



ELEVARE
INTERNATIONAL COLLEGE



SIT40521 - CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS code 118182J

From Kitchen Skills to Career Success

Educare International College trading
as Elevare International College

RTO Code: 46409
CRICOS code: 04367C



Welcome to Elevare International College

We are excited to have you consider joining our vibrant learning community.

At Elevare, we offer practical, career focused courses designed to help you succeed in today's global workforce. Our experienced trainers, supportive staff, and diverse student environment make it a great place to learn, grow and achieve your goals.

Our Vision

To empower every student to thrive academically, emotionally and professionally while inspiring a global community that values lifelong learning, sustainability, and positive environmental impact.

Our Mission

At Elevare International College, our mission is to deliver high-quality vocational education that nurtures the mind, body, and future of every learner.

We are committed to:

- supporting students mental and physical well being through a caring and inclusive learning environment
- equipping graduates with practical skills for lasting career success
- embedding sustainability and environmental awareness in both our teaching and operations
- creating a community where education drives both personal growth and global responsibility



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SIT40521 Certificate IV in Kitchen Management

CRICOS Course Code: 118182J



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Overview of Course

Step into a leadership role in the kitchen with this nationally recognised qualification designed for aspiring chefs and cooks ready to take the next step. You'll build the confidence to supervise teams, manage kitchen operations, and solve real-world challenges in fast-paced hospitality environments.

This course prepares you for exciting career opportunities across Australia and globally, including roles in restaurants, hotels, cafés, clubs, and catering businesses. It can also support your goal of running your own food business in the future.

The latest release of the qualification and packaging rules can be found at the following link:
<https://training.gov.au/training/details/SIT40521/qualdetails>

Course Details

Course	SIT40521 - Certificate IV in Kitchen Management CRICOS Code 118182J
Delivery Location	Suite 203, Level 2/118 Church St Parramatta, NSW 2150 Commercial training kitchen
Delivery Mode	This course will be delivered using a blend of face to face in the classroom, structured self study and work placement.
Study Load	• 20 hours of face-to-face mode in the classroom including structure self study • 5 hours of self-directed study • 194 hours of mandatory work placement in an approved work placement venue
Duration	78 weeks (60 weeks of training and 18 weeks of holidays)



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Who Should Apply for this Course?

You should apply for the SIT40521 Certificate IV in Kitchen Management if you are looking to build strong, practical skills to succeed in commercial kitchens and hospitality environments.

This qualification is ideal for individuals who are starting, or wanting to advance their careers in cookery by stepping into supervisory or kitchen management roles. This programme will equip you with the confidence to lead teams, manage kitchen operations, and perform effectively in fast-paced hospitality settings. It also provides a clear pathway to higher-level qualifications in hospitality and management.

Target groups for this qualification are international students who are:

- Seeking to begin or further their career in commercial cookery or hospitality
- Looking to develop practical kitchen management and leadership skills
- Interested in entering the hospitality industry or transitioning into a culinary career
- Seeking a pathway to higher-level hospitality or management qualifications

Characteristics of the target group are as follows:

- International students who wish to gain a Certificate IV in Kitchen Management qualification
- Students who are passionate about cooking and aspire to work in professional kitchens, restaurants, hotels, or catering environments
- The majority of students may have English as a second language; therefore, appropriate entry requirements are in place to ensure sufficient language, literacy, and numeracy skills for successful course completion
- Students are typically aged between 18–35 years, including those commencing their careers, upskilling, or transitioning into the hospitality industry
- Students who prefer hands-on, practical learning environments with real industry experience

Credit and/or RPL can be provided for those with existing skills and knowledge allowing such students to complete the course in a shorter timeframe.



Units of Competency

This course includes the units below, all of which must be completed to earn the full qualification. Completing only some units will result in a Statement of Attainment.

