks of tuition (contact hour)
- 10 weeks of compulsory work placement (WBT)

**Note:**

- A minimum of 20 contact hours per student Visa requirements.

## DELIVERY INFORMATION

### Training Locations

The Australia Institute of Hospitality and Management's (AIHM) Head office is located: Ground Floor, 150 Adelaide Terrace, East Perth WA 6004 and Kitchen Location: 2/2 Cressall Road, Balcatta, WA 6021.

### Study Mode

Delivery methods for this course include face-to-face: in a classroom and simulated kitchen-based commercial cookery environment and work-based training. Online: via the AIHM approved LMS - Powered by eVersity Or a combination of the above. No other modes are offered. Note: Students must attend a minimum of 20 contact hours per week.

### Assessment

All units of competency are assessed using a variety of methods including: written questions & answers, case studies, role plays, observations, practical demonstration and work based training. Where needed, a simulated environment will be created in classroom and kitchen to resemble real-life work practices, activities, and challenges; and to prepare the students to effectively transition to work after completion.

### Resources

AIHM will provide the following learning and assessment resources to students attending this course: eVersity LMS for e-Learning Resources, Student Learning Resources and Student Assessment Resources.

Students are required to bring their own devices (BYOD) as follows: To successfully complete your course, you will be required to have a laptop or tablet, to access learning materials, complete assessments, and engage in online activities. Ensure your device is fully charged and ready for all sessions. Go to the AIHM website [www.aihm.au](http://www.aihm.au) for further information.

### Future Studies

Graduates of the SIT40521 Certificate IV in Kitchen Management can choose to pursue further studies in the SIT50422 Diploma of Hospitality Management.

## EMPLOYMENT PATHWAYS

- Chef
- Chef de Partie
- Kitchen Supervisor
- Catering Supervisor
- Food Safety Coordinator

**Study >>> Lead**

## ABOUT THE COURSE

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.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

### More info on our site



RTO: 46113  
CRICOS: 04207H



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## CONTACT US



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Ground Floor  
150 Adelaide Terrace  
East Perth WA 6004





## PRE-REQUISITE

### Student cohort characteristics include:

**Cohort 1:** International Students on Study Visa – Direct Entry

**Cohort 2:** AIHM Progressing Students on Study Visa

AIHM expects both the above cohorts to enter the course with similar skill sets and knowledge, including some commercial cookery experience either through work placement or casual work. If any direct entry students, AIHM shall conduct pre-enrolment interviews to determine the existing competencies, skills, and knowledge, as well as evidence of work placement.

## ENTRY REQUIREMENTS

### Students enrolling in this course are to meet:

**English Requirements:** IELTS General English Level 6.0 Or another equivalent recognised English Language test.

**Academic Level:** Year 12 or equivalent high school certificate.

**Minimum Age:** 18 years or over at the time of commencement.

## LANGUAGE, LITERACY, NUMERACY & DIGITAL (LLND)

At AIHM, we are committed to supporting students in developing Language, Literacy, Numeracy and Digital (LLND) skills, which are essential for success in both vocational learning and the workplace. Regardless of the course level, strong LLND skills enhance employability, communication, and overall learning outcomes.

### How We Support You:

**LLND Pre-Assessment:** Before starting your course, you will complete an LLND review using LLN Robot to assess your support needs.

**Qualified Trainers & Staff:** Our experienced team is here to provide personalised guidance and assistance throughout your studies.

**Academic Support:** AIHM ensures that all students receive the necessary resources and help to succeed in their learning journey.

For more details on AIHM's LLND and wellbeing support, please refer to our Language, Literacy, Numeracy and Digital (LLND) Policy on our website: [www.aihm.au](http://www.aihm.au).

## STUDENT WELL BEING & SUPPORT

AIHM provides additional training for students on an individual need's basis. If progress is unsatisfactory for example, students may be scheduled to attend additional face to face classes and/or provided with one-on-one tuition and/or allocated a AIHM mentor/s.

## RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFER (CT)

### RPL and CT are available to students as follows:

AIHM provides Recognition of Prior Learning (RPL) and Credit Transfer (CT) opportunities to all students. Students should apply for Recognition of Prior Learning (RPL) or Credit Transfer (CT) prior to enrolment or at any time during their studies if they find that they have an existing competency or prior learning in any of the units offered in this course. Students with prior skills, experience, knowledge or qualifications obtained from formal studies or training, in a related area should complete and submit an application. Recognition of RPL/CT may reduce the course duration and the course fees & charges may vary where RPL and/or CT has been approved.



Course Code: SIT40521

## Certificate IV in KITCHEN MANAGEMENT

## FEES & CHARGES

<b>Tuition fee:</b>	\$18,500
<b>Material fee:</b>	\$1,500
<b>Application fee:</b>	\$250

### Notes:

- The Course Material Fee covers the students kitchen kit, uniforms and equipment and resources used in the delivery of this course
- All Fees & Charges are in Australian Dollars (AUD) and GST exempt
- Fees & Charges may vary where RPL and/or CT has been approved

## WHO IS THIS COURSE FOR?

This course is aimed at international students on a Student Study Visa wishing to develop a career in Kitchen Management or pursue higher level studies in the hospitality field. Students may complete this qualification as part of a packaged course.

### What does a packaged course look like:

Students enrolling with AIHM in a SIT40521 Certificate IV in Kitchen Management package of courses would include the following:

- SIT40521 Certificate IV in Kitchen Management and/or
- SIT50422 Diploma of Hospitality Management and/or
- SIT60322 Advanced Diploma of Hospitality Management

This package of courses develops a strong academic profile supported by practical experience.

**"AIHM: Graduate  
Ready for  
the World."**





## LICENSING/REGULATORY INFORMATION

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

## UNITS

### Core

- 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, egg 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
- SITHPAT016 Produce desserts\*
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices\*
- SITXINV006 Receive, store and maintain stock\*

### Elective units

- SITHCCC026 Package prepared foodstuffs\*
- SITHCCC040 Prepare and serve cheese\*
- SITHCCC044 Prepare specialised food item\*
- SITXWHS005 Participate in safe work practices
- SITXCOM007 Show social and cultural sensitivity
- BSBSUS211 Participate in sustainable work practices

## AIHM PROGRESSING STUDENTS

AIHM students progressing from SIT30821 Certificate III in Commercial Cookery (successfully completed with the above 23 units attained with credits granted) will only need to complete the following additional 10 units in this course.

### Core

- 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
- SITXMGT004 Monitor work operations
- SITXWHS007 Implement and monitor work health and safety practices

### NOTE:

\* These units have one or more pre-requisites. Pre-requisites must be scheduled and completed prior to undertaking these units.

# Denotes the unit prescribed for work placement purpose.



Course Code: SIT40521

## Certificate IV in KITCHEN MANAGEMENT

## TO ACHIEVE THIS QUALIFICATION

### The following Training Package rules apply:

The SIT40521 Certificate IV in Kitchen Management requires the successful completion of 33 units:

- 27 core Units
- 6 elective Units

Elective units reflect the intended course outcomes and the supported job roles. When available, other elective units may be chosen within the packaging rules.

## Work Based Training (WBT)

This course includes **200 hours of structured Work-Based Training (WBT) delivered over 10 weeks**. This hands-on experience allows you to develop and refine your skills in **real workplace environments**, ensuring you are well-prepared for employment upon graduation.

AIHM has structured work placement arrangements with a work placement contract, logbook, work evidence and assessment of tasks completed at the workplace through evidence, third-party evidence and/or observation.

Students will be provided with work placement requirements and information prior to enrolling and during the orientation session. Work placements will occur in the final term of the course (Term 6).

Assessment and workplace visit schedules shall be discuss and finalised with both students and workplace supervisors prior to work commencement.

**“AIHM: More Than a  
Qualification –  
A Future”.**

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## CONNECT WITH US

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## VISIT US

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## Head Office

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