



SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 112959B

ABOUT THIS QUALIFICATION

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. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

TYPE OF STUDY

Classroom based study

DURATION

67 weeks of delivery is inclusive of 8 weeks holiday breaks.
Classroom sessions of 20 hours per week.

PATHWAYS

Learners who successfully complete this qualification may progress into further studies such as:

- Advanced Diploma of Hospitality Management

ASSESSMENT

Assessment methods may include:

- Projects / Research
- Written Assignments
- Presentation/Role play
- Unit Skill test

UNITS OF COMPETENCY

Core Units

- SITXCCS015** - Enhance customer service experiences
- SITXCCS016** - Develop and manage quality customer service practices
- SITXCOM010** - Manage conflict
- SITXFIN009** - Manage finances within a budget
- SITXFIN010** - Prepare and monitor budgets
- SITXGLC002** - Research and comply with regulatory requirements
- SITXHRM008** - Roster staff
- SITXHRM009** - Lead and manage people
- SITXMGT004** - Monitor work operations
- SITXMGT005** - Establish and conduct business relationships
- SITXWHS007** - Implement and monitor work health and safety practices

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

Elective Units

- SITXFSA005** - Use hygienic practices for food safety
- SITHCCC043** - Work effectively as a cook
- SITHCCC023*** - Use food preparation equipment
- SITHCCC027** - Prepare dishes using basic methods of cookery
- SITHCCC028** - Prepare appetisers and salads
- SITHCCC029** - Prepare stocks, sauces and soups
- SITHCCC030** - Prepare vegetable, fruit, egg and farinaceous dishes
- SITHCCC031** - prepare vegetrain & vegan dishes
- SITHCCC035** - Prepare poultry dishes*
- SITHCCC036** - Prepare meat dishes
- SITHCCC037** - Prepare seafood dishes
- SITHCCC038** - Produce and serve food for buffets
- SITHCCC040** - Prepare and serve cheese
- BSBCMM411** - Make presentations

ADMISSION REQUIREMENTS

(According to the RTO)

- Successfully completed SIT40521 – Certificate IV in Kitchen Management
- Minimum age of 18 years and above

IELTS (General or Academic) overall	PTE Academic	TOEFL PB	TOEFL IBT	CAE Scale	ELICOS(General English)
6.0	55	546	78	169	n/a
5.5	46	506	62	162	+ 15 weeks
5.0	38	478	51	154	+ 30 weeks
4.5	30	450	40	146	+ 45 weeks

Note: Results older than two years are not acceptable (for offshore applicants)

OR

2. Evidence that they have studied in English for at least five years in Australia, Canada, New Zealand, Republic of Ireland, South Africa, United Kingdom or United States

OR

3. Evidence that, within two years of their application date, they have successfully completed in Australia a foundation course or a senior secondary certificate of education or successfully completed substantial components (50% or more units according to the training package) Certificate IV or higher-level qualification, from the Australian Qualifications Framework on a student visa.

OR

4. Applicants originating from student visa assessment levels 1 and 2 countries without the required IELTS, or equivalent score must undertake the Language, Literacy and Numeracy (LLN) test. For further information on student visa assessment levels visit Department of Home Affairs' website at www.homeaffairs.gov.au.

Additionally, the learner is required to:

- Complete the Language, Literacy and Numeracy (LLN) test prior to the commencement of the course.
- Complete the Pre-Training Review which aims to identify training needs through questions on previous education or training, relevance of the courses to learner and relevant experience.

Other Conditions:

Students required to invest on average 4 hours a week of guided learning during the training weeks and does not include the term breaks.

FEES STRUCTURE

Course Fees	\$19,500	Change of CoE	\$300
WBT Fee (Optional)	\$2500	Unit Repeat cost	\$350
Deferment Fee	\$500	Re-assessment	\$350
Application Fees	\$200	Replacement Student ID	\$15
RPL Fees	\$150/Unit	Credit Transfer	\$0
Certificate Re-issue Fees	\$200	Student Photocopying	10c/page
Material Fees	\$1800	Airport pick-up	\$100

Note: Please refer student handbook and refund policy for further information.



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For the complete and current policies, procedures, fees, eligibility, documentation, accommodation, relating to this information, please refer to the website: www.kicollege.edu.au

Quality Assurance : As a registered training organisation (RTO), the Institute operates within the Vocational Education and Training Quality Framework (VETQF) and the Australian Qualifications Framework (AQF) delivering nationally recognised qualifications & Units of Competency.



RTO Code: 45997 | CRICOS Code: 04120D