	Unit Code	Unit Name	Core/Elective
1	SITHCCC023*	Use food preparation equipment	Core
2	SITHCCC027*	Prepare dishes using basic methods of cookery	Core
3	SITHCCC028*	Prepare appetisers and salads	Core
4	SITHCCC029*	Prepare stocks, sauces and soups	Core
5	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
6	SITHCCC031*	Prepare vegetarian and vegan dishes	Core
7	SITHCCC035*	Prepare poultry dishes	Core
8	SITHCCC036*	Prepare meat dishes	Core
9	SITHCCC037*	Prepare seafood dishes	Core
10	SITHCCC041*	Produce cakes, pastries and breads	Core
11	SITHCCC042*	Prepare food to meet special dietary requirements	Core
12	SITHCCC043*	Work effectively as a cook	Core
13	SITHKOP010	Plan and cost recipes	Core
14	SITHKOP012*	Develop recipes for special dietary requirements	Core
15	SITHKOP013*	Plan cooking operations	Core
16	SITHKOP015*	Design and cost menus	Core
17	SITHPAT016*	Produce desserts	Core
18	SITXCOM010	Manage conflict	Core
19	SITXFIN009	Manage finances within a budget	Core
20	SITXFSA005	Use hygienic practices for food safety	Core
21	SITXFSA006	Participate in safe food handling	Core
22	SITXFSA008	Develop and implement a food safety program	Core
23	SITXHRM008	Roster staff	Core
24	SITXHRM009	Lead and manage people	Core
25	SITXINV006*	Receive, store and maintain stock	Core
26	SITXMGT004	Monitor work operations	Core
27	SITXWHS007	Implement and monitor work health and safety practices	Core
28	BSBTWK501	Lead diversity and inclusion	Elective 'E'
29	SITHCCC039*	Produce pates and terrines	Elective 'A'
30	SITHCCC040*	Prepare and serve cheese	Elective 'A'
31	SITHKOP014*	Plan catering for events or functions	Elective 'A'
32	SITXCCS015	Enhance customer service experiences	Elective 'E'
33	SITXWHS006	Identify hazards, assess and control safety risks	Elective 'E'

* indicates there is a pre requisite for this unit



Training and Assessment Information



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Flexible, Practical Learning Designed for Your Success

This course combines face-to-face training with guided self-study, delivered at Elevare's modern training facilities to give you the best of both practical and independent learning.

You will attend 20 hours of face-to-face classes each week, including interactive lectures and hands-on tutorials and structured self study. Our experienced trainers guide you through key topics using real-world examples, group discussions, and practical activities—helping you build both your industry knowledge and job-ready skills.

Tutorial sessions are highly engaging and may include role-plays, presentations, group activities, and practical demonstrations, giving you the confidence to apply what you learn in real hospitality environments. The structured self-study is through our easy-to-use Learning Management System. This allows you to reinforce your learning at your own pace with guided activities and resources.

We provide strong support throughout your studies. You'll have access to learning materials, academic assistance, and direct contact with your trainers—both in class and outside via email, phone or a virtual office so you're never learning alone.

Assessment is designed to reflect real workplace situations and may include projects, case studies, practical observations, and short-answer tasks, ensuring you graduate with skills that employers value.

Assessment Tasks:

- Reflect real life work tasks
- Are required to be performed within industry standard timeframes as specified by assessors in relation to each task.
- Are assessed using assessment criteria that relate to the quality of work expected by the industry.
- Are performed to industry safety requirements as relevant.
- Utilise authentic workplace documentation.
- Require students to work with others as part of a team.
- Require students to plan and prioritise competing work tasks.
- Involve the use of standard, workplace equipment such as computers and software.
- Ensure that students are required to consider workplace constraints such as time and budgets.



Training Information

Course Progress and Attendance

Satisfactory course progress and attendance is very important to meet visa requirements. Please read the International Student Handbook carefully for more information. You will also be provided with further information about course progress and attendance requirements at your orientation.

Student Support

We offer the following in relation to support and welfare:

- one on one support from the trainer/assessor
- support with personal issues
- access to additional learning resources
- reasonable adjustment in assessment
- social events
- information about external sources of support.

You may not have studied for a while, may have English as a second language or need additional assistance with literacy or numeracy.

We will identify any additional support needs you may have at the time of application and enrolment and may prepare a Student Support Plan for you based on those needs.



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Resource Requirements

You are required to bring your own laptop with Office 365 (or similar program) to all classes. These costs are not included in your course fees.

