

Get qualified to become a Chef with MCIE

Certificate IV in Kitchen Management

Get qualified as a professional chef with our Certificate IV course in Kitchen Management with MCIE training in the city of Melbourne, Australia. Designed for motivated international students looking for a hands-on cookery course, the Certificate IV in Kitchen Management provides the knowledge and skills for taking on leadership and kitchen management roles in commercial kitchens.

SIT40521 | CRICOS: 109684F



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



Employers who would recommend MCIE: 95.3%*

*Statistics from JobOutlook
** Data from 2021 VET Stat

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
Work Placement	48 service periods
Tuition Fee	\$22,000
Non-Tuition fees	\$2,500 includes tool kit and uniform

Career pathways

- Chef de Partie
- Chef

Academic requirements

Completion of schooling equivalent to Australian Year 11 or higher.

English language proficiency requirements

- IELTS band score of 6.0 or an equivalent internationally recognised exam result in line with Department of Home Affairs (DHA) regulations.
- Satisfactory completion of an ELICOS program at advanced level from Explore English, or other English language centre with English Australia Membership.
- Certificate of completion equivalent to, or higher than, an Australian Year 11 qualification from an English-speaking country.
- Completion of MCIE's English Placement Test with an overall score equivalent to IELTS 6.0, or above
- Other English language proficiency tests, such as TOEFL and OET, will also be considered.

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 11 completion certificate or equivalent and Evidence of English Proficiency.

Delivery and assessment

International CRICOS delivery combines face-to-face classroom learning with real-time remote delivery via Microsoft Teams, (but not more than 30% remotely) as well as paper-based and digital assessment tools using Canvas. Students are expected to attend classes in-person for 2 days per week, with the final day of each week delivered remotely for a total of 20 hours. Any variations to this format are indicated on student timetables.

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 Axcelerate LMS.

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.

Locations

Theory:

MCIE City Campus
Level 8, 250 Collins Street,
Melbourne, VIC 3000

Practical:

Peel Street Training Kitchen
112 Peel Street,
North Melbourne, VIC, 3051

Course entry requirements

There are no entry requirements for this qualification, however, there are detailed MCIE admission requirements.

Core units

SITXFSA005	Use hygienic practices for food safety
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
SITHKOP015*	Design and cost menus

Work placement units

SITHCCC043	Work effectively as a cook
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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 are subject to change. Please check our website for current information.



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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