



CANBERRA
BUSINESS & TECHNOLOGY COLLEGE

SIT40521 Certificate IV in Kitchen Management



Canberra, Australia



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Qualification Code and Title

SIT40521 - Certificate IV in Kitchen Management

CRICOS Course Code: 109496K

Provider Details

The Canberra Training School Pty Ltd t/a Canberra Business & Technology College

RTO Code: 40882
CRICOS Provider Code: 03465J

Course Overview

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, cafeterias, and coffee shops or to run a small business in these sectors.

Course Details:

<https://training.gov.au/Training/Details/SIT40521>

Entry Requirements

This course has the following entry requirements:
International students must:

- Be at least 18 years of age.
- Have an IELTS score of 5.5 or equivalent (test results must be no more than 2 years old) with 5.0 in each band
- Have completed a Year 12 or equivalent high school certificate

Candidates will also be required to complete a pre-enrolment Candidate Self-Assessment as part of the application and participate in a course entry interview to determine suitability for the course.

Candidates having successfully completed SIT30821 Certificate III in Commercial Cookery can enter this qualification with applicable course credits.

Course Duration

One and a Half (1.5 year) full time

Total Duration: 78 Weeks (including holidays)
Contact Weeks: 60 Weeks

Duration may vary for packaged/transferring students due to course credits.

This course will be delivered over a period of 78 weeks (including holidays). Classes will be scheduled for 60 weeks over 6 academic terms of 10 weeks each. There will be a 2-week break between the terms and a 6-week holiday end of the year.

Class and kitchen sessions are planned to ensure that students have a mixture of practical and theoretical components, and those classes cater for a wide variety of learning styles. Additionally, workplace practices and environments are simulated and used to conduct skills-based assessments in accordance with unit requirements. Classes will be scheduled for 20 hours per week, including kitchen work and practice.