SIT60322

ADVANCE DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS COURSE CODE: 112960J

ABOUT THIS QUALIFICATION

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 & beverage & gaming.

TYPE OF STUDY

Classroom based study

DURATION

(Classroom sessions of 20 hours per week.)
(24 weeks of delivery is inclusive of 4 weeks holiday breaks.)

PATHWAYS

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

- Bachelor of Hospitality Management

ASSESSMENT

Assessment methods may include:

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

UNITS OF COMPETENCY

Core Units

BSBFIN601 - Manage organisational finances

BSBOPS601 - Develop and implement business plans

SITXCCS016 - Develop and manage quality customer service practices

SITXFIN009 - Manage finances within a budget

SITXFIN010 - Prepare and monitor budgets

SITXFIN011 - Manage physical assets

SITXGLC002 - Identify and manage legal risks and comply with law

SITXHRM009 - Lead and manage people

SITXHRM010 - Recruit, select and induct staff

SITXHRM012 - Monitor staff performance

SITXMGT004 - Monitor work operations

SITXMGT005 - Establish and conduct business relationships

SITXMPR014 - Develop and implement marketing strategies

SITXWHS008 - Establish and maintain a work health and safety system

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

BSBTWK503 - Manage meetings

SITXINV007 - Purchase goods

SITHCCC039* - Produce pates and terrines

BSBTEC301 - Design and produce business documents

BSBSUS511 - Develop workplace policies and procedures for sustainability

ADMISSION REQUIREMENTS

- Successfully completed SIT50422 – Diploma of Hospitality Management
- Minimum age of 18 years and above

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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) Diploma 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 5 hours a week of guided learning during the training weeks and does not include the term breaks.

FEES STRUCTURE

Course Fees	$8000	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	$500	Airport pick-up	$100
Change of CoE	$300		

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

Level 6, 440 Elizabeth St, Melbourne VIC 3000
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1800 77 88 78

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