

Certificate IV in Kitchen Management SIT40521 | C4-TS57

Semester 1 2025 Timetable: 03/02/2025 – 11/04/2025 TERM 2: 28/04/2025 - 13/06/2025

CIT Campus: REID

WEEK	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Lead and manage 0900-1300	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Manage conflict 1200-1600	
Week 2	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Lead and manage 0900-1300	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Manage conflict 1200-1600	
Week 3	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Lead and manage 0900-1300	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Manage conflict 1200-1600	
Week 4	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Lead and manage 0900-1300	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Manage conflict 1200-1600	
Week 5	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Lead and manage 0900-1300	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Monitor work ops 1200-1600	
Week 6	PUBLIC HOLIDAY	Lead and manage 0900-1300	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Monitor work ops 1200-1600	
Week 7	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Manage finances in a budget 0900-1230	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Monitor work ops 1200-1600	
Week 8	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Manage finances in a budget 0900-1230	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Monitor work ops 1200-1600	
Week 9	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Develop recipes dietary requirements 0930-1300	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Monitor work ops 1200-1600	
Week 10	Plan cooking ops, cheese Dev. Food safety program 1330-1630	Develop recipes dietary requirements 0930-1300	Plan cooking ops, cheese Dev. Food safety program 0800-1600 (30 min break)	Finances within budget 0930-1130 Monitor work ops 1200-1600	

Note: This timetable may change. Classes are only available if numbers permit. Classes are filled on a first come first served basis.

For assistance, contact CIT Student Services on (02) 6207 3188 or infoline@cit.edu.au

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WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 11	Plan cooking ops, cheese Dev. Food safety program Roster staff 0930-1230 1330-1700	Develop recipes dietary requirements 0930-1300	Plan cooking ops, cheese Dev. Food safety program (30 min break) 0800-1600	Design and cost menus 0930-1230	
Week 12	Plan cooking ops, cheese Dev. Food safety program Roster staff 0930-1230 1330-1700	Develop recipes dietary requirements 0930-1300	Plan cooking ops, cheese Dev. Food safety program (30 min break) 0800-1600	Design and cost menus 0930-1230	
Week 13	Plan cooking ops, cheese Dev. Food safety program Roster staff 0930-1230 1330-1700	Develop recipes dietary requirements 0930-1300	Plan cooking ops, cheese Dev. Food safety program (30 min break) 0800-1600	Design and cost menus 0930-1230	
Week 14	Plan cooking ops, cheese Dev. Food safety program Roster staff 0930-1230 1330-1700	Implement & monitor WH&S 0900-1300	Plan cooking ops, cheese Dev. Food safety program (30 min break) 0800-1600	Design and cost menus 0930-1230	
Week 15	Plan cooking ops, cheese Dev. Food safety program Roster staff 0930-1230 1330-1700	Implement & monitor WH&S 0900-1300	Plan cooking ops, cheese Dev. Food safety program (30 min break) 0800-1600	Design and cost menus 0930-1230	
Week 16	PUBLIC HOLIDAY	Implement & monitor WH&S 0900-1300	Plan cooking ops, cheese Dev. Food safety program (30 min break) 0800-1600	Design and cost menus 0930-1230	
Week 17	PUBLIC HOLIDAY	Implement & monitor WH&S 0900-1300	Plan cooking ops, cheese Dev. Food safety program (30 min break) 0800-1600	Design and cost menus 0930-1230	

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
Roster staff	HOSP236	SITXHRM008
Lead and manage people	HOSP237	SITXHRM009
Manage finances within a budget	HOSP231	SITXFIN009
Plan cooking operations	COOK279	SITHKOP013
Prepare and serve cheese	COOK271	SITHCCC040
Develop and implement a food safety system	COOK284	SITXFSA008

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
Implement and monitor a WH&S practices	HOSP245	SITXWHS007
Design and cost menus	COOK280	SITHKOP015
Develop recipes for special dietary requirements	COOK278	SITHKOP012
Monitor work operations	HOSP240	SITXMG004
Manage conflict	HOSP229	SITXCOM010

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