

SIT40521 Certificate IV in Kitchen Management: 27 core units and what that tells you | CHT

Canonical: <https://cht.edu.au/workplace-training/certificate-iv-in-kitchen-management/>

Details:

Product

Product Facts

****Product Name**:** Certificate IV in Kitchen Management (SIT40521) Melbourne, VIC - Complete Hospitality Training ****Fulfillment Type**:** online ****Category**:** Education & Training > Vocational & Professional Certifications

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. 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 organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

SIT40521 Certificate IV in Kitchen Management

We deliver this course through workplace (apprenticeship). Our official course page lists a duration of 18-36 months. These are our delivery arrangements for this course; the qualification and unit comparisons below explain the national requirements. Check the official course page for current intake and enrolment details.

View our official course details and booking information . Course details checked 2 October 2026.

Course background and related accredited requirements

SIT40521 is a thirty-three-unit Certificate IV from the SIT Tourism, Travel and Hospitality Training Package — twenty-seven core units and six electives. It is the largest qualification on our scope , and it carries a name that catches people out: it supersedes the old Certificate IV in Commercial Cookery , and the two are equivalent despite the change of title.

We deliver it in Victoria and Western Australia only .

At a glance

||| --- | --- || Code | SIT40521 || Title | Certificate IV in Kitchen Management || Training package | SIT Tourism, Travel and Hospitality || Package developer | Service and Creative Skills Australia || Current release | Release 1, 10 June 2022 || Status | Current, to 30 June 2032 || AQF level | 4 || AQF volume of learning | 0.5 to 2 years || Total units | 33 — 27 core, 6 elective || Elective structure | 3 from Group A, 3 from the listed electives or any current endorsed package || Elective groups | Five — A Cookery and catering, B Asian cookery, C Patisserie, D Food and beverage, E General || Core ratio | 82% — the highest of any of our qualifications || Entry requirements | None || Licensing | None applies to the qualification || Supersedes | SIT40516 Certificate IV in Commercial Cookery , equivalent || On our scope | Yes, RTO 3722, deliver and assess || Delivery | VIC and WA only || CRICOS | Not registered |

The name change, and why it matters

SIT40521 supersedes SIT40516 Certificate IV in Commercial Cookery , dated 9 June 2022, and the National Register records the two as equivalent .

The qualification was renamed from Commercial Cookery to Kitchen Management . That is not cosmetic: it reflects what the core units actually cover. Alongside the cookery units sit menu design and costing, cooking operations planning, food safety program development, rostering, budget management and conflict management. The qualification is about running a kitchen, not only cooking in one.

The training package descriptor puts it the same way: the qualification reflects the role of chefs and cooks who have a supervisory or team-leading role in the kitchen , operating independently or with limited guidance and using discretion to solve non-routine problems . The job titles it names are chef and head chef .

The equivalence records equivalent workplace outcomes for SIT40516 and SIT40521. It does not automatically award a SIT40521 certificate. We must review a learner's evidence and the current requirements before determining credit, transition arrangements or any further training. But anyone searching for "Certificate IV in Commercial Cookery" will not find a current qualification under that name, and may wrongly conclude it has been discontinued. It has not. It has been renamed.

Equivalence is recorded per qualification and cannot be assumed. Compare SIT50322 Diploma of Event Management , which supersedes SIT50316 and is not equivalent, so a holder of the old code needs a credit transfer and RPL assessment rather than an automatic upgrade. And BSB30120 Certificate III in Business is not equivalent to any of its six predecessors. Always check the register rather than assuming.

SIT40516 is superseded and is not on our scope. Check any advertised code on training.gov.au .

Twenty-seven core units

The core divides into three clear groups.

