



SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

OVERVIEW

The qualification is suitable for students who have completed SIT40516 Certificate IV in Commercial Cookery and want to advance their knowledge and skills in hospitality operations. Students will learn to operate independently, have responsibility for others and make a range of operational business decisions.

CAREER OUTCOMES

Sous Chef
Chef de Partie

ENTRY REQUIREMENTS

Minimum 18 years of age
Must have completed equivalent to Australian year 12
IELTS band 5.5 (with no individual band below 5.0) or equivalent

FEES

Fees may change, please always refer to our website for the latest price.

COURSE NAME

Diploma of Hospitality Management

NATIONAL CODE

SIT50416

CRICOS COURSE CODE

103432H

DURATION

Total Duration is 26 weeks
Study is 20 weeks
Break is 6 weeks

STUDY MODE

The course is delivered face-to-face on campus
20 hours per week.

INTAKE DATES

Please refer to our website for intake dates.

STUDY LOCATION

Campus: Level 8, 131 Queen Street
Melbourne VIC 3000

COURSE STRUCTURE

Total number of units = 7 | 7 core units

Student must complete SIT40516 Certificate IV in Commercial Cookery to receive 21 credit and achieve a competent result in the 7 remaining core units to obtain the SIT50416 Diploma of Hospitality Management.

The 21 units that are credit from the SIT40516 Certificate IV in Commercial Cookery are as follows:

Unit code	Unit name	Unit Type
SITXFSA001	Use hygienic practices for hospitality service	CT
BSBDIV501	Manage diversity in the workplace	CT
SITXCOM005	Manage conflict	CT
SITXFIN003	Manage finances within a budget	CT
SITXHRM003	Lead and manage people	CT
SITXMGT001	Monitor work operations	CT
SITXWHS003	Implement and monitor work health and safety practices	CT
SITHCCC001	Use food preparation equipment	CT
SITHCCC005	Prepare dishes using basic methods of cookery	CT
SITHCCC006	Prepare appetisers and salads	CT
SITHCCC007	Prepare stocks, sauces and soups	CT
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	CT
SITHCCC012	Prepare poultry dishes	CT
SITHCCC013	Prepare seafood dishes	CT
SITHCCC014	Prepare meat dishes	CT
SITHCCC018	Prepare food to meet special dietary requirements	CT
SITHCCC019	Produce cakes, pastries and breads	CT
SITHCCC020	Work effectively as a cook	CT
SITHKOP004	Develop menus for special dietary requirements	CT
SITHKOP005	Coordinate cooking operations	CT
SITHPAT006	Produce desserts	CT

The remaining 7 units of competency are as follows:

BSBMGT517	Manage operational plan	Core
SITXCCS007	Enhance customer service experiences	Core
SITXCCS008	Develop and manage quality customer service practices	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

ASSESSMENT METHOD

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations.

CREDIT TRANSFER

Federation Technology Institute recognises qualifications and Statements of Attainment issued under the Australian Qualifications Framework by Registered Training Organisations.

RECOGNITION OF PRIOR LEARNING

Federation Technology Institute offers everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. You may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

PATHWAYS

You may pursue SIT60316 Advanced Diploma of Hospitality Management or Bachelor Degree with another CRICOS Registered Provider.