

COOKERY & HOSPITALITY

NATIONAL CODE: SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

Certificate IV in Kitchen Management provides advanced culinary skills toward a career as a chef.

CAMPUSES

CB KITCHEN BRISBANE | HOBART CAMPUS | RUBY HOTEL KITCHEN GOLD COAST

OVERVIEW

INTAKES
Monthly

DURATION
78 weeks

INDUSTRY PLACEMENT
48 Completed Shifts

INTERNATIONAL STUDENTS
Yes

CRICOS CODE:
109577J

CONTACT HOURS
20

Entirely On-Campus

Want to get a start in business?
You need training.

Watch the Video

THIS COURSE ARTICULATES OR PACKAGES WITH THE FOLLOWING UNIVERSITIES:

Southern Cross University



RAHUL MAHARJAN
Certificate III and IV in Commercial Cookery student

I've had a really fantastic time studying with the college – our training team are really personable and give us a really in-depth and industry-relevant training experience – both in terms of learning to cook, but also running a kitchen.

Watch the Testimonial

CERTIFICATE IV IN KITCHEN MANAGEMENT

About this Course:

Make culinary discoveries with a Certificate IV in Kitchen Management. This course prepares students for work in a commercial kitchen, including roles without supervision. 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.

What You'll Learn

- Use food preparation equipment
- Prepare dishes using basic methods of cookery
- Prepare appetisers and salads
- Prepare stocks sauces and soups
- Prepare vegetable fruit egg and farinaceous dishes
- Prepare vegetarian and vegan dishes
- Prepare poultry dishes
- Prepare seafood dishes
- Prepare meat dishes
- Prepare food to meet special dietary requirements
- Produce cakes pastries and breads
- Work effectively as a cook
- Plan and cost recipes
- Develop recipes for special dietary requirements
- Plan cooking operations
- Produce desserts
- Manage conflict
- Manage finances within a budget Use hygienic practices for food safety
- Participate in safe food handling practices
- Lead and manage people
- Receive store and maintain stock
- Monitor work operations
- Roster staff
- Develop and implement a food safety program
- Design and cost menus
- Implement and monitor work health and safety practices
- Coach others in job skills
- Participate in safe work practices
- Package prepared foodstuffs
- Produce pates and terrines
- Plan catering for events or functions
- Clean kitchen premises and equipment

Career Outcomes

CHEF | CHEF DE PARTIE

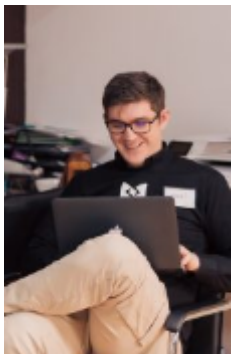
Our graduates work with leading brands:

See why more than 30,000 students chose Charlton Brown.

Watch the testimonials.



Zhang Jing
An effective teacher is one who directs, facilitates and manages the students' learning process. Da Teng is one of them. I like his flexible teaching style, positive belief in the ability to solve translating problems, willingness and motivation to listen and caring for students.



Rob Manz
I'm very happy with the service and education Charlton Brown provided! Alvin's teaching was fun, creative and entertaining. He likes to talk about trending topics in the class. He's also fast at answering any questions.

INTAKE DATES

2026

NOVEMBER
Monday, 02nd

DECEMBER
Monday, 07th

2027

JANUARY
Monday, 04th

FEBRUARY
Monday, 01st

MARCH
Monday, 01st

APRIL
Monday, 12th

MAY
Monday, 10th

JUNE
Monday, 07th

JULY
Monday, 12th

AUGUST
Monday, 02nd

SEPTEMBER
Monday, 06th

OCTOBER
Monday, 11th

NOVEMBER
Monday, 01st

DECEMBER
Monday, 06th

TUITION FEES (**DOMESTIC / PERMANENT RESIDENT**)