Cookery practice — 13 units

| Code | Title | | --- | --- | | SITHCCC023 | Use food preparation equipment | | SITHCCC027 | Prepare dishes using basic methods of cookery | | 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 | | SITHCCC035 | Prepare poultry dishes | | SITHCCC036 | Prepare meat dishes | | SITHCCC037 | Prepare seafood dishes | | SITHCCC041 | Produce cakes, pastries and breads | | SITHCCC042 | Prepare food to meet special dietary requirements | | SITHCCC043 | Work effectively as a cook | | SITHPAT016 | Produce desserts |

This block is shared with SIT30821 Certificate III in Commercial Cookery , which is why the Certificate III is the natural feeder qualification.

Kitchen management — 5 units

| Code | Title | | --- | --- | | SITHKOP010 | Plan and cost recipes | | SITHKOP012 | Develop recipes for special dietary requirements | | SITHKOP013 | Plan cooking operations | | SITHKOP015 | Design and cost menus | | SITXINV006 | Receive, store and maintain stock |

These are what separate SIT40521 from the Certificate III. Designing and costing a menu, planning cooking operations and developing recipes for special dietary requirements are chef responsibilities, not cook responsibilities.

SITHKOP015 Design and cost menus is the commercially decisive one. A chef who can cook but cannot cost a menu cannot protect a gross margin, and menu costing is where most kitchen profitability is won or lost.

Compliance and people — 9 units

| Code | Title | | --- | --- | | SITXFSA005 | Use hygienic practices for food safety | | SITXFSA006 | Participate in safe food handling practices | | SITXFSA008 | Develop and implement a food safety program | | SITXCOM010 | Manage conflict | | SITXFIN009 | Manage finances within a budget | | SITXHRM008 | Roster staff | | SITXHRM009 | Lead and manage people | | SITXMGT004 | Monitor work operations | | SITXWHS007 | Implement and monitor work health and safety practices |

Three food safety units are core , and the third is the significant one. SITXFSA008 Develop and implement a food safety program goes beyond personal hygiene and safe handling to the documented food safety program many businesses must maintain.

It is worth being precise about how that connects to the law. Standard 3.2.2A of the Food Standards Code , which commenced 8 December 2023 , requires category one and category two food businesses to have trained food handlers and a certified Food Safety Supervisor whose certificate was issued within the preceding five years . Category one businesses — anyone who processes unpackaged potentially hazardous food into food that is both potentially hazardous and ready to eat, which is any kitchen that cooks — additionally carry the substantiation records tool: records across eight practice areas, kept three months , accessible at the premises.

SITXFSA005 and SITXFSA006 together form the SITSS00069 Food Safety Supervision skill set, so a SIT40521 graduate holds the supervisor units. SITXFSA008 is the unit that equips someone to build the program itself, which is a different and larger task. See Food Safety Supervisor and Standard 3.2.2A explained .

One caveat that matters for a multi-state group: in New South Wales the Food Safety Supervisor requirement is met by a separate state-issued certificate from a provider approved by the NSW Food Authority under Food Act 2003 s 106H, and we are not on that list . Holding SIT40521 gives you the national units; it does not give you the NSW certificate.

SITXHRM008 Roster staff deserves a note of its own on a management qualification. Rostering is where award compliance actually happens: a roster that misreads the classification structure, the minimum engagement periods or the break provisions of the applicable award creates an underpayment before anyone has worked a shift. Which award applies is covered below, and for a kitchen it is not always the obvious one.

Packaging rules, and the five elective groups

Thirty-three units must be completed: twenty-seven core and six elective. The electives are:

3 units from Group A — Cookery and catering

3 units from the listed electives, or from any current endorsed training package or accredited course

All electives chosen must contribute to a valid, industry-supported vocational outcome , and selection must be guided by the job outcome sought, local industry requirements, and the complexity of skills appropriate to the AQF level. That is a packaging rule rather than advice, which is why an RTO will decline an incoherent elective set.

At thirty of thirty-three units fixed or group-constrained, this is the most prescribed qualification we deliver. There are effectively three free choices.

