AUSTRALIAN INSTITUTE OF TECHNICAL TRAINING

CRICOS Provider Code 02868J | RTO No. 21978

SIT50422 Diploma of Hospitality Management

Hospitality

CRICOS Course 112934M

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 specialisation in accommodation services, cookery, food and beverage and gaming.

Qualification

Students successfully completing the course will receive the Nationally Recognised qualification SIT50422 Diploma of Hospitality Management.

Course Duration

This course is offered full time over 2 years or 104 weeks including holidays on a full time basis.

Scheduled Contact Hours

20 hours per week.

Tuition Fee

$24,000

Enrolment Fee - AUD$250

Fees and Charges are subject to change with prior notice.
OSHC Fee will be charged extra (if applicable).

Please refer to AITT Website (www.aitt.edu.au) for itemised list of other costs including OSHC Fee and Course Material Fee (as applicable), and estimated living cost in Australia.

All students are required to have a uniform and student kit to participate in the practical classes in the commercial kitchen.

The kits are available at https://geminicateringequipment.com.au or can be purchases on request by the college.

Training Location

- *Level 3, 440 Elizabeth Street, Melbourne, VIC 3000*
  (Classes as per scheduled timetable)

Training Kitchen Location

- *Unit 4, 578 Plummer Street Port Melbourne, VIC 3207*

Please note about Role of Agents in Recruiting Students: *Prospective students may contact Australian Institute of Technical Training (AITT) directly, or the contact may be through an Agent. In all cases the student is provided with all relevant information by AITT, and the complete enrolment process is conducted by AITT. Where an Agent is involved, the Agent's sole role is to introduce the student to AITT. The Agent has no role or responsibility in determining the student's eligibility for the relevant qualification or in advising the student on the most suitable course for the student to undertake. If you have any question regarding this, please email at:* ***admissions@aitt.edu.au*** *immediately.*

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Entry Requirements

The Training Package does not specify any entry requirements for this qualification course.

Age Requirements

AITT has a requirement that all students must be over 18 years of age at the commencement of course.

Academic Requirements

To gain entry to this course, applicants should have successfully completed home country equivalent qualification to:

- Australian Year 12 or higher for entry to Diploma and Advanced Diploma level course

For further information refer to the Equivalent Qualifications on the Victorian Curriculum and Assessment Authority (VCAA) website: ***http://www.vcaa.vic.edu.au/Pages/vce/vcerecognition/equiquals/equivalentquals.aspx***

- We recognise the valuable skills and life experiences that you may already have as a mature student, so if you do not meet AITT's academic entry-level requirements but have acquired skills or knowledge relevant to your chosen course, you may apply as a mature age student. A mature age student is over 18 years old and has been out of full-time education for at least one year.

English Language Requirements

All International Students applying for courses at AITT must have a minimum English Language proficiency level of one of the below:

You should qualify in ANY ONE (1) of the following:

- IELTS overall band of 5.5 or equivalent;
- TOEFL iBT test score band of 46 equivalent or above;
- PTE Academic band score 42 equivalent or above;
- Cambridge English Advanced (CAE) test score band of 162 equivalent or above;
- OET score band Pass equivalent or above;
- Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
- Completion of a full time Certificate IV level course or above in Australia;
- English as the first language;
- Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR
- Any other form of assessment or test that satisfies the Institution.

For Student Visa English Requirements, please visit the Subclass 500 Student Visa and Document Checklist Tool for the details ***(www.immi.homeaffairs.gov.au).***

Teaching Method

Teaching is conducted in the classroom as well as in the commercial training kitchen (simulated industry environment). The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Course Structure

Units of Competency

Student must complete 28 Units including 11 core & 17 elective units listed below:

Code	Title
Core Units	
• SITXCCS015	Enhance customer service experiences
• SITXCCS016	Develop and manage quality customer service practices
• SITXCOM010	Manage conflict
• SITXFIN009	Manage finances within a budget
• SITXFIN010	Prepare and monitor budgets
• SITXGLC002	Identify and manage legal risks and comply with law
• SITXHRM008	Roster staff
• SITXHRM009	Lead and manage people
• SITXMGT004	Monitor work operations
• SITXMGT005	Establish and conduct business relationships
• SITXWHS007	Implement and monitor work health and safety practices
Elective Units	
• SITXFSA005	Use hygienic practices for food safety
• SITHCCC043	Work effectively as a cook**
• SITHCCC027	Prepare dishes using basic methods of cookery*
• SITHCCC028	Prepare appetisers and salads*
• SITHCCC029	Prepare stocks, sauces and soups*
• SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes**
• SITHCCC031	Prepare vegetarian and vegan dishes**
• SITHCCC035	Prepare poultry dishes**
• SITHCCC036	Prepare meat dishes**
• SITHCCC037	Prepare seafood dishes**
• SITHCCC041	Produce cakes, pastries and breads*
• SITHCCC042	Prepare food to meet special dietary requirements**
• SITHCCC040	Prepare and serve cheese*
• SITXFSA006	Participate in safe food handling practices
• SITXINV007	Purchase goods
• SITHPAT016	Produce desserts*
• SITHKOP010	Plan and cost recipes

(Prerequisite unit is SITXFSA005 Use hygienic practices for food safety)*
*(** Prerequisite unit are SITXFSA005 Use hygienic practices for food safety + SITHCCC027 Prepare dishes using basic methods of cookery)*

Work Based Training

Students are required to complete a minimum of 48 food service period in a commercial kitchen under Work Based Training (WBT) as part of SITHCCC043 Work Effectively as a Cook unit requirements of the SIT30821 Certificate III in Commercial Cookery qualification.

Assessments

Assessments comprise of written assignments, tests, projects, case studies, skills demonstration and practicals. Skills will be assessed in the the simulated industry realistic training kitchen.

www.aitt.edu.au

Australian Institute of Technical Training Pty. Ltd.

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