Course Name	Course Duration	Domestic / Permanent Resident	Campus Availability	Intakes
Certificate IV in Kitchen Management	78 weeks	$5,000	CB Kitchen BNE HBT CBK Gold Coast	Monthly

ENTRY REQUIREMENTS

AGE	GRADE	IELTS
18	11	5.0

- **AGE**
  Minimum age of 18 years or turning 18 years old prior to commencement of the course
- **EDUCATION & EXPERIENCE REQUIREMENTS**
  Year 11 Australian Senior High School Certificate, or equivalent (e.g. completion of Year 12 or High School in the students home country) with full academic results.
- **ENGLISH LANGUAGE**
  Intermediate English (equivalent to 5.0 academic or general IELTS) or successful completion of college LLND Test
- **REQUIRED IDENTIFICATION**
  Photo ID and evidence of citizenship (international students must provide copy of passport)
- **COMPUTER SKILLS & EQUIPMENT**
  Students on this course require computer access for learning purposes and to complete course assessments. As such, learners must have beginner/intermediate computing skills including use of Microsoft Office programmes, in addition to hardware requirements of a desktop or portable computer with keyboard, pointing device, speaker, web camera and microphone, and a broadband internet connection.
- **ADDITIONAL REQUIREMENTS**
  Applicants for this course must be able to make themselves available to undertake the industry placement that forms part of the training and assessment activity.Specific Updates to English Language Requirements for Student VisasGeneral Student Visa: The minimum IELTS score has increased from 5.5 to 6 (or equivalent).Packaged ELICOS: The minimum IELTS score to undertake a packaged English Language Intensive Courses for Overseas Students (ELICOS) program has increased from 4.5 to 5.0.

- **FURTHER INFORMATION**
  Students who are unable to meet the academic or English language criteria may in some cases be eligble to undertake our Language, Literacy & Numeracy (LLN) test. Criteria may change at any time without notice. Additional English language requirements may apply to international applicants from non-English speaking backgrounds wishing to articulate on a visa package into a university programme. Students must be able to (and are required to) enrol, participate, demonstrate progression-of, and complete this course.

CB KITCHEN BRISBANE COURSE TRAINERS

John Black
TBA

Robert Sauer
TBA

CB KITCHEN BRISBANE & FACILITIES

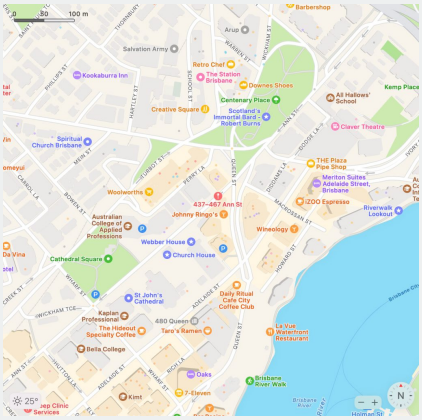
YOUR CAMPUS

Charlton Brown Commercial Cookery & Hospitality Training Facility
Nestled in the vibrant heart of Brisbane at 97 Elizabeth Street, Charlton Brown's Commercial Cookery and Hospitality Training Facility stands as a premier destination for aspiring chefs and hospitality professionals. This cutting-edge campus blends the energy of the industry, featuring professional-grade kitchens, interactive classrooms, and immersive, real-world learning environments.

Under the guidance of renowned chefs and hospitality experts, students gain hands-on experience, mastering the techniques, creativity, and leadership required to excel in kitchens, restaurants, and hotels across the globe.