There are five elective groups, not one pool , and knowing their names is the difference between choosing deliberately and accepting whatever is scheduled:

| Group | Theme | | --- | --- | | Group A | Cookery and catering — the only group with a mandatory quota, three units | | Group B | Asian cookery | | Group C | Patisserie | | Group D | Food and beverage | | Group E | General electives |

Group A, in full — this is where three of your six electives must come from

| Code | Title | | --- | --- | | SITHCCC026 | Package prepared foodstuffs | | SITHCCC032 | Produce cook-chill and cook-freeze foods | | SITHCCC033 | Re-thermalise chilled and frozen foods | | SITHCCC038 | Produce and serve food for buffets | | SITHCCC039 | Produce pates and terrines | | SITHCCC040 | Prepare and serve cheese | | SITHCCC044 | Prepare specialised food items | | SITXFSA007 | Transport and store food | | SITHKOP011 | Plan and implement service of buffets | | SITHKOP014 | Plan catering for events or functions |

Ten units, three to choose. Read as a set, Group A is mostly about food that leaves the kitchen it was cooked in — cook-chill and cook-freeze, re-thermalising, transport and storage, buffets, function catering. That is a coherent theme rather than a grab bag, and it is worth choosing with the venue in mind: a kitchen that does off-site functions has a different obvious three from a kitchen that does not. SITHKOP011 and SITHKOP014 are the two planning units in the group and are the closest in character to the management core.

Group B — Asian cookery

SITHASC021 Prepare Asian appetisers and snacks; SITHASC022 Prepare Asian stocks and soups; SITHASC023 Prepare Asian sauces, dips and accompaniments; SITHASC024 Prepare Asian salads; SITHASC025 Prepare Asian rice and noodles; SITHASC027 Prepare Asian cooked dishes; SITHASC028 Prepare Asian desserts; SITHASC033 Prepare dim sum.

Groups C Patisserie , D Food and beverage and E General electives supply the remaining three, alongside any current endorsed training package or accredited course.

Sequencing is the real constraint

Several electives carry prerequisites — SITHCCC026 Package prepared foodstuffs requires SITXFSA005 first — and most of the core cookery units carry prerequisites of their own, so sequencing is a genuine planning task rather than a formality. Note that SITXFSA005 is core here, so that prerequisite is included, but students still need to complete it in the appropriate sequence. Verify each unit's prerequisites, and the current group membership, on training.gov.au before finalising a set.

Duration, licensing and the certificate

Three facts set outside any provider's control.

Entry requirements: none. The training package sets no entry requirement for SIT40521 — no prerequisite qualification and no prior experience, even at thirty-three units. Our own enrolment conditions are separate and are set out below.

No licence attaches to the qualification. At the time of publication, no licensing, legislative or certification requirements apply to SIT40521 , and the skills in it must be applied in accordance with Commonwealth and state or territory legislation, Australian standards and industry codes of practice. That distinction carries real weight on a kitchen qualification, because the food safety obligations are imposed on the business by the Food Standards Code and by state food law, not conferred on the individual by the testamur. Holding SITXFSA008 equips you to build a food safety program; it does not by itself make a program compliant, register a premises, or — as noted above — produce the separate NSW Food Safety Supervisor certificate.

Duration is anchored by the AQF. The volume of learning for a Certificate IV is 0.5 to 2 years , with the short end intended for specialist qualifications that build on existing knowledge; Certificate II is 0.5 to 1 year, Certificate III 1 to 2 years and Diploma 1 to 2 years. The volume must be sufficient for graduates to achieve the learning outcomes , and ASQA names "accelerating or shortening training without allowing students sufficient time for skill development and knowledge application" and "marketing unrealistically short courses" as compliance risks in their own right. At thirty-three units with extensive

prerequisite chains, the low end of that range is only realistic where substantial credit transfer from SIT30821 or recognition of prior learning accounts for it — which is exactly the case for most learners here, and is a legitimate reason for a shorter program rather than a red flag.

