



Certificate IV in Kitchen Management

National ID: SIT40521 | State ID: BHS7

Turn your passion for food into your future profession, tap into your true potential and become a leader in the kitchen.

This course will build and advance your culinary skills, making you job ready for roles such as Supervisor/Team Leader Chef or Cook. You'll also establish a comprehensive understanding of commercial kitchen operations, learning people management skills, finance processes and food safety programs.

Be guided by our team of expert lecturers who are experienced industry professionals, as you learn to lead a team and run a fast-paced kitchen. You'll further develop your cookery skillset, gaining knowledge of how to plan a menu whilst progressing your food preparation technique, cooking a wide-range of creations and working on perfecting presentation of dishes.

The hospitality, tourism and events industries are the world's largest employers and this nationally recognised qualification will enhance your employability opportunities making you workforce ready for roles in restaurants, hotels, cafes, nightclubs and in pubs.

Take the next step in your cookery career, advance to a supervisory level in the kitchen and acquire a skillset that could take you around the globe.

Gain these skills

- lead a team in a commercial kitchen
- plan, prepare and cook food
- produce dishes suitable for cultural and dietary requirements
- learn about cleaning
- first aid
- food safety programs
- manage workplace conflict
- hygiene
- workplace health and safety

Your qualification prepares you for roles such as:

Chef | Chef de Partie



Further Study Option(s)

Diploma of Hospitality Management

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Course Overview



| Location | Duration | Competitive | Selection criteria |
|------------------------------|---------------|-------------|-----------------------|
| Joondalup (Kendrew Crescent) | Two semesters | No | No selection criteria |