



mcie

“Nothing will work
unless *you do*”

Maya Angelou

MCIE offers you the opportunity to undertake one of two Diploma of Hospitality Management streams. You can choose the Commercial Cookery stream – designed for those with the desire to create culinary masterpieces – or the Front of House stream – designed for those with a preference for front of house service.

The skills gained in this qualification can lead to work as a Chef de Cuisine, Unit Catering Manager, Sous Chef, Kitchen Manager. The qualification is transferable across many hospitality businesses including cafes, restaurants, hotels, pubs, and events venues.

SIT50416

Diploma of Hospitality
Management
(Commercial Cookery)

CRICOS Provider no: 03024A
RTO Provider no: 22172

Learn from one of Melbourne's
leading **Commercial Cookery**
training institutions

Level 9, 250 Collins Street,
Melbourne VIC 3000

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SIT50416

Diploma of Hospitality Management (Commercial Cookery)

National Code	SIT50416
CRICOS Code	091048G
Duration	78 weeks
Holidays	18 weeks
Contact Hours	20 hrs per week
Tuition Fee	\$18,900
Resources Fee	\$950
Administration Fee	\$200

Academic requirements

- completion of secondary school equivalent of Australian Year 12 or higher

English language proficiency requirements

- IELTS band score of 5.5 or equivalent internationally recognised exam result in line with DHA regulations or
- satisfactory completion of ELICOS at Upper Intermediate level from a NEAS endorsed English Training Centre or
- other tests such as PTE, TOEFL and OET are also considered equivalent for direct entry into MCIE VET courses
- completion of secondary studies equivalent to, or higher than an Australian Year 12 qualification from an English-speaking country or
- completion of MCIE English Placement Test with an overall score of 5.5 or above

Other entry requirements

Regulatory: A current valid passport and a valid study visa that covers the duration of study for the course. **Age at Commencement:** MCIE will not accept overseas students who would be under 18 years of age at the time of proposed commencement.

Course delivery

Training is delivered face-to-face by qualified trainers and students are required to attend each scheduled class. The trainer will moderate the learning pace, method and sequence appropriate to student learning needs. Learning methods will vary and can include discussion about case studies and real life scenarios, field trips, "hands-on" practical classes, group work, lectures and presentations.

Course assessment

Assessment tasks and strategies cover a wide range of methods and may include the creation of specific written documents, projects or reports, formal questions (multiple choice, short and long answer), practical demonstrations, small or large group tasks, oral presentations, problem-solving tasks, and case studies. (Broadly classroom assessments have two or three assessment tasks for each unit of competency). Students are provided with task assessment instructions including the task due date.

Work-based Training

Students are required to complete 48 service periods to complete the work-based training component of this course. MCIE will organise your placement with one of our hospitality host employers.

Credit transfer and RPL

Applicants may be granted Recognition of Prior Learning (RPL) or Credit Transfer (CT), if they are able to demonstrate that they have achieved through work or life experience, or similar study at another institution, the required skills and knowledge equivalent to the unit for which they seek credit.

Applicants should apply for CT or RPL at the time of enrolment and should submit the CT/RPL application along with original supporting documents to Student Admissions. Where RPL is being sought, the applicant must submit all relevant evidence of work/life experience and where learning has occurred.

A CT application must be accompanied by Nationally Recognised certificates with detailed Statements of Result or Statements of Attainment listing units which have been successfully completed. Details provided should include unit codes and titles, and dates of completion.

Chef's Tool Kit - included in the resource fee

Cooks/Chef's knife 20cm, bread knife 26cm, boning knife 15cm, paring knife 9cm, palette knife 20cm, filleting knife, turning knife, sharpening steel 25cm, wooden spoon, rubber spatula/scrapper, whisk stainless steel 30cm, tongs stainless steel 23cm, poultry scissors, set of star nozzles, piping bag 50cm, pocket Thermometer, pastry Brush 2.5cm, peeler, bowl scraper, tea towel, knife carry case - 18 pockets

Core units

BSBDIV501	Manage diversity in the workplace
SITXHRM003	Lead and manage people
SITXMGTO01	Monitor work operations
SITXHRM002	Roster staff
SITXWHS003	Implement and monitor work health and safety practices
SITXFIN003	Manage finances within a budget
SITXCOM005	Manage conflict
SITXFIN004	Prepare and monitor budgets
SITXCCS007	Enhance customer service experience
SITXCCS008	Develop and manage quality customer service practices
SITXGLC001	Research and comply with regulatory requirements
SITXMGTO02	Establish and conduct business relationships
BSBMGT517	Manage operational plan

Work placement unit

SITHCC020	Work effectively as a cook
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Pre-requisite

SITXFSA001	Use hygienic practices for food safety
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Elective units*

SITHCC001	Use food preparation equipment
SITHCC005	Prepare dishes using basic methods of cookery
SITHCC006	Prepare appetisers and salads
SITHCC007	Prepare stocks, sauces and soups
SITHCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCC012	Prepare poultry dishes
SITHCC013	Prepare seafood dishes
SITHCC014	Prepare meat dishes
SITHCC019	Produce cakes, pastries and breads
SITHPAT006	Produce desserts
SITHCC018	Prepare food to meet special dietary requirements
SITHFAB002	Provide responsible service of alcohol
SITXHRM004	Recruit, select and induct staff

* Elective units may be subject to change please check our website for upto date information.

Chef's Uniform Kit

included in the resource fee

- 1 x Chef coat long sleeves with white stud buttons
- 1 x Checked Chef trouser
- 1 x White flat top hat
- 1 x White neckerchief
- 1 x Bib style white apron
- 1 x Safety boots / clogs / sturdy slip resistant shoes.