

DIPLOMA OF HOSPITALITY MANAGEMENT

COURSE OVERVIEW

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies, and procedures to guide work activities.

Potential employment options could be as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

Students who complete this course may wish to continue their education into the SIT40516 - Certificate IV in Commercial Cookery or pursue a career as a commercial cook in the Tourism, Travel and Hospitality industry.



 **MELBOURNE (CBD)**

 **65 WEEKS**
(INCLUDING HOLIDAYS)

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



CAMPUSES

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



COURSE STRUCTURE

Total number of units of competency - 28 (This qualification has 13 Core units and 15 Elective units)

The selection of electives must be guided by the job outcome sought, local industry requirements and the

complexity of skills appropriate to the AQF level of this qualification.

Units of competency have been selected in accordance with the packaging rules and are relevant to the work

outcome, local industry requirements and the qualification level.

Refer to: <https://training.gov.au/Training/Details/SIT30816>

To attain qualification SIT50416 - Diploma of Hospitality Management competency in the following units must be achieved

UNIT	TITLE	CORE-ELECTIVE
BSBDIV501	Manage diversity in the workplace	Core
BSBMGT517	Manage operational plans	Core
SITXCCS007	Enhance customer service experiences	Core
SITXCCS008	Develop and manage quality customer service practices	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core

SITXFIN004	Prepare and monitor budgets	Core
SITXGLC001	Research and comply with regulatory requirements	Core
SITXHRM002	Roster staff	Core
SITXHRM003	Lead and manage people	Core
SITXMGT001	Monitor work operations	Core
SITXMGT002	Establish and conduct business relationships	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
SITXFSA001	Use hygienic practices for food safety	Elective
SITHKOP005	Coordinate cooking operations	Elective
BSBITU302	Create electronic presentations	Elective
BSBITU306	Design and produce business documents	Elective
SITHIND002	Source and use information on the hospitality industry	Elective
SITHKOP004	Develop menus for special dietary requirements	Elective
SITHKOP007	Design and cost menus	Elective
SITXFIN002	Interpret Financial Information	Elective
SITXFSA002	Participate in safe food handling practices	Elective
SITXFSA004	Develop and implement a food safety program ^	Elective

SITXHRM004	Recruit, select and induct staff	Elective
SITXHRM006	Monitor staff performance	Elective
SITXINV003	Purchase goods	Elective
SITXINV004	Control stock	Elective
SITXWHS002	Identify hazards assess and control safety risks	Elective