

Sharpen your culinary skills in Australia

Diploma of Hospitality Management - 'Commercial Cookery' Stream

The Diploma of Hospitality (Commercial Cookery) program is tailor-made for individuals aspiring to craft exceptional culinary creations, leading to a role overseeing and managing a dynamic team in a fast-paced kitchen environment.

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

SIT5022

CRICOS: 113861D



Future growth:

Employment is projected to increase by 13.9% by 2026 *



Weekly pay: \$1,250

Median for full-time Chef's before tax *



Employers who would recommend MCIE: 93.3% **

*Statistics from labourmarketinsights.gov.au

** Data from 2022 NCVET Survey

1300 737 004

mcie.edu.au



SIT5022

Diploma of Hospitality Management Commercial Cookery



For pricing, job outcomes, further education options, entry & eligibility requirements & all course information, scan the QR code.

National Code	SIT5022
CRICOS Code	113861D
Duration	78 weeks
Holidays	18 weeks
Work-placement	48 service periods
Tuition Fee	\$28,000
Non-Tuition Fee	\$3,000
Estimated Total Course Cost	\$31,000

Career pathways

- Restaurant Manager
- Sous Chef
- Chef
- Chef de Partie

Academic requirements

Completion of High School equivalent to Australian Year 12 or equivalent for entry into Diploma and Advanced Diploma level courses

English language proficiency requirements

Candidates must meet one of the following English Language proficiency requirements:

- IELTS band score of 6.0 or equivalent internationally recognised exam result in line with DHA regulations
- Satisfactorily completing ELICOS at Upper Intermediate level from a NEAS endorsed English Training Centre
- Completion of secondary studies equivalent or higher to an Australian Year 11 qualification from an English-speaking country
- Completion of MCIE English Placement Test with an overall score of 6.0 or above
- Other tests like PTE, TOEFL and OET are also considered equivalent for direct entry into MCIE VET courses.

Students who have completed one year of study in Australia at AQF Certificate III level or above are exempt from submitting Year 11 qualifications or equivalent + IELTS results.

Course delivery & assessment

This hospitality management course is taught 3 days a week both in the classroom and online. Training for the Diploma of Hospitality Management also includes training in our commercial kitchen in North Melbourne. 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. Generally, 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-placement

Students must complete **48 mandatory service periods**, or approximately 192 placement hours for the work-based training component of this program.

Course entry requirements

There are no entry requirements for this qualification. However, there are detailed MCIE admission requirements.

Refer to:

01-1102 International Student Recruitment Selection and Enrolment Policy and Procedure

Core units

SITXWHS007	Implement and monitor work health and safety practices
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXHRM009	Lead and manage people
SITXCOM010	Manage conflict
SITXMGTO04	Monitor work operations
SITXHRM008	Roster staff
SITXGLC002	Identify and manage legal risks and comply with law
SITXMGTO05	Establish and conduct business relationships

Elective units*

SITXFA005	Use hygienic practices for food safety
SITHCC043	Work effectively as a cook (48 mandatory service periods)
SITHCC023	Use food preparation equipment
SITHCC027	Prepare dishes using basic methods of cookery
SITHCC028	Prepare appetisers and salads
SITHCC029	Prepare stocks, sauces and soups
SITHCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCC035	Prepare poultry dishes
SITHCC037	Prepare seafood dishes
SITHCC036	Prepare meat dishes
SITHCC041	Produce cakes, pastries and breads
SITHCC042	Prepare food to meet special dietary requirements
SITXFA006	Participate in safe food handling practices
SITHPAT016	Produce desserts
SITHFAB021	Provide responsible service of alcohol
HLTAID011	Provide First Aid
SITXHRM010	Recruit select and induct staff

* Elective units are subject to change. Please check our website for current information.

Pre-requisites and co-requisites:

The following two units are the prerequisite units inside this qualification and must be completed prior to commencing the specific units they are listed against.

SITXFA005 - Use hygienic practices for food safety.
SITHCC027 - Prepare dishes using basic methods of cookery.

In addition, the unit SITHCC043 - Work effectively as a cook must be commenced prior to students going into the workplace to complete the 48 mandatory service periods required for this qualification.

Credit transfer and RPL

Recognition of Prior Learning (RPL) and Credit Transfer (CT) are available to eligible students. RPL applications are subject to fees. \$145 per hour.



For more information: Call 1300 737 004 or visit our website at www.mcie.edu.au, or email us at info@mcie.edu.au

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