# ACTB.

Australian College of Technology & Business P/L
RTO: 32017 | CRICOS: 03164M

## SIT50422

# DIPLOMA IN HOSPITALITY MANAGEMENT

## CRICOS COURSE CODE: 114220G

## ABOUT THE COURSE

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions. This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming. The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## COURSE DETAILS

| | |
|---|---|
| Provider Name | Australian College of Technology & Business |
| RTO Code | 32017 |
| CRICOS Code | 03164M |
| Delivery Location | 100 Brunswick St, Fortitude Valley QLD 4006, Australia |
| Kitchen Location | 29/115 Wickham St Fortitude Valley, Fortitude Valley QLD 4006 |
| Delivery Mode | Face to face (Classroom based) |
| Duration | 104 weeks, including 88 study weeks and 16 weeks of holidays |
| Study Load | 20 hours per week in the classroom |
| Work Placement | 240 hours |
| Estimated Self-Study Hour | 5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge) |

# FEES STRUCTURE

| AUD 16,000 | AUD 2,250 | AUD 18,250 |
|:---:|:---:|:---:|
| **TUITION FEES** | **NON-TUITION FEES** | **TOTAL FEES** |

** The course duration is reduced to 6 months after student has successfully completed SIT50422 Diploma of Hospitality Management from ACTB PTY LTD. The tuition fees payable would be adjusted proportionally**

# COURSE ENTRY REQUIREMENT

There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students and ACTB Pty Ltd requires that students are able to provide evidence that they:

- Have demonstrated an IELTS level at score of least 6.0 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Upper Intermediate or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that ACTB Pty Ltd is able to provide.
- Have successfully completed Australian year 12 or equivalent
- Are at least at age of 18 on the date of course commencement

*Please Note: All the students commencing this course are required to complete LLN test on the orientation day to assist ACTB to identify student's needs for additional support during their study with ACTB.*

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

# COURSE STRUCTURE

A total of 28 Units (11 Core and 17 electives) must be completed and deemed competent to achieve the qualification SIT50422 Diploma of Hospitality Management. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 28 units in the qualification. Students completing all the required units of competency will attain full qualification.

| CODE | TITLE | CORE/ ELECTIVE |
|---|---|---|
| SITXCOM010 | Manage conflict | Core |
| SITXFIN010 | Prepare and Monitor Budget | Core |
| SITXFIN009 | Manage Finanaces within a budget | Core |
| SITXMGT004 | Monitor work operations | Core |
| SITXMGT005 | Establish and conduct business relationships | Core |
| SITXWHS007 | Implement and monitor work health and safety practices | Core |
| SITXHRM008 | Roster Staff | Core |
| SITXHRM009 | Lead and manage people | Core |
| SITXCCS015 | Enhance customer service experience | Core |
| SITXGLC002 | Identify and manage legal risks and comply with law | Core |
| SITXCCS016 | Develop and manage quality customer service practices | Core |
| SITXFSA005 | Use hygienic practices for food safety | Elective |
| SITXFSA006 | Participate in safe food handling practices | Elective |
| SITHCCC027 | Prepare dishes using basic methods of cookery | Elective |
| SITHCCC023 | Use food preparation equipment | Elective |
| SITHCCC028 | Prepare appetisers and salads | Elective |
| SITHCCC042 | Prepare food to meet special dietary requirements | Elective |
| SITHCCC031 | Prepare vegetarian and vegan dishes | Elective |
| SITHCCC029 | Prepare stocks, sauces and soups | Elective |
| SITHCCC030 | Prepare vegetable, fruit, eggs and farinaceous dishes | Elective |
| SITHCCC037 | Prepare seafood dishes | Elective |
| SITHCCC036 | Prepare meat dishes | Elective |
| SITHCCC035 | Prepare poultry dishes | Elective |
| SITHCCC041 | Produce cakes, pastries and breads | Elective |
| SITHCCC040 | Prepare and serve cheese | Elective |

| CODE | TITLE | CORE/ ELECTIVE |
|---|---|---|
| SITHCCC038 | Produce and serve food for buffets | Elective |
| SITHCCC025 | Prepare and present sandwiches | Elective |
| SITHCCC043 | Work effectively as a cook | Elective |

## PATHWAYS

Once students have successfully completed SIT50422 Diploma of Hospitality Management, they can apply for jobs within the marketing industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

*The further study pathways available to students who undertake this qualification include:*
- SIT60322 Advanced Diploma of Hospitality Management
- SIT60222 Advanced Diploma of Event 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.

## 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 |

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

## REFERENCE TEXTBOOKS

*Math for the Professional Kitchen,* The Culinary Institute of America, Laura Dreesen, Michael Nothnagel, Susan Wysocki
*The Professional Chef, 9th Edition,* The Culinary Institute of America
*The Book of Yields,* 8th edition, Francis T. Lynch

## GET IN TOUCH

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