

Cricos code: SIT50422

Diploma of Hospitality Management

Course details

Provider Name:	Horizon International College
CRICOS Course Code:	114403M
Location of course:	Level 8, 50 Grenfell St, Adelaide, SA 5000
Delivery mode:	Classroom, online, and workshop delivery.
Study Duration:	65 weeks (50 Academic weeks + 15 Weeks Holidays)
Study Mode:	15 Hours/Week Face to Face and 5 Hours/Week Structured Self Study. Additional study is required to complete unsupervised, independent work in your own time.

Course Description:

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming. The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards, and industry codes of practice.

Possible job titles include:

- Hospitality Manager
- Motel Manager
- Sous Chef
- Chef Pâtissier
- Restaurant Manager

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication. There are no entry requirements for this qualification.

Requirements:

Twenty-eight (28) units, including fifteen (11) core units and thirteen (17) elective units, are required for the award of the SIT50422 Diploma of Hospitality Management. Units have been selected in accordance with the packaging rules and are relevant to the work outcome, local industry requirements and qualification level.

The latest release of the qualification and packaging rules can be found at the following link:

<https://training.gov.au/Training/Details/SIT50422>

Units of Competency:

Code	Title	Core / Elective
SITXCCS015	Enhance customer service experiences	Core
SITXMGT005	Establish and conduct business relationships	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXHRM008	Roster staff	Core
SITXCOM010	Manage conflict	Core

SITXHRM009	Lead and manage people	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITXMGT004	Monitor work operations	Core
SITXFIN009	Manage finances within a budget	Core
SITXFIN010	Prepare and monitor budgets	Core
BSBTEC306	Design and produce business documents	Elective
BSBINS401	Analyse and present research information	Elective
BSBCMM411	Make presentations	Elective
BSBTWK503	Manage meetings	Elective
SITXFSA005	Use hygienic practices for food safety	Elective
SITHCCC027*	Prepare dishes using basic methods of cookery	Elective
SITHCCC023*	Use food preparation equipment	Elective
SITHCCC042*	Prepare food to meet special dietary requirements	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITHCCC026*	Package prepared foodstuffs	Elective
SITHCCC044*	Prepare specialised food items	Elective
SITHCCC028*	Prepare appetisers and salads	Elective
SITHCCC029*	Prepare stocks, sauces and soups	Elective

SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
SITHCCC031*	Prepare vegetarian and vegan dishes	Elective
SITHCCC035*	Prepare poultry dishes	Elective
SITHKOP013*	Plan cooking operations	Elective

Course Duration:

This qualification will be delivered over 65 weeks, including 50 weeks of training and assessment spread over 5 terms of 10 weeks each and 15 weeks of holidays. Students who have completed units from the SIT30821 Certificate III in Commercial Cookery, SIT40516 Certificate IV in Commercial Cookery and/or SIT40521 Certificate IV in Kitchen Management will gain credit for units completed which will shorten the duration. Further information is provided in the Delivery and Assessment Overview.

Entry Requirements:

Horizon International College has the following entry requirements:
International students must:

- Be at least 18 years of age.
- Have completed at least the equivalent of year 12 education or relevant Certificate III level qualifications from the SIT Training Package.
- Participate in a course entry interview to determine suitability for the course and student needs.
- Participate in an LLN (Language, Literacy and Numeracy) assessment*, if applicable, to determine and demonstrate their readiness and learning capacity to undertake their desired course.
- Have an overall IELTS** score of 5.5 with no individual band score of less than 5.0 (test results must be not more than two (2) years old). English language competence can also be demonstrated through documented evidence of any of the following:
 - the student was educated in an English-speaking country for at least five (5) years; or

- the student has completed at least six (6) months of a minimum of AQF level 4 course or higher in an Australian RTO within the last two(2) years; or
- the student has successfully completed an English Placement Test at ACIC.

* For detail about LLN requirements and assessment process, please refer to the 'LLN (Language, Literacy and Numeracy) Requirements' section in International Student Handbook.

** Note that other English language tests such as PTE and TOEFL can be accepted. In that case, students are required to provide their results so that it can be confirmed they are equivalent to minimum IELTS score of 5.5 or higher.

Pathways:

Potential employment options are in any hospitality industry sector as a Motel/Restaurant manager, Sous Chef or Chef Pâtissier. See also possible job title roles indicated in the qualification description.

Students who complete this course may wish to continue their education into a range of Advanced Diploma qualifications, such as the SIT60316 Advanced Diploma of Hospitality Management and or Higher Education leading to relevant Business and Hospitality Management Bachelor's degree courses.

Course Credit:

Students may apply for recognition of existing qualifications or skills, knowledge, and experience (credit transfer or recognition of prior learning). The granting of course credit may affect course fees as well as the duration of the course. This process is outlined in Horizon International College Credit Transfer and Training and Assessment Policy & Procedures.

Training Kitchen Venues:

Ellington Function Center Pty Ltd; 23 Hackney Road, Hackney South Australia 5069.

Fees Information:

- **Tuition Fees:** AUD 15,000
- **Enrollment Fee:** AUD 1,250
- **Material Fee:** AUD 1000

*Student material fees does not include the cost of work book. Student can purchase/ order student work book from SCCM reception if required with additional cost.



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