SIT40621 Certificate IV in Catering Management

Release 1

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Modification History

Not applicable.

Qualification Description

This qualification reflects the role of individuals working in catering operations who have a supervisory or team leading role. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens, and mobile catering businesses of varying size.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

23 units must be completed:

- 15 core units
- 8 elective units, consisting of:
    - 5 units from Group A, Group B, Group C or Group D below
    - 3 units from the electives listed below or from any current endorsed Training Package or accredited course.

All electives chosen must contribute to a valid, industry-supported vocational outcome.

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

Core units

BSBTWK501	Lead diversity and inclusion
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC043*	Work effectively as a cook

SITHKOP013*	Plan cooking operations
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006*	Receive, store and maintain stock
SITXINV008	Control stock
SITXWHS007	Implement and monitor work health and safety practices

Elective units

Group A - Cookery and Catering

SITHCCC025*	Prepare and present sandwiches
SITHCCC026*	Package prepared foodstuffs
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC032*	Produce cook-chill and cook-freeze foods
SITHCCC033*	Re-thermalise chilled and frozen foods
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC038*	Produce and serve food for buffets

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SITHCCC039*	Produce pates and terrines
SITHCCC040*	Prepare and serve cheese
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC044*	Prepare specialised food items
SITXFSA007*	Transport and store food
SITXFSA008*	Develop and implement a food safety program

Group B - Patisserie

SITHPAT011*	Produce cakes
SITHPAT013*	Produce pastries
SITHPAT014*	Produce yeast-based bakery products
SITHPAT016*	Produce desserts
SITHPAT018*	Produce chocolate confectionery

Group C - Kitchen Operations and Management

HLTAHA019	Assist with the monitoring and modification of meals and menus according to individualised plans
SITHKOP010	Plan and cost recipes
SITHKOP011*	Plan and implement service of buffets
SITHKOP012*	Develop recipes for special dietary requirements
SITHKOP014	Plan catering for events or functions

Group D - Food and Beverage

SITHFAB021	Provide responsible service of alcohol
SITHFAB023*	Operate a bar
SITHFAB025*	Prepare and serve espresso coffee
SITHFAB027*	Serve food and beverage
SITHFAB034*	Provide table service of food and beverage

SkillsIQ

Group E - General electives

BSBFIN401	Report on financial activity
HLTAID011	Provide First Aid
SITHKOP016	Select catering systems
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SIRXOSM003*	Use social media and online tools
SIRXOSM006*	Develop and manage social media and online strategies
SIRXOSM007*	Manage risk to organisational reputation in an online setting
SITXCCS014	Provide service to customers
SITXCCS015	Enhance customer service experiences
SITXFIN008	Interpret financial information
SITXINV007	Purchase goods
SITXMGT004	Monitor work operations
SITXWHS006	Identify hazards, assess and control safety risks

Qualification Mapping Information

Supersedes and is equivalent to SIT40616 Certificate IV in Catering Operations.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694