

DIPLOMA OF HOSPITALITY MANAGEMENT (PATHWAY)

COURSE OVERVIEW

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 specialisation in accommodation services, cookery, food and beverage and gaming.



 **MELBOURNE (CBD)**

 **26 WEEKS**
(INCLUDING HOLIDAYS)

*Successful completion of the SIT30816 - Certificate III in Commercial Cookery and SIT40516 - Certificate IV in Commercial Cookery is mandatory to undertake this training plan.

ASSESSMENT METHODS AND FACILITIES

The program is classroom and training kitchen-based delivery face to face with trainer led in classrooms, training kitchens, industry work-based training venues and computer labs consisting of lectures, group discussions, practical application (Trade Tests), workshops, and simulated work environments. Assessment consists of direct observation, product-based methods, portfolios, questioning and third-party evidence (work-based training host organisations).

Equipment includes -Fully Equipped Commercial Kitchen, and student PCs, Printed and on line Resources. Spacious classrooms, free internet access.

ENTRY REQUIREMENTS

**18**+

18 YEARS OLD



YEAR 12 OR EQUIVALANCE



**IELTS SCORE OF 5.5
WITH NO BAND LESS THAN 5.0**



COURSE REQUIREMENT

The handling of raw meat including beef, lamb, pork poultry, seafood and shellfish are part of the course requirements.

Timetabled Classes and Work Placement can include Morning's and Evening's; Work Placement can also include sessions on Weekends and Public Holidays which align to industry operational requirements.

Work placement is scheduled only after all prerequisites have been completed in an approved Industry or Simulated Work Environment for 12 Complete Food Service periods* (Completed during the SIT40516 - Certificate IV in Commercial Cookery).

- ***A complete food service period can cover a Breakfast service, Lunch service, Dinner service or a Special function for a minimum of four (4) hours in an industry workplace with industry-realistic ratios of kitchen staff to customers**



CAMPUSES

- Level 14, 474 Flinders Street, Melbourne, Victoria
- 11-17 Jeffcott Street, West Melbourne, Victoria



COURSE STRUCTURE

Total number of units - 14 Units of Competency (This qualification has 6 core units and 8 elective units)

Units of competency have been selected in accordance with the packaging rules and are relevant to the work outcome, local industry requirements and the AQF qualification level.

This qualification and its duration have been structured as a direct entry and stand-alone qualification.



UNIT	TITLE	CORE - ELECTIVE
BSBMGT517	Manage operational plans	Core
SITXCCS007	Enhance customer service experiences	Core
SITXFIN004	Prepare and monitor budgets	Core
SITXGLC001	Research and comply with regulatory requirements	Core
SITXHRM002	Roster staff	Core
SITXMGT002	Establish and conduct business relationships	Core
BSBITU302	Create electronic presentations (Superseded)	Elective
BSBITU306	Design and produce business documents (Superseded)	Elective
SITHIND002	Source and use information on the hospitality industry	Elective
SITHKOP007	Design and cost menus	Elective
SITXHRM004	Recruit, select and induct staff	Elective
SITXHRM006	Monitor staff performance	Elective
SITXINV003	Purchase goods	Elective
SITXINV004	Control stock	Elective