Certification has a deadline. Once you are assessed as competent, the RTO must issue your AQF certification documentation within 30 calendar days of completion of the assessment, provided you have completed the qualification (or the units you later withdrew from) and paid all agreed fees. The testamur must carry the issuing organisation's name, registration code and logo, the code and title of the qualification, the Nationally Recognised Training logo used in accordance with the NRT Logo Conditions of Use, the signature of an authorised individual, a seal, corporate identifier or unique watermark, a statement recognising the qualification within the AQF, and where applicable an "Achieved through Australian Apprenticeship arrangements" statement — which is relevant here, since many learners come through an apprenticeship. Your USI must not be printed on it, and the RTO must retain records of all AQF certification documentation for thirty years, which is why a replacement copy is obtainable decades later.

Where it sits among our qualifications

Qualification	Units	Core	Core ratio	BSB40520 Leadership and Management
12 5 42%	BSB30120 Business	13 6 46%	SIT30622 Hospitality	15 6 40%
SIT30722 Hospitality (Restaurant FOH)	20 9 45%	SIT50322 Event Management	20 13 65%	SIT40422 Hospitality
21 9 43%	SIT30821 Commercial Cookery	25 20 80%	SIT50422 Hospitality Management	28 11 39%
SIT40521 Kitchen Management	33 27 82%			

Both cookery qualifications sit at the top of that column, and for the same reason: a cook's competence is not substitutable. You cannot choose not to learn seafood.

For context, these nine are part of a scope carrying 17 current qualifications, 81 current skill sets and 579 current units — see about us.

The Certificate III overlap, and why it matters for cost

This is the most financially useful fact on the page. Seventeen of the twenty core units in SIT30821 Certificate III in Commercial Cookery also appear in SIT40521's core — the thirteen cookery units, plus SITHKOP010, SITXINV006, SITXFSA005 and SITXFSA006.

The three that do not carry across are SITHKOP009 Clean kitchen premises and equipment, SITXHRM007 Coach others in job skills, and SITXWHS005 Participate in safe work practices — the last of which is effectively replaced at Certificate IV level by the more demanding SITXWHS007 Implement and monitor work health and safety practices.

So someone holding SIT30821 who progresses to SIT40521 may be eligible for credit transfer for the seventeen shared core units; we confirm the remaining study after reviewing the evidence and the elective plan. Credit transfer sits under Standard 1.7 of the Outcome Standards: it is an administrative recognition of identical units, evidenced by your Statement of Attainment or testamur, and it should not require reassessment. That is different from recognition of prior learning under Standard 1.6, which assesses prior skills, learning and experience against the unit's own evidence requirements. Raise the right one at the pre-training review, with your USI in hand. We first verify the evidence and equivalence, check that the units fit your training product, and check for licensing or regulatory restrictions before granting credit. See ASQA's credit-transfer guidance.

Where we can deliver it

Our scope for SIT40521 covers Victoria and Western Australia only — the narrowest reach of any qualification on our scope apart from the two Victoria-only diplomas.

| Qualification | Our delivery states | | --- | --- | | SIT30622 , SIT30722 , SIT40422 , BSB30120 , BSB40520 | All 8 jurisdictions | | SIT30821 Commercial Cookery | SA, TAS, VIC, WA | | SIT40521 Kitchen Management | VIC, WA | | SIT50322 , SIT50422 | VIC only |

An RTO may only deliver and assess within its registered scope. If you are outside Victoria or Western Australia, search the qualification on training.gov.au and filter by provider.

International students

SIT40521 is not CRICOS-registered , and neither is SIT30821 .

So neither of our dedicated cookery qualifications is available to an international student on a student visa . Only three of our courses are: SIT40422 (116358F), SIT50322 (118427D) and SIT50422 (115534C). The CRICOS-registered route with a culinary emphasis is the Diploma of Hospitality Management, culinary stream.

