

Take the next steps with your cookery career

Certificate IV in Kitchen Management

Do you dream of becoming a chef? The Certificate IV in Kitchen Management will help you take your cookery career to the next level. With this qualification, you will learn to lead teams in commercial kitchens across Australian cafes, restaurants, pubs and other hospitality venues.

Our professionally trained chefs provide students with hands-on skills and industry knowledge to work as a chef in Australian kitchens. This qualification will open up an exciting career pathway for anyone who wants to work as a chef or chef de partie.

SIT40521 | CRICOS: 109684F



Future growth:

Employment is projected to increase by 13.9% by 2026 *



Weekly pay: \$1,250

full-time nonmanagerial employees before tax*



Employers who would

recommend MCIE: 95.3%

*Statistics from JobOutlook

** NCVET VET student outcomes 2022 survey

1300 737 004 | mcie.edu.au



SIT40521

Certificate IV in Kitchen Management



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

National Code	SIT40521
CRICOS Code	109684F
Duration	78 weeks
Holidays	18 weeks
Work placement	240 hours
Tuition Fee	\$18,000
Resources Fee	\$1,500 includes tool kit and uniform
Administration Fee	\$200

Career pathways

- Chef
- Cook
- Commis Chef
- Kitchen Manager

Academic requirements

Completion of schooling equivalent to Australian Year 11 or higher

English language proficiency requirements

- IELTS band score of 5.5 or equivalent internationally recognised exam result in line with DHA regulations or; satisfactory completion of ELICOS at Upper Intermediate level from a NEAS endorsed English Training Centre or;
- NEAS endorsed English Training Centre Intermediate level or; other tests such as PTE, TOEFL and OET are also considered equivalent for direct entry into MCIE VET courses; completion of secondary studies equivalent to, or higher than an Australian Year 11 qualification from an English-speaking country or;
- Completion of MCIE English Placement Test with an overall score of 5.5 or above.

Candidates who have completed 1 year of study in Australia in English within the past 2 years at Certificate IV or AQF level 4 and above are exempt from submitting Australian Year 12 completion certificate or equivalent and Evidence of English Proficiency.

Chef's Uniform Kit - included in the resource fee

MCIE white long-sleeve chef's coat, checked chef's trousers, MCIE white flat-top hat white neckerchief, bib-style apron, half-length apron, slip-resistant safety shoes.

Chef's Tool Kit - included in the resource fee

22cm cook's knife, 26cm bread knife, 15cm boning knife, 9cm paring knife, 6cm turning knife, 20cm palette knife, filleting knife, 25cm sharpening steel, 30cm wooden spoon, rubber spatula, 30cm whisk, 23cm tongs, poultry scissors, star piping nozzle set, pocket thermometer, 2.5cm pastry brush, peeler, bowl scraper, tea towel, 50cm piping bag, 18-pocket knife roll.

Delivery & assessment

This program is delivered through a blend of face-to-face classes on MCIE campus and commercial training kitchens with some online learning for a total of 20 hours per week. Assessment for this program includes written tasks, long and short answer questions, practical cookery tasks, group tasks, oral presentations, role plays, scenarios, case studies, work placement journals, logbooks, portfolios and projects.

Work-placement

Students are required to complete **48 service periods** for the work-based training component of this course. MCIE will organise your placement with one of our hospitality host employers.

Credit transfer and RPL

Recognition of Prior Learning (RPL) and Credit Transfer (CT) are available to eligible students. RPL applications are subject to fees.

Core units

SITXFSA005	Use hygienic practices for food safety
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
SITHCCC035	Prepare poultry dishes
SITHCCC037	Prepare seafood dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC036	Prepare meat dishes
SITHKOP010	Plan and cost recipes
SITHCCC041	Produce cakes, pastries and breads
SITHPAT016	Produce desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITXFSA006	Participate in safe food handling practices
SITHKOP012*	Develop recipes for special dietary requirements
SITHKOP013*	Plan cooking operations
SITHKOP015	Design and cost menus
SITXFIN009	Manage finances within a budget
SITXHRM009	Lead and manage people
SITXFSA008*	Develop and implement a food safety program
SITXCOM010	Manage conflict
SITXMG004	Monitor work operations
SITXHRM008	Roster staff
SITXWHS007	Implement and monitor work health and safety practices

Elective units

SITXCCC040	Prepare and serve cheese
SITHCCC039	Produce pates and terrines
SITHCCC038*	Produce and serve food for buffets
SITHCCC025	Prepare and present sandwiches
BSBSUS211	Participate in sustainable work practices
HLTAID011	Provide first aid

Work placement units

SITHCCC043	Work effectively as a cook
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Prerequisite

SITXFSA005	Use hygienic practices for food safety
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* Elective units are subject to change. Please check our website for current information.



For more information: Call 1300 737 004 or visit our website at www.mcie.edu.au, or email us at info@mcie.edu.au

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