

Certificate IV in Kitchen Management

Course Outline

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.

Educational Pathway

On successful completion of this qualification participants may progress into further studies such as:

- SIT50422 Diploma of Hospitality Management

Exit Pathway:

Participants obtaining a competency in all units in the course would be awarded with a full qualification SIT40521 – Certificate IV in Kitchen Management, this would include a Certificate and a Record of Result.

Participants who leave the course in the middle or not obtaining competencies for all units would receive a Statement of Attainment, indicating the actual number of units they have achieved competency.

Employment Pathway

On successful completion of this qualification participants may find employment in Hospitality Industry as a:

- Chef de Partie,
- Chef

*It is not, however, intended to indicate that an individual will gain immediate employment on completion of this qualification.

Entry Requirements

Age Requirement:

Students must be of 18 years of age to apply

Academic Requirement:

Satisfactory completion of the equivalent of Australian Year 11 or higher

Physical Requirements:

Must be physically able to work in the automotive industry, including safely lifting, carrying, and handling heavy equipment and parts (such as removing and installing engine electrical components).

English Proficiency Requirements:

To enrol in the course at Innovative Institute, applicant must meet one of the following English language proficiency standards equivalent to an IELTS (General or Academic Overall) 6.0 with no individual band score less than 5.0.

IELTS (Academic or General) Overall	PTE Academic	TOEFL iBT	Cambridge English (CAE/C1 Advanced)	ELICOS (General English)
6.0 (No band less than 5.0)	50	64	169	N/A
5.5	42	46	Not accepted	10 weeks
5.0	36	35	Not accepted	20 weeks

Note:

- Results older than two years are not acceptable (for offshore applicants).
- For Level 1 countries students, they successfully complete Language, Literacy, Numeracy, and Digital skills (LLND) Test administered by Innovative Institute of Australia

Assessment Methods:

Assessment methods used for this qualification will provide a range of ways for individuals to demonstrate that they have met the required outcomes including:

- Written Questions and Answers
- Projects
- Role-play
- Simulations
- Observations

At the beginning of each unit, trainers will outline the assessment tasks that must be completed.

Course Duration

Total duration of the qualification is 66 weeks excluding 12 weeks of term breaks or 1320Hrs (726 hrs of training and 594 hrs of supervised assessment activities).

Participants are also required to complete a minimum of 48 food service periods of 4 hours each in a commercial kitchen to meet the qualification requirements.

Course Structure

Participants need to complete Thirty-three (33) units of competencies, within the SIT training package at Certificate III level.

This qualification has:

*** Core Units = 27**

*** Elective units = 6**

Unit of Competencies:

Unit Code	Unit Name
Core Units	
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 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 practice
Elective	
SITHCCC040	Prepare and serve cheese
SITHCCC026	Package prepared foodstuffs
SITHCCC039	Produce pates and terrines
BSBSUS211	Participate in sustainable work practice
SITXINV007	Purchase goods
BSBCMM411	Make presentations

RPL/ Credit Transfer

At Innovative Institute of Australia, we are committed to recognising the value of your prior learning and qualifications. We offer:

- **Recognition of Prior Learning (RPL):** A formal assessment process that evaluates your existing skills and experience-gained through work, training, or life-to determine if you meet the requirements of specific course units.
- **Credit Transfer:** A process that grants recognition for equivalent units previously completed at other registered training organisations, without the need for reassessment. Students who have completed corresponding units of competency and/or units contained within the packaging rules can apply for Credit Transfer.

These processes are conducted in line with the Standards for RTOs 2025, specifically Standard 1.6 and 1.7, and are available to all eligible students.

If you wish to apply for RPL or Credit Transfer, please notify the Institute at the time of enrolment. For detailed procedures and eligibility criteria, please refer to the Student Handbook, which outlines our policies on RPL and Credit Transfer. We ensure a transparent, supportive, and efficient pathway to help you achieve your goals sooner.

Delivery Location:

The Institute's main campus is very closely located to the heart of beautiful suburb Oakleigh and its magnificent retail, cultural, dining and business districts.:

1A Palmerston Grove Oakleigh VIC 3166

with significant public transport access for surrounding areas. Palmerston Grove is a busy street and has many small businesses and café's around. This location very close to Oakleigh Central and 450 meters from Oakleigh Metro station.

Simulated Kitchen:

8 Prowse Street, Brunswick, VIC 3056

Conveniently located near Anstey Train Station & walking distance to Sydney Rd. Within 6.8km To Melbourne CBD.

Fees Information:

Admission Fees: (Non-refundable): \$250

Material Fees: (Not limited to books etc): \$2250

Tuition Fees: \$17,500

Total Course fees: \$20,000

Unless otherwise specified, Total course fees include all the training and assessment as well as required resources and textbooks for participants to achieve the qualification or course in which they are enrolling.

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