

SIT40521

Certificate IV in Kitchen Management

Duration: 78 Weeks

CRICOS CODE: 112170F

Throughout the program, students will develop the practical skills and knowledge necessary to oversee kitchen operations, manage staff, and create a high-quality dining experience for customers. They will learn in a simulated or real-life work environment, with hands-on training to ensure they are confident and capable in their roles. Upon completion of the course, graduates will be well-equipped to pursue employment as kitchen managers, head chefs, sous chefs, or food and beverage managers in a variety of hospitality settings.



Sydney and Gold Coast



Intake dates (2024):

Jan/Feb/Apr/May/Jul/Aug/Oct/Nov/Dec



Academic, Innovative, Tenacious & Empowerment

ENTRY REQUIREMENTS



AT LEAST 18 YEARS OF AGE



**OVERALL SCORE OF IELTS 6.0
OR EQUIVALENT**



**YEAR 12 OR EQUIVALENT OR
OTHER QUALIFICATIONS**

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