That is worth knowing before planning, because the cookery qualifications are the ones most often assumed to be the international pathway.

Pay: the Level 4 floor, and the chef grades above it

Three of the four awards covering hospitality premises carry the same provision. An employee has the appropriate level of training if they have completed a relevant qualification or the relevant units of competency — and the note attached to that definition sets a floor:

The minimum classification level for an employee who has completed AQF Certificate III or higher qualifications relevant to the classification in which they are employed and who makes use of skills and knowledge derived from Certificate III competencies relevant to the work undertaken is Level 4 .

| Award | Level 4 floor | Rate clause | | --- | --- | --- | | MA000009 Hospitality Industry (General) | Yes | cl 18.1 Adult rates | | MA000119 Restaurant Industry | Yes | cl 18.1 Adult rates | | MA000058 Registered and Licensed Clubs | Yes | cl 18.3 | | MA000003 Fast Food Industry | No equivalent provision | — |

SIT40521 is AQF 4, comfortably above the Certificate III threshold. And for a cook the floor lands somewhere specific: under MA000119 , Schedule A defines the Level 4 classification as Cook grade 3 (tradesperson) , and the award's own "standard rate" is defined as the Level 4 rate . The ladder continues above it — Level 5 is Cook grade 4 (tradesperson) and Level 6 is Cook grade 5 (tradesperson) .

So a relevant qualification used at work is an explicit route to a tradesperson grade without serving an apprenticeship , and at Certificate IV level with menu design, costing and food safety program development in the core, the argument for a grade above the floor is a good deal stronger than it is for a Certificate III holder.

Three caveats. Under MA000009 and MA000119 the qualification must be relevant to the classification you are employed in and you must make use of the skills — it is not automatic on completion. MA000058 states the floor for "AQF Certificate III qualifications" without the "or higher", and adds that the Fair Work Commission may require the employee to demonstrate they utilise the relevant skills. And disputes go to different places: clause 40 of MA000009, clause 34 of MA000119, or referral to the Fair Work Commission under MA000058.

Which award covers the kitchen

Decided by the premises, not the job title . Each award covers its industry "to the exclusion of any other modern award", so exactly one applies to a given venue.

| Award | Code | Premises | | --- | --- | --- | | Hospitality Industry (General) Award 2020 | MA000009 | Hotels, pubs, taverns, motels, resorts, casinos, caterers , accommodation | | Registered and Licensed

Clubs Award 2020 | MA000058 | Registered not-for-profit clubs — RSL, bowls, golf, sporting, community | | Restaurant Industry Award 2020 | MA000119 | Standalone restaurants, cafes, night clubs, reception centres, roadhouses | | Fast Food Industry Award 2010 | MA000003 | Food sold mainly to be eaten away from the counter, food courts |

Two boundaries are commonly got wrong, and both matter to a chef writing a roster. A registered club is not covered by MA000009 — clause 4.4(d)(i) expressly excludes "clubs registered or recognised under State or Territory legislation", and clause 4.3 of MA000058 requires the club to be registered under a liquor, gaming, associations incorporation or corporations statute and to operate not-for-profit for its members and the community. And a night club is not a club for award purposes, being commercial: that is MA000119.

So the same chef, cooking the same menu, sits under a different instrument depending on whether the kitchen is in a pub, a standalone restaurant, an RSL club or a food court — and the Level 4 argument fails in the food court, because MA000003 has no equivalent provision. Note too that a contract caterer is MA000009, not MA000119, which catches out kitchens that also do off-site functions.

One practical point: under MA000009 clause 3.3 the employer must make copies of the award and the National Employment Standards available to all employees, on a noticeboard or by accessible electronic means. If nobody in the kitchen can say where the award is, that is itself a signal.

No pay rates are published here. Award rates re-set every 1 July and a stale figure is worse than none — use the Fair Work Ombudsman's Pay and Conditions Tool with your award code.

