SIT50422

Diploma of Hospitality Management

CRICOS Course Code: 114255G

ABOUT THE COURSE

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager.

Course Entry Requirements:

- Are at least at age of 18 on the date of course commencement.
- Have successfully completed Australian year 12 or equivalent.
- Minimum IELTS score of 5.5 or PTE score of 42 or equivalent.
  For other various English proficiency test, please refer to enrolment & admission policy available in your Student Handbook or visit www.auscanus.edu.au/forms-policies/

Additional requirements:

- Student must have access to working PC or laptop with a configuration suitable to meet study requirements.
- Student must have sound digital literacy and access to working internet.
- All the students commencing this course are required to complete LLN test on the orientation day to assist AIA to identify student's needs for additional support during their study with AIA.

Scan To Apply

DELIVERY MODE AND ASSESSMENT

20 hours per week and delivered face to face

05 hours of self-study per week is requred

104 weeks including 88 Study weeks 16 weeks of holiday

Work Placement
Students must complete a minimum of 60 complete service periods (shifts) of 4 hours each or 30 complete service periods (shifts) of 8 hours each in a hospitality workplace undertaking work tasks relevant to the unit content. Total minimum hours of work placement are 240 hours. AIA will also consider student employment circumstance before allocating the shifts.

Assessment Methodology
Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include: written questions, projects, presentations, report writing, role plays/observations, kitchen-based demonstration & work placement.

Employment Pathways?
Once students have successfully completed SIT30816 Certificate III in Commercial Cookery, they can apply for jobs within the marketing industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

Further Study Pathways?
The further study pathways available to students who undertake this qualification include: SIT60322 Advanced Diploma of Hospitality Management, or any other Diploma or Advanced Diploma level qualification within the SIT Tourism, Travel and Hospitality Training Package or any other accredited course at Advanced Diploma level.

Recommendation for this Qualification?
It is highly recommended that student should have successfully completed SIT30816 Certificate III in Commercial Cookery or SIT40516 Certificate IV in Kitchen Management prior commencing this course, although this is not a mandatory entry requirement.

Course Structure:

Code	Title	Core/ Elective
SITXCCS015	Enhance customer service experiences	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXMGT004	Monitor work operations	Core
SITXMGT005	Establish and conduct business relationships	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITXFSA005	Use hygienic practices for food safety	Elective
SITXFSA006	Participate in safe food handling practices	Elective
SITHCCC023*	Use food preparation equipment	Elective
SITHCCC025*	Prepare and present sandwiches	Elective

Code	Title	Core/ Elective
SITHCCC027*	Prepare dishes using basic methods of cookery	Elective
SITHCCC028*	Prepare appetisers and salads	Elective
SITHCCC029*	Prepare stocks, sauces and soups	Elective
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
SITHCCC031*	Prepare vegetarian and vegan dishes	Elective
SITHCCC035*	Prepare poultry dishes	Elective
SITHCCC036*	Prepare meat dishes	Elective
SITHCCC037*	Prepare seafood dishes	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITHCCC040*	Prepare and serve cheese	Elective
SITHCCC041*	Produce cakes, pastries and breads	Elective
SITHCCC042*	Prepare food to meet special dietary requirements	Elective
SITHCCC043*	Work effectively as a cook	Elective

*Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.