



**Australian Government**

# **SITSS00066 Kitchen Management Skill Set**

**Release 1**

# SITSS00066 Kitchen Management Skill Set

## 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 a range of qualifications in the SIT Tourism, Travel and Hospitality 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 specific units of competency relating to food safety.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support food safety units of competency 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
SITHKOP013	Plan cooking operations
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXWHS007	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.