



SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

OVERVIEW

The qualification is suitable for students who 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

STUDY LOCATION

Campus: Level 8, 131 Queen Street
Melbourne VIC 3000

Practical Kitchen: 11-17 Jeffcott Street
West Melbourne VIC 3003 (Kitchen 1)

CRICOS COURSE CODE

113185B

DURATION

Total Duration is 78 weeks
Study is 53 weeks
Work Placement is 7 weeks
Break is 18 weeks

STUDY MODE

All theory units are delivered face-to-face on campus. Practical components of the course are delivered face-to-face in our practical kitchen. Work placement component must be undertaken in a real industry workplace with a commercial kitchen.
20 hours per week

FEES

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

INTAKE DATES

Please refer to our website for intake dates.

COURSE STRUCTURE

Total number of units = 28 | 11 core units plus | 17 elective units

You must achieve a competent result in the 28 units to obtain the SIT50422 Diploma of Hospitality Management qualification.

| Unit code | Unit name | Unit Type |
|------------|--|-----------|
| SITXCOM010 | Manage conflict | Core |
| SITXFIN009 | Manage finances within a budget | Core |
| SITXHRM009 | Lead and manage people | Core |
| SITXMGTO04 | Monitor work operations | Core |
| SITXWHS007 | Implement and monitor work health and safety practices | Core |
| SITXHRM008 | Roster staff | Core |
| SITXCCS015 | Enhance customer service experiences | Core |
| SITXCCS016 | Develop and manage quality customer service practices | Core |
| SITXFIN010 | Prepare and monitor budgets | Core |
| SITXGLC002 | Identify and manage legal risks and comply with law | Core |
| SITXMGTO05 | Establish and conduct business relationships | Core |
| SITHCCC023 | Use food preparation equipment* | Elective |
| SITHCCC027 | Prepare dishes using basic methods of cookery* | Elective |
| SITHCCC028 | Prepare appetisers and salads* | Elective |
| SITHCCC029 | Prepare stocks, sauces and soups* | Elective |
| SITHCCC030 | Prepare vegetable, fruit, eggs and farinaceous dishes+ | Elective |
| SITHCCC035 | Prepare poultry dishes+ | Elective |
| SITHCCC037 | Prepare seafood dishes+ | Elective |
| SITHCCC036 | Prepare meat dishes+ | Elective |
| SITHCCC042 | Prepare food to meet special dietary requirements+ | Elective |
| SITHCCC043 | Work effectively as a cook+ | Elective |
| SITHKOP010 | Plan and cost recipes | Elective |
| SITXFSA005 | Use hygienic practices for food safety | Elective |
| SITXFSA006 | Participate in safe food handling practices | Elective |
| SITXINV006 | Receive, store and maintain stock* | Elective |
| SITHCCC031 | Prepare vegetarian and vegan dishes+ | Elective |
| SITXINV007 | Purchase goods | Elective |
| SITXINV008 | Control stock | Elective |

* Has a Pre-requisite unit, SITXFSA005 Use hygienic practices for food safety.

+ Has Pre-requisite units, SITXFSA005 Use hygienic practices for food safety & SITHCCC027 Prepare dishes using basic methods of cookery.

ASSESSMENT METHOD

Assessments may be conducted through a combination of written questions and answers, case studies, role-plays and demonstrations. Work Placement Requirement: All students are required to work in the hospitality industry for 48 service periods to meet the requirements of the course.

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 SIT60322 Advanced Diploma of Hospitality Management or Bachelor Degree with another CRICOS Registered Provider.