

# Get qualified to become a Chef with MCIE

## Certificate IV in Kitchen Management

Unlock your culinary potential with MCIE's Certificate IV in Kitchen Management. Immerse yourself in the art of commercial cookery and gain the skills to lead a thriving kitchen with an apprenticeship through Melbourne City Institute of Education, where you'll earn while you learn on the job.

SIT40521 | Apprenticeship



**Future growth:**  
Employment is projected to increase by 13.9% by 2026 \*



**Weekly pay: \$1,250**  
Median for full-time Chef's before tax \*



**Employers who would recommend MCIE: 95.3%\***

\*Statistics from JobOutlook

\*\* Data from 2021 VET Stat

# Certificate IV in Kitchen Management



SIT40521 | Apprenticeship

For pricing, job outcomes, further education options, entry & eligibility requirements & all course information, scan the QR code.

## Course structure

33 units delivered over 138 weeks with 18 weeks holidays for a total duration of 156 weeks.

- 138 weeks of delivery
- 18 weeks of holidays
- 156 weeks total duration

Total course duration can vary depending on student progress.

## Career pathways

- Chef de Partie
- Chef

## Delivery and assessment

This program is delivered with 3 hours structured training and 3 hours trainer contact sessions per month either remotely or in the workplace, with assessments and resources online via the Learning Management System.

Assessment for this program includes written tasks, long and short answer questions, multiple choice quizzes, group tasks, oral presentations, role plays, scenarios, practical demonstrations, case studies, work placement journals, logbooks, portfolios and practical projects. Most assessments are submitted online via the Didasko LMS.

## Eligibility for government funded place

This apprenticeship is delivered with Victorian and Commonwealth funding for eligible students. Contact us for more details.

## Locations

Delivered primarily in the workplace.

## Pre-requisites

There are no entry requirements for this qualification, however it is recommended that students hold SIT30821 Certificate III in Commercial Cookery or equivalent.

## Core units

|             |  |
|-------------|--|
| SITXFSA005  | Use hygienic practices for food safety                 |
| SITXFSA006  | Participate in safe food handling practices            |
| SITXINV006  | Receive, store and maintain stock                      |
| 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  |
| SITHKOP010  | Plan and cost recipes                                  |
| SITHCCC035  | Prepare poultry dishes                                 |
| SITHCCC037  | Prepare seafood dishes                                 |
| SITHCCC036  | Prepare meat dishes                                    |
| SITHCCC042  | Prepare food to meet special dietary requirements      |
| SITHCCC031  | Prepare vegetarian and vegan dishes                    |
| SITHCCC040  | Prepare and serve cheese                               |
| SITHCCC041  | Produce cakes, pastries and breads                     |
| SITHPAT016  | Produce desserts                                       |
| 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                                 |
| SITXMGTO04  | Monitor work operations                                |
| SITXWHS007  | Implement and monitor work health and safety practices |

## Elective unites

|            |   |
|------------|---|
| SITHCCC025 | Prepare and present sandwiches                            |
| HLTAID011  | Provide First Aid   |
| BSBSUS211  | Participate in sustainable work practices                 |
| SITHCCC043 | Work effectively as a cook (48 mandatory service periods) |
| SITHCCC039 | Produce pates and terrines                                |
| SITHKOP011 | Plan and implement service of buffets                     |

Elective units have been chosen by MCIE based on industry consultation and feedback.



More information: Call 1300 737 004 or visit our website at [www.mcie.edu.au](http://www.mcie.edu.au), or email us at [info@mcie.edu.au](mailto:info@mcie.edu.au)

Melbourne City Institute of Education Pty Ltd, as trustee for MCIE Unit Trust. • RTO Provider no: 22172 • Level 8, 250 Collins Street, Melbourne VIC 3000