



NEW ERA
INSTITUTE



Certificate IV in Kitchen Management

COURSE CODE: SIT40521
CRICOS CODE: 109507A



Course Duration

The duration of the course is 78 weeks. There are 66 weeks of tuition and 12 weeks of term breaks. The course is designed to be delivered in 6 terms.

Enrol Now!

Don't wait. Secure your place at New Era Institute today.

Get your Certificate IV in Kitchen Management from one of the best cookery schools in Sydney. New Era Institute's Kitchen Management courses will give you the professional qualification that reflects the role of chefs and cooks who have a supervisory or team-leading role in the kitchen.

The Certificate IV in Kitchen Management will provide you with the theoretical and practical knowledge and experience you need to work in commercial kitchen environments in restaurants, hotels, clubs, pubs, cafes, and coffee shops, or to run a small business in these sectors.

Units of Competency

The SIT40521 Certificate IV in Kitchen Management (CRICOS code 109507A) comprises 33 units of competency.

There are 27 core units and 6 elective units. New Era Institute has organised the units of competency into stages relating to kitchen operations, hospitality skills, and commercial cookery.

To be issued the qualification SIT40521 Certificate IV in Kitchen Management, a student must be assessed as competent in 33 units of competency and complete 360 hours of work placement.

Course Structure

Course Units	
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHCCC023*	Use food preparation equipment
SITXWHS006	Identify hazards, assess and control safety risks
SITXWHS007	Implement and monitor work health and safety practices
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC029*	Prepare stocks, sauces, and soups
SITHCCC028*	Prepare appetisers and salads
SITHCCC040*	Prepare and serve cheese
SITHCCC030*	Prepare vegetable, fruit, eggs, and farinaceous dishes
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries, and breads

SITPAT016*	Produce desserts
SITHCCC038*	Produce and serve food for buffets
SITHCCC032*	Produce cook-chill and cook-freeze foods
SITHCCC042*	Prepare food to meet special dietary requirements
SITXINV006*	Receive, store, and maintain stock
SITXINV007	Purchase goods
SITHCCC043*	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITHKOP015*	Design and cost menus
SITHKOP012*	Develop recipes for special dietary requirements
SITXMGTO04	Monitor work operations
SITHKOP013*	Plan cooking operations
SITXHRM009	Lead and manage people
SITXCOM010	Manage conflict
SITXHRM008	Roster staff
SITXFIN009	Manage finances within a budget
SITXFSA008*	Develop and implement a food safety program
SITXCCS015	Enhance customer service experiences

WORK
PLACEMENT

Course Delivery and Assessment

The Certificate IV in Kitchen Management is timetabled over 6 terms.

The course is delivered in a blended format with a scheduled 20 hours per week (face-to-face in the classroom and simulated commercial kitchen).

The Certificate IV in Kitchen Management includes a work placement component consisting of 360 hours in a commercial kitchen, working as a cook and planning cooking operations.

Location

Classroom sessions will be delivered at **New Era Institute** head office and training rooms at **Windsor (Regional NSW)**.

Practical Kitchen sessions will be delivered at the **New Era Institute's** kitchen facility.

More information about the practical kitchen can be found at www.newerainstitute.edu.au.

Assessment Methods

The assessment is conducted using a combination of realistic workplace tasks, projects, knowledge tests, observations, logbooks, and feedback from supervisors (third-party reports).

Work Placement

Students in the Certificate IV in Kitchen Management are required to do practical work placement within a commercial kitchen. New Era Institute has a network of workplaces that will take students for their placement.

The work placement is completed in a block mode period during the course. At stage 6, you work as a cook for 48 complete food service periods covering breakfast, lunch, and dinner, and you plan cooking operations for 12 food service periods.

Resource Requirements

Dress Code

- Classroom sessions: Students are required to present in neat, casual attire.
- Practical Kitchen sessions: There are uniform requirements for practical classes. Students must wear their chef uniform, including safety shoes, when attending the practical kitchen sessions. Clean, neat presentation is required.

Entry Requirements

- Are over the age of 18
- A valid IELTS score of 6.0 or equivalent (refer to <https://www.homeaffairs.gov.au/trav/stud/more/student-visa-english-language-requirements>)
- A valid passport
- Have successfully completed their Year 12 or equivalent in English Language
- Certified copies of Academic Transcripts and Certificates
- Physically fit to complete mandatory work placement hours
- Meet the Student Visa (Sub-class 500) requirements

Uniform Starter Kit

A uniform kit is provided to each student. Additional uniforms can be purchased by students at their own cost.

Chefs Starter Toolkit

A starter toolkit is provided to each student. Additional or replacement tools can be purchased by students at their own cost. There is a one-off fee for the Uniform Starter Kit and Chefs Starter Toolkit.

At orientation, students will be provided with their uniform and starter toolkit and get more details on where to purchase uniforms and tools of the trade to build their kits or replace equipment.

Classroom Resources

New Era Institute has computer rooms set up for students to access Certificate IV in Kitchen Management resources during face-to-face sessions and other study times.

Students may bring portable electronic devices to classroom sessions, such as small laptops or tablets.

Career opportunities include:

- Chef – small restaurant or cafe.
- Chef de Partie – a station chef or line cook who is in charge of a particular area of production in the kitchen.

Fees and Charges

Discover the latest tuition fees, flexible payment plans, and special offers available at **New Era Institute**.

Our Admissions Team is ready to provide personalised, up-to-date information based on your selected course.

Exit Point and Pathways

Students must complete all assessments for each unit of competency to be deemed competent in a unit. All 33 units, including the work placement, must be completed to gain the full qualification.

After achieving the **SIT40521 Certificate IV in Kitchen Management**, students can progress to the **SIT50422 Diploma of Hospitality Management**.

Students who do not complete the full qualification will receive a Statement of Attainment for units successfully completed.

We're Here to Help You Get Started

Have questions or ready to begin your journey with **New Era Institute**?

Reach out to our friendly team:

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