



## SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

### COURSE BROCHURE FOR INTERNATIONAL STUDENTS

#### ABOUT THE COURSE

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.

#### COURSE DETAILS

<b>Qualification code</b>	SIT50422
<b>Qualification title</b>	Diploma of Hospitality Management
<b>CRICOS course code</b>	112302K
<b>Training package</b>	SIT - Tourism, Travel and Hospitality Training Package
<b>Course duration</b>	78 Weeks
<b>Classroom location:</b>	City campus: Level 5, 545 Kent Street, Sydney, NSW 2000 Parramatta campus: Level 6, 460 Church Street, Parramatta, NSW 2150
<b>Qualification completion requirements</b>	Twenty-Eight (28) units including eleven (11) core units and seventeen (17) elective units are required to pass 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.



<p><b>Entry requirements</b></p>	<p>There are no training package entry requirements.</p> <p>AIA has the following entry requirements for the international students:</p> <p>A learner must:</p> <ul style="list-style-type: none"> <li>▪ Be at least 18 years of age.</li> <li>▪ Have completed at least the equivalent of year 12 education.</li> <li>▪ Participate in a course entry interview to determine suitability for the course and student needs.</li> <li>▪ 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.</li> <li>▪ Have an overall IELTS** score of 5.5 with no individual band score of</li> </ul>																																										
	<p>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:</p> <ul style="list-style-type: none"> <li>• the student was educated in an English-speaking country for at least five (5) years; or</li> <li>• 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</li> <li>• the student has successfully completed an English Placement Test at AIA.</li> </ul> <p><i>* For detail about LLN requirements and assessment process, please refer to the 'LLN (Language, Literacy and Numeracy) Requirements' section below.</i></p> <p><i>** 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.</i></p>																																										
<p><b>Delivery mode</b></p>	<p>This program is delivered face-to-face in the classroom and training kitchen. Training kitchen