The migration question

The occupation determines the pathway, not the qualification. Through Trades Recognition Australia only Chef (ANZSCO 351311) and Cook (351411) are assessable in this field, and a skills assessment is a separate process from holding a qualification. Cafe or Restaurant Manager, ANZSCO 141111, is not on the Core Skills Occupation List as at 1 September 2026, while Chef is item 386 and Cook item 387. TRA accepts SIT40521 for Chef, and SIT30821 or SIT40521 for Cook — so this is the qualification TRA names for the higher of the two occupations.

Two limits to state plainly. Chef sits at ANZSCO skill level 2 and Cook at skill level 3; for Cook the indicative requirement is a minimum of three years relevant full-time paid work with formal training, or five years without, and Chefs, Fast Food Cooks and Kitchenhands are expressly excluded from the Cook unit group while Cooks, Fast Food Cooks and Kitchenhands are excluded from the Chef unit group — so the job title on a reference matters. And Home Affairs applies caveats to Chef and Cook in certain circumstances, relating to matters such as fast food outlets, limited-service restaurants and business size. Those caveats could not be verified for this page and could materially narrow the practical pathway. Do not treat the occupation being listed as a clear route. See skills assessment, and note the distinction between a TRA migration skills assessment and recognition of prior learning — they are different processes with different purposes.

Cookery is one of the few hospitality areas where a migration pathway exists at all, which is part of why this qualification and SIT30821 attract the enquiries they do.

Entry requirements

The training package sets no entry requirements for SIT40521 — no prerequisite qualification and no prior experience — though in practice most learners arrive from SIT30821 or from significant kitchen experience assessed through recognition of prior learning.

We apply our own enrolment conditions: minimum age 16, documentation for learners under 17 relating to school attendance, language, literacy and numeracy at or around ACSF Level 3, and for apprentices and trainees, employment under a training contract with employer referral.

All learners complete a pre-training review , required under Standard 2.2 of the Outcome Standards for RTOs — the standard obliges the RTO to review, before enrolment, a prospective student's skills and competencies including language, literacy, numeracy and digital literacy, and individual requirements including physical skills, prior experience and any unit prerequisites, then advise whether the training product suits them. Cite the instrument by name: the National Code 2018 has a different Standard 2.2 , about assessing an overseas student's English and qualifications for entry.

Given the size of this qualification, recognition of prior learning and credit transfer are particularly worth raising there. RTOs must offer RPL under Standard 1.6 ; it is a genuine assessment against the same evidence requirements rather than a waiver, but on a thirty-three-unit qualification an experienced chef may already demonstrate a substantial proportion in practice. Two points from our own policy: credit transfer attracts no fee to the student , and RPL is not available through government funding — it is available fee-for-service.

For nationally recognised training, a Unique Student Identifier (USI) is generally required before a qualification or Statement of Attainment can be issued , unless an applicable exemption applies. See the official USI exemption guidance . A USI is free at usi.gov.au . If you already have one, recover it rather than creating another.

If you are doing it under a training contract

Apprentice and trainee provisions apply to many enrolments in this qualification:

A full-time traineeship is 38 ordinary hours per week , of which 20 per cent must be approved training

You are entitled to be released from work without loss of pay for training and assessment specified in the training contract, and that time counts as time worked . For apprentices that is clause 12.7(a) ; for trainees it is Schedule E clause E.5.2 . It is not discretionary, and discouraging attendance is a breach

Under clause 12.7(c) to (e) the employer must reimburse the apprentice for all fees paid to an RTO for required courses , and for required textbooks the employer did not supply , due by the later of six months after the apprenticeship starts, six months after the relevant stage, or three months after the RTO's training starts , subject to satisfactory progress

Apprentice wage progression is competency-based . Once your employer receives written advice that the RTO has assessed you as meeting the requirements, they have 21 days to raise a disagreement. If none is raised, progression follows. Unresolved disputes go to the state apprenticeship authority — VRQA in Victoria — and then to the award dispute clause

One trap worth reading before the training plan is signed: approved training delivered wholly off the job by an RTO attracts the schedule rate in full, while training delivered wholly on the job, or partly on and partly off , attracts that rate less 20 per cent . A line describing the training as workplace-based moves the employer to the reduced calculation.

