

Further your career in the Hospitality industry

Certificate IV in Kitchen Management

The nationally recognised Certificate IV in Commercial Cookery is designed for qualified chefs to the next step in their career. The skills gained in this course can help secure a team leader role in a commercial kitchen. You will learn how to work independently in the kitchen, or with limited supervision.

SIT40521 | Class based delivery



Future growth:

Employment is projected to increase by 13.9% by 2026 *



Weekly pay: \$1,250

Median for full-time
Chef's before tax *



Graduates satisfied with the
training overall: 95.3%**

*Statistics from JobOutlook

** NCVET VET student outcomes 2022 survey



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

Course structure

27 core and 6 elective units are delivered over 18 months

- 78 weeks of delivery
- 18 weeks of holidays
- 192 hours work placement (approx)

Total course duration can vary depending on student progress.

Career pathways

- Cook
- Commis Chef
- Kitchen Manager
- Chef De Partie
- Business Owner

Delivery and assessment

- Delivered over **18 months** at MCIE campus and training kitchens
- Work-placement at an MCIE approved venue
- MCIE can organise your work-placement with one of our host employers if required.

Assessments include case studies, group work, roleplays, written short answer questions, practical demonstrations, and a work-placement portfolio. Practice based training activities and tasks are conducted in a simulated environment only were they cannot be achieved within the employer.

Eligibility for government funded place

This classroom based training course is delivered with Victorian and Commonwealth funding for eligible students. Contact us for more details.

Locations

Level 8 & Level 9, 250 Collins St, Melbourne, VIC
112 Peel Street, North Melbourne, VIC
28-30 Fanning Street, Southbank, VIC

Core units

SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook
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
SITHKOP010	Plan and cost recipes
SITHCCC036	Prepare meat dishes
SITHCCC041	Produce cakes, pastries and breads
SITHPAT016	Produce desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITXFSA006	Participate in safe food handling practices
SITXWHS007	Implement and monitor work health and safety practices
SITXHRM009	Lead and manage people
SITXMGTO04	Monitor work operations
SITXCOM010	Manage conflict
SITHKOP012	Develop recipes for special dietary requirements
SITXFIN009	Manage finances within a budget
SITXINV006	Receive, store and maintain stock
SITHKOP013	Plan cooking operations
SITXHRM008	Roster staff
SITHCCC031	Prepare vegetarian and vegan dishes
SITXFSA008	Develop and implement a food safety program

Elective units

HLTAID011	Provide First Aid
SITHCCC025	Prepare and present sandwiches
SITXCOM007	Show social and cultural sensitivity
SITHCCC040	Prepare and serve cheese
SITHCCC039	Produce pates and terrines
SITHKOP014	Plan catering for events or functions

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

Work placement

Students must complete **approximately 192 mandatory placement hours** for the work-based training component of this program. The MCIE Work Placement Coordinator will organise a local placement for you with one of our host employers or will support you in organising your own.



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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