



**CANBERRA**  
BUSINESS & TECHNOLOGY COLLEGE

## SIT40521 Certificate IV in Kitchen Management



ACT/NSW, AUSTRALIA



# CANBERRA

## BUSINESS & TECHNOLOGY COLLEGE

### Qualification Code and Title

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#### **SIT40521 - Certificate IV in Kitchen Management**

CRICOS Course Code: 109496K

### Provider Details

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

RTO Code: 40882  
CRICOS Provider Code: 03465J

### Course Overview

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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

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

- Be at least 18 years of age.
- Have an IELTS score of 6.0 or equivalent (test results must be no more than 2 years old) with 5.5 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

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#### **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.