Your training plan is what makes that administrable, because it maps units to the progression milestones. On a thirty-three-unit qualification with extensive prerequisite chains, the sequencing in that plan directly determines when you can progress, so it is worth reading rather than filing.

What you receive

On completion, a qualification testamur for SIT40521, recorded on your national training transcript against your USI.

On partial completion, a Statement of Attainment for the units achieved, carrying the full title and national code of each unit and identifying the qualification those units form part of. It stays on your transcript permanently and credit-transfers at any Australian RTO. On a thirty-three-unit qualification that matters more than usual: a learner who completes twenty-five units and stops has twenty-five units of portable credit, not nothing.

About us

We are Complete Hospitality Training , RTO 3722, CRICOS provider code 04242E, Level 3, 28 Elizabeth Street, Melbourne VIC 3000, and 410 Elizabeth Street, Surry Hills NSW 2010. Contact melbourne@cht.edu.au or +61 3 9654 1554 .

SIT40521 is on our scope of registration as deliver and assess in Victoria and Western Australia.

See also all courses , about us , skills assessment and the student toolkit .

We link to the relevant course and regulatory sources in this guide. Check those sources for current requirements, and confirm course availability, delivery, fees and entry requirements with us before enrolling. Assessment wording clarified on 2 October 2026. SITXFSA005 unit record .

Equivalence wording clarified on 2 October 2026. We verify evidence and applicable requirements before making credit-transfer decisions; an equivalence mapping is not an automatic award of a newer qualification. ASQA credit-transfer guidance ; ASQA training-product changes .

How many units are in SIT40521?

Thirty-three: twenty-seven core and six elective. It is the largest qualification on our scope, with the highest core ratio at 82%.

How many elective groups are there?

Five: A Cookery and catering, B Asian cookery, C Patisserie, D Food and beverage and E General electives. Only Group A carries a quota — three of your six electives must come from it.

What is in Group A?

Ten units: SITHCCC026 package prepared foodstuffs, SITHCCC032 cook-chill and cook-freeze, SITHCCC033 re-thermalise, SITHCCC038 buffets, SITHCCC039 pates and terrines, SITHCCC040 cheese, SITHCCC044 specialised food items, SITXFSA007 transport and store food, SITHKOP011 plan and implement service of buffets, and SITHKOP014 plan catering for events or functions.

Are there entry requirements?

No. The training package sets none, even at thirty-three units. We apply our own enrolment conditions and must complete a pre-training review before enrolment under Standard 2.2 of the Outcome Standards for RTOs.

How long should thirty-three units take?

The AQF volume of learning for a Certificate IV is 0.5 to 2 years, and the volume must be sufficient for graduates to achieve the learning outcomes. At this size the short end is realistic only where substantial credit transfer from SIT30821 or RPL accounts for it — which is common here and is a legitimate reason rather than a warning sign.

Does the qualification give me a licence or make a kitchen compliant?

No. At the time of publication no licensing, legislative or certification requirements apply to SIT40521. Food safety obligations sit on the business under the Food Standards Code and state food law. SITXFSA008 equips you to build a program; it does not register a premises or produce the separate NSW Food Safety Supervisor certificate.

When must my certificate be issued?

Within 30 calendar days of completion of the assessment, provided you have completed the qualification and paid all agreed fees. The RTO must keep certification records for thirty years, so a replacement copy is obtainable long afterwards.

Is this the same as Certificate IV in Commercial Cookery?

Effectively yes. SIT40521 supersedes SIT40516 Certificate IV in Commercial Cookery and the two are recorded as equivalent. The qualification was renamed, not discontinued.

