



Australian Government

SITSS00054 Kitchen Management

Release 1

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Modification History

Not applicable.

Description

A set of skills to equip individuals to manage the operation of a commercial kitchen.

Pathways Information

Achievement of these units provides credit towards qualifications in tourism, travel, hospitality, events, holiday parks and resorts in the SIT Tourism, Travel and Hospitality Training Package and qualifications in the BSB Business Services Training Package.

Licensing/Regulatory Information

Certification requirements apply at a state and territory level to individuals involved in food handling. Certification in some states relies on the achievement of SITXFSA001 Use hygienic practices for food safety.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support the SITXFSA001 unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

Skill Set Requirements

Unit code	Unit title
BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHKOP005	Coordinate cooking operations
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXWHS002	Identify hazards, assess and control safety risks
SITXWHS003	Implement and monitor work health and safety practices

Target Group

This skill set is for commercial cooks, including those who specialise in Asian cookery or patisserie, with a trade qualification who require kitchen management skills.

Suggested words for Statement of Attainment

These units of competency from the SIT Tourism, Travel and Hospitality Training Package provide a set of skills for managing the operation of a commercial kitchen.