Specifications for laptops and associated costs are included below.

Name of Software	Associated Costs	
Office 365	\$139 annually	https://www.microsoft.com/en-au/microsoft-365/buy/compare-all-microsoft-365-products
Laptop Details		
Any Laptop that meets the below specifications	\$700 (approx)	various

PC	Minimum Requirements
Processor	Intel® or AMD processor with 64-bit support*; 2 GHz or faster processor Microsoft Windows 10
Operating system	Microsoft Windows 10
RAM	RAM 10 GB or more of RAM (8 GB recommended)
Hard disk space	3.1 GB or more of available hard-disk space
Monitor resolution	1024 x 768 display (1280x800 recommended) with 16-bit colour and 512 MB or more of dedicated VRAM; 2 GB is recommended.
Graphics processor acceleration requirements	OpenGL 2.0-capable system
Internet	Internet Internet connection and registration are necessary for required software activation, validation of subscriptions, and access to online services.

MAC OS	Minimum Requirements
Processor	Multicore Intel processor with 64-bit support
Operating system	Big Sur
RAM	2 GB or more of RAM (8 GB recommended)
Hard disk space	4 GB or more of available hard-disk space for 64-bit installation; additional free space required during installation.
Monitor resolution	1024 x 768 display (1280x800 recommended) with 16-bit colour and 512 MB or more of dedicated VRAM; 2 GB is recommended.
Graphics processor acceleration requirements	OpenGL 2.0-capable system
Internet	Internet Internet connection and registration are necessary for required software activation, validation of subscriptions, and access to online services.

Course Information



Course Credit

You can apply for recognition of existing qualifications or skills, knowledge, and experience (credit transfer or recognition of prior learning) as per the information included in our International Student Handbook.

If you are granted course credit, this will affect your course fees as well as the duration of your course. We will advise you in writing of changes to fees or course duration as a result of the credit. You will also be issued with a new Confirmation of Enrolment.

For any questions about course credit, contact us directly.

Entry Requirements

Elevare has the following International Student Course Entry Requirements:

- Be at least 18 years of age
- Have an IELTS* score of 6.0 (test results must be no more than 2 years old)
- Enrolment Fee Completed Australian Year 12 or its overseas equivalent or an Australian Qualification Framework (AQF) Certificate III or higher

*Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that Elevare can confirm they are equivalent to IELTS 5.5.

In addition, all students who are undertaking this qualification must have a laptop or computer that is installed with Microsoft Office or similar while in class.

Course Costs

Enrolment Fee	\$250 (non-refundable to be paid on application)
Tuition Fee	\$21,000
Non-Tuition Fee	Material Fee: \$2000
Total cost is AUD \$23,250 (please contact us for current offers and discounts)	

A detailed payment plan and payment arrangements are provided in the Offer Letter and Student Agreement. You must pay all your course fees and on time. Non-payment of fees may result in cancellation of enrolment.

You are also required to take out Overseas Health Insurance Cover (OSHC) before arriving in Australia. Elevare provides details of OSHC providers in the International Student Handbook. You can approach any of these providers to find out costs and organise your cover.

Additional costs associated with living in Australia are outlined in the International Student Handbook. You should carefully review these costs in relation to budgeting. Further information can be found at <https://www.studyaustralia.gov.au/en/life-in-australia/living-and-education-costs.html>



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HOW CAN I APPLY?

To apply for this course, you are required to complete an enrolment form and submit all required supporting evidence, including copies of:

- High School Certificate
- Academic Transcript(s)
- Passport
- Proof of English language proficiency
- other related documents

WHERE TO FROM HERE?

If your application is successful, we will send you an Offer Letter and Student Agreement. You should make sure you read through this document carefully to make sure you are happy with all of the terms and conditions. If you are, then simply sign the document and send it back to us.

Once we receive this, we will issue you with a Confirmation of Enrolment (CoE) letter and an invoice for the first payment.

The first day of each course will include orientation and induction. Orientation will include information about the campus, living in Australia, accessing our support services and methods for achieving success throughout the course, including course progress requirements.

This course outline should be read in conjunction with Elevare's International Student Handbook. This can be found online at www.eic.nsw.edu.au

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