I hold SIT40516. Do I need to redo it?

Not necessarily. Equivalence records equivalent workplace outcomes; it does not automatically award the newer qualification. We must check your evidence and the qualification requirements before deciding whether any further training or assessment is needed.

What does it add over the Certificate III?

Menu design and costing, cooking operations planning, recipes for special dietary requirements, food safety program development, rostering, budget management, conflict management and work health and safety monitoring.

I hold SIT30821. How much credit do I get?

Seventeen of its twenty core units also sit in SIT40521's core, so those seventeen shared units may be eligible for credit transfer. The exceptions are SITHKOP009, SITXHRM007 and SITXWHS005. Credit transfer carries no student fee. We first verify the evidence and equivalence, check that the units fit your training product, and check for licensing or regulatory restrictions before granting credit.

Can you deliver it in my state?

Only in Victoria and Western Australia.

Can international students enrol?

No. SIT40521 is not CRICOS-registered, and neither is SIT30821. The CRICOS-registered culinary route is SIT50422 Diploma of Hospitality Management (115534C).

Does it make me a Food Safety Supervisor?

It includes SITXFSA005 and SITXFSA006, which together form the SITSS00069 supervisor skill set, plus SITXFSA008 for building the program. Whether a particular business's requirement is met depends on the state and the business category — and in New South Wales you additionally need that state's own certificate from an approved provider, which we cannot issue.

What is the difference between SITXFSA006 and SITXFSA008?

SITXFSA006 is participating in safe food handling practices — controlling hazards at nine critical control points, plus temperature probe calibration. SITXFSA008 is developing and implementing the documented food safety program for the business. One is operating the system; the other is designing it.

Do units have prerequisites?

Most of the core cookery units do, as does the Asian cookery elective stream and SITHCCC026 in Group A. Sequencing matters, and it is the main reason this qualification cannot be compressed arbitrarily. Note SITXFSA005 is core, so that prerequisite is included; students still need to complete it.

Will it raise my pay?

It supports a Level 4 minimum classification under MA000009, MA000119 and MA000058, where the qualification is relevant and used at work. The fast food award has no equivalent provision. Which award applies depends on the premises, not your title.

Is Level 4 a tradesperson rate for a chef?

Under MA000119, yes. Schedule A defines Level 4 as Cook grade 3 (tradesperson), with Level 5 as Cook grade 4 and Level 6 as Cook grade 5. The award's "standard rate" is the Level 4 rate.

Which award covers my kitchen?

The premises decides: MA000009 for hotels, pubs, casinos and contract caterers; MA000058 for registered not-for-profit clubs; MA000119 for standalone restaurants and cafes; MA000003 for takeaway and food courts.

I run the kitchen in an RSL club. Is that the hospitality award?

No — MA000058. MA000009 clause 4.4(d)(i) expressly excludes clubs registered or recognised under state or territory legislation, and the club must also operate not-for-profit for its members.

As an apprentice, do I get my course fees back?

Under clause 12.7(c) to (e) the employer must reimburse all fees paid to an RTO for required courses, and required textbooks it did not supply, due by the later of six months after the apprenticeship starts, six months after the relevant stage, or three months after the RTO's training starts, subject to satisfactory progress.

Will it get me a visa?

Not by itself. Only Chef and Cook are TRA-assessable in this field, and a skills assessment is a separate process from a qualification. TRA does accept SIT40521 for Chef, but Home Affairs applies caveats to Chef and Cook that could not be verified for this page and could materially narrow the pathway.

What comes after SIT40521?

SIT50422 Diploma of Hospitality Management
(/workplace-training/diploma-of-hospitality-management-c/), at AQF 5, which we deliver in Victoria only.

What if I do not finish?

You receive a Statement of Attainment for the units completed, carrying the full title and national code of each unit, recorded against your USI, which credit-transfers at any Australian RTO.