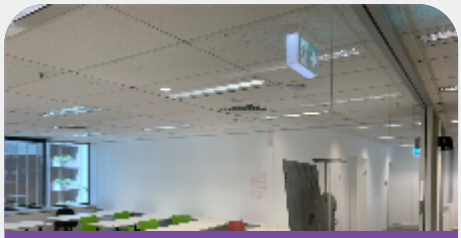
With its strong industry partnerships and a proud reputation for producing job-ready graduates, Charlton Brown's hospitality facility is more than a training centre — it's the launchpad for extraordinary careers in the dynamic world of gastronomy and hospitality.





http://97 Elizabeth St, Brisbane City QLD 4000

SESSION LOCATIONS



BRISBANE CENTRE 2 ROOM 4

BNE CTR2

LARGE INTERACTIVE TV | WHITEBOARD | LECTURE SEATING

NIET Group Brisbane Centre 2 – Classroom 4 (Diploma of Hospitality Management)
Discover our second home in the heart of Brisbane's bustling CBD — a vibrant hub where passion, skill, and innovation come together.

Step into Room 4, the showcase space for our Cookery and Diploma of Hospitality Management programs. Here, learning goes beyond the classroom — students master the art of hospitality in an environment designed to mirror real-world industry excellence.

Equipped with cutting-edge culinary facilities, and contemporary interiors, this space inspires creativity, precision, and professionalism. It's where aspiring chefs and hospitality leaders refine their craft, ignite their ambitions, and prepare to make their mark on a global stage.

VIEW IN MAP



CB KITCHEN BRISBANE

CBK BRISBANE

FULL COMMERCIAL KITCHEN

Charlton Brown Commercial Cookery & Hospitality Training Facility
Nestled in the vibrant heart of Brisbane at 97 Elizabeth Street, Charlton Brown's Commercial Cookery and Hospitality Training Facility stands as a premier destination for aspiring chefs and hospitality professionals. This cutting-edge campus blends the energy of the industry with world-class education, featuring professional-grade kitchens, interactive classrooms, and immersive, real-world learning environments.

Under the guidance of renowned chefs and hospitality experts, students gain hands-on experience, mastering the techniques, creativity, and leadership required to excel in kitchens, restaurants, and hotels across the globe.

With its strong industry partnerships and a proud reputation for producing job-ready graduates, Charlton Brown's hospitality facility is more than a training centre — it's the launchpad for extraordinary careers in the dynamic world of gastronomy and hospitality.

VIEW IN MAP



BRISBANE CENTRE 2 ROOM 6

BNE CTR2

LARGE INTERACTIVE TV | WHITEBOARD | LECTURE SEATING

NIET Group Brisbane Centre 2 – Classroom 6 (Certificate IV in Business)
In the heart of Brisbane's dynamic CBD, our second campus is where innovation, strategy, and leadership take shape.

Room 6 is dedicated to our Certificate IV in Business program — a space designed to inspire confidence, creativity, and collaboration. Here, students refine their business acumen, develop leadership skills, and learn to think strategically in a modern, forward-focused environment.

With contemporary facilities, interactive learning spaces, and a culture of excellence, Room 6 empowers emerging professionals to transform ideas into impact — and step confidently into the world of business.

VIEW IN MAP

HOBART CAMPUS COURSE TRAINERS

Christopher Green
Christopher Green is a seasoned culinary professional and Cookery Trainer based in Hobart, Tasmania. With years of industry experience spanning diverse commercial kitchens, Christopher combines deep technical expertise with a passion for mentorship. As an educator, he is dedicated to training the next generation of chefs—guiding students through foundational culinary techniques, kitchen management, and the art of working with Tasmania's world-class, seasonal produce. Known for his structured yet approachable teaching style, Christopher focuses on building the real-world skills, speed, and confidence required to thrive in today's fast-paced hospitality sector.

HOBART CAMPUS & FACILITIES

YOUR CAMPUS

NIET Group Hobart – 188 Collins Street Campus

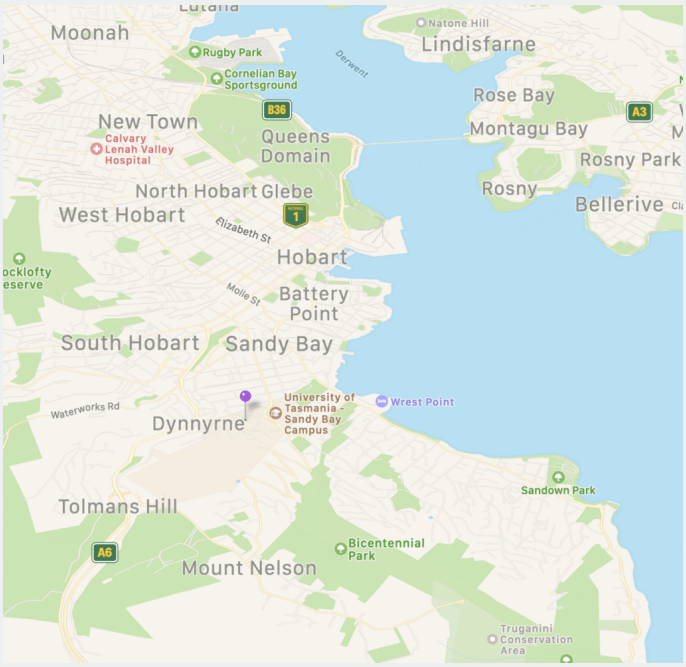
Welcome to NIET Group Hobart, located at 188 Collins Street — a campus that blends Tasmania's natural charm with NIET Group's signature approach to innovation and excellence in education.

Nestled in the heart of Hobart's city centre, this campus offers a warm, modern, and inspiring environment designed to help students learn, grow, and connect. Spacious classrooms, open study areas, and thoughtfully designed common spaces reflect our belief that education should be both practical and personal — where ideas are shared freely and ambitions take shape.

Large windows fill the campus with natural light, while soft finishes and Tasmanian design elements create a calm and welcoming atmosphere. From study sessions to lively conversations over coffee, every corner encourages collaboration and creativity.

The 188 Collins Street Campus is more than just a place to study — it's a community where students from around the world come together to build skills, friendships, and futures. Here, education meets experience, and every learner becomes part of Hobart's vibrant academic and cultural life.





https://maps.app.goo.gl/936gkKNhn7feCvDV9

SESSION LOCATIONS



HOBART ROOM 4

SBY CTR

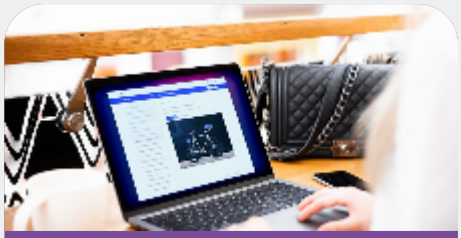
NIET Group Hobart – Classroom 4 (Diploma of Hospitality Management)
Located at 188 Collins Street, the NIET Group Hobart Campus stands as a modern centre of excellence in the heart of Tasmania's capital, combining contemporary design with a professional learning atmosphere.

Classroom 4 is home to our Diploma of Hospitality Management (DHM) program — a vibrant learning space where leadership, innovation, and service excellence are at the core. The classroom features a spacious and well-organised layout with comfortable seating, collaborative group tables, and presentation areas that encourage teamwork, discussion, and applied learning.

Here, students explore every aspect of the hospitality industry — from operations and customer experience to business management and strategic planning. Interactive lessons, real-world case studies, and project-based activities allow learners to translate theory into practice, preparing them for dynamic roles in hotels, restaurants, and tourism enterprises.

Classroom 4 reflects NIET's commitment to delivering industry-relevant training and cultivating confident, career-ready hospitality professionals who lead with passion and purpose.

VIEW IN MAP



AXCELERATE

ONLINE LEARNING PORTAL

Our online learning portal, aXcelerate, is where you will find your assessments and study materials – it's a fun environment to complete your *"Supervised Hours"* online as part of your self study.

It's also the place where you connect with your trainer, ask any questions and get help with your studies!

VIEW IN MAP

RUBY HOTEL KITCHEN GOLD COAST COURSE TRAINERS

Tanya Caterson
TBA

Carlos Castellano
TBA

RUBY HOTEL KITCHEN GOLD COAST & FACILITIES

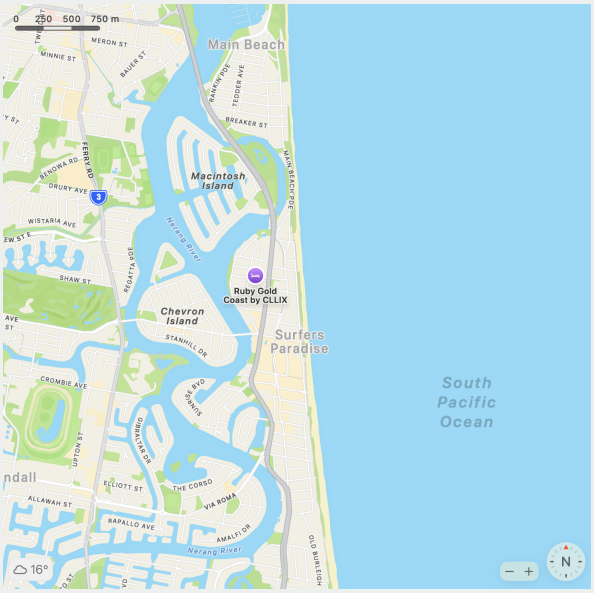
YOUR CAMPUS

The Charlton Brown cookery program is proudly delivered from the Ruby Hotel kitchen, a fully operational commercial kitchen in the heart of the Gold Coast. While not a custom-built training facility, the Ruby kitchen offers students the advantage of learning in a genuine hospitality environment—compact, busy, and well-equipped to industry standards.

Here, students work with the same tools, equipment, and pressures found in real-world kitchens, gaining practical skills in a setting that mirrors what they'll encounter in their careers. The space is intimate but professional, encouraging teamwork, adaptability, and efficiency—core qualities of every successful chef.

Being based in a working hotel also places students close to the Gold Coast's dynamic hospitality sector, with direct exposure to industry expectations and opportunities. This authentic training ground ensures Charlton Brown graduates are job-ready, capable, and confident in commercial kitchen operations from day one.





9 Norfolk Avenue, Surfers Paradise, Queensland 4217, Australia

SESSION LOCATIONS



GOLD COAST ROOM 6

GLD CST

LARGE INTERACTIVE TV | WHITEBOARD | SEATING

NIET Group Gold Coast – Classroom 6 (Generic Classroom)
NIET Group Gold Coast Centre is our coastal centre of excellence, with light-filled, spacious rooms nestled along the vibrant Queensland coastline.

Classroom 6 exemplifies this spirit — a bright, thoughtfully arranged learning space designed to enhance focus, interaction, and collaboration.

The room features a modern layout with neatly arranged desks, providing flexibility for both independent study and group activities. Front-facing seating ensures clear visibility for presentations and discussions, while the open configuration encourages communication and engagement between trainers and students.

Balanced with comfort and practicality, Classroom 6 supports a diverse range of programs and teaching styles — from lectures and workshops to interactive training sessions.

It's a space where ideas grow, confidence flourishes, and every student is inspired to achieve their best.

VIEW IN MAP



GOLD COAST ROOM 7

GLD CST

LARGE INTERACTIVE TV | WHITEBOARD | SEATING

NIET Group Gold Coast – Classroom 7 (Cookery)
NIET Group Gold Coast Centre is our coastal centre of excellence, featuring light-filled, spacious rooms nestled along the vibrant Queensland coastline.

Classroom 7 is dedicated to our Cookery students — a modern and engaging space where culinary knowledge meets creativity. Designed to complement the hands-on training of our practical kitchen, this classroom provides the foundation for mastering food theory, menu planning, safety standards, and professional kitchen operations.

With a bright, collaborative atmosphere, Classroom 7 encourages teamwork, discussion, and innovation — preparing students to excel in the fast-paced world of hospitality.

Here, every lesson sharpens skill, builds confidence, and inspires the next generation of culinary professionals.

VIEW IN MAP