



START YOUR CULINARY
JOURNEY TODAY FOR A
PROMISING CAREER

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS COURSE CODE 110513D



PLACEMENT PROVIDED
industry placement provided



HANDS-ON TRAINING
classroom and kitchen
based practical learning

**26 - 90 WEEKS
ON CAMPUS
IN ADELAIDE, AUSTRALIA**

**ENROLL NOW
+61 8 8223 3557**

info@jabinhopkins.edu.au

**LEVEL 2, 135 PIRIE STREET
ADELAIDE, SA 5000
AUSTRALIA**

COURSE STRUCTURE

SIT40521 Certificate IV in Kitchen Management requires competency in 33 units and JHIT offers the following highly sought-after units as a part of this qualification:

SITXHRM008 Roster staff
 SITHKOP012 Develop recipes for special dietary requirements
 SITHKOP013 Plan cooking operations
 SITXCOM010 Manage conflict
 SITXFIN009 Manage finances within a budget
 SITXHRM009 Lead and manage people
 SITXMGT004 Monitor work operations
 SITXWHS007 Implement and monitor work health and safety practices
 SITHKOP015 Design and cost menus
 SITXFSA008 Develop and implement a food safety program
 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
 SITHCCC036 Prepare meat dishes
 SITHCCC042 Prepare food to meet special dietary requirements
 SITHCCC041 Produce cakes, pastries and breads
 SITHCCC043 Work effectively as a cook
 SITHKOP009 Clean kitchen premises and equipment
 SITHKOP010 Plan and cost recipes
 SITHPAT016 Produce desserts
 SITXFSA005 Use hygienic practices for food safety
 SITXFSA006 Participate in safe food handling practices
 SITXHRM007 Coach others in job skills
 SITXINV006 Receive, store and maintain stock
 SITXWHS005 Participate in safe work practices
 SITHCCC031 Prepare vegetarian and vegan dishes
 SITHCCC026 Package prepared foodstuffs
 SITHCCC044 Prepare specialised food items
 SITHCCC040 Prepare and serve cheese

COURSE CREDIT

You may get course credit for the units completed elsewhere and have these units count towards your qualification.

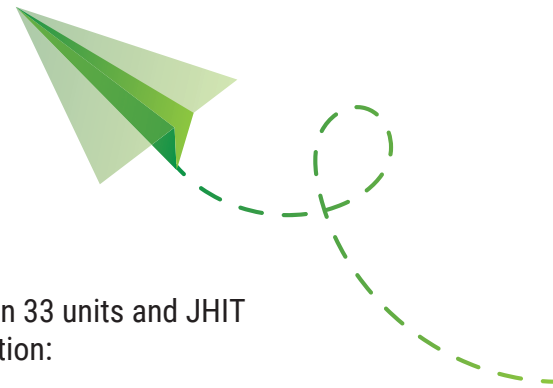
**Recognition of Prior Learning (RPL)
is available for this course.**

Contact Us

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 Adelaide 5000, Australia

JABIN HOPKINS INSTITUTE OF TECHNOLOGY

RTO No: 40345, CRICOS No: 03189B



ENTRY REQUIREMENTS

For international students

- English proficiency equivalent to IELTS overall score of 5.5 or ACSF Level 4 as assessed by the institute
- Be over 18 years of age
- Have completed Year 12 study or equivalent

ENROLL NOW

Visit: www.jabinhopkins.edu.au
 Or scan the QR code

