SIT50313 Diploma of Hospitality

STUDY WITH AN AWARD WINNING TRAINING ORGANISATION IN MELBOURNE

We are a vibrant and innovative Melbourne based Registered Training Organisation. Since 2008, we have helped thousands of students to fulfil their career goals in such sectors as hospitality, business, early childhood education and aged care. We offer international students a wide range of career focused training which has been developed in consultation with relevant business and industry leaders. This consultation ensures the curriculum being delivered is equipping the students with the right skills and experiences that will help them achieve their vocational and employment goals.

We employ experienced training staff who have demonstrated strong industry experience and who are committed to promoting a culture of learning and achievement.

Our point of difference lies in our regular consultation with industry experts. They tell us exactly what they look for in their new recruits and we weave it into how, and what, we train. This helps us craft the right training which prepares our students with the knowledge and confidence to succeed in a wide range of hospitality settings.

“Amy dream is to become a Chef, running my own kitchen and eventually become a business owner. I am learning the skills I need in order to reach my goals.”

Bernard Dayot: Studied a Diploma of Hospitality with MCIE

CRICOS Code: 083515G
SIT50313 DIPLOMA OF HOSPITALITY

COURSE DESCRIPTION
National Code: SIT50313
Course Duration: 78 weeks full time
Tuition Fee: A$13,500
Resources Fee: A$950
Administration Fee: A$200
CRICOS Code: 083515G
Contact hours: 20 hours per week

This qualification provides the skills and knowledge to become competent as a manager in any hospitality functional area. Work would be undertaken in various hospitality settings such as; restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.

CAREER OPPORTUNITIES
Graduates may find employment in a wide range of areas, these typically include major hotel and hospitality venues, tourism and gaming venues. Employment Outcomes Include: Restaurant Manager, Kitchen Manager, Chef, Sous Chef, Motel Manager, Chef Patissier, Banquet Manager & Unit Manager (catering operations).

PATHWAYS
This qualification has pathways for further study in: SIT60313 Advanced Diploma of Hospitality or higher education qualifications in management.

PRE-REQUISITIES/ENTRY REQUIREMENTS
An English Language proficiency level of one of the below:
- IELTS band score of 5.5 or equivalent internationally recognised exam result in line with DIBP regulations
- Satisfactory completion of Explore English ELICOS

Other entry requirements include:
Academic
- Completion of senior high school or equivalent to the Australian Year 12 of education
Regulatory
- A current and valid passport
- 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

QUALIFICATION RECOGNITION
This qualification is based on the principles, guidelines and standards set by Australian Qualifications Framework (AQF) and is recognised throughout Australia.

ASSESSMENT
Assessment is undertaken through classroom delivery as well as completing assessment activities and tasks such as: questions and answers, case studies, observations/demonstration, role-plays, research assignments, workplace projects & practical demonstrations.

COURSE STRUCTURE
Students will need to complete twenty eight (28) units of competency, consisting of the following core and elective units:

Core Units
- SITXCOM401 Manage conflict
- SITXHRM402 Lead and manage people
- SITXMGT401 Monitor work operations
- SITXWHS401 Implement and monitor work health and safety practices
- SITXFIN402 Manage finances within a budget
- SITXFIN501 Prepare and monitor budgets
- SITXHRM401 Roster staff
- SITXCCS401 Enhance the customer service experience
- SITXCCS501 Manage quality customer service
- BSBMGT515A Manage operational plan
- SITXGLC501 Research and comply with regulatory requirements
- BSBDIV501A Manage diversity in the workplace
- SITXMGT501 Establish and conduct business relationships

Elective Units
- SITXFSA101 Use hygienic practices for food safety
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC202 Produce appetisers and salads
- SITHCCC309 Work effectively as a cook
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301 Produce poultry dishes
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC307 Prepare food to meet special dietary requirements
- HLTAID003 Provide first aid
- SITHIND201 Source and use information on the hospitality industry
- SITXFSA401 Develop and implement a food safety program
- SITXWHS301 Identify hazards, assess and control safety risks
- SITXFIN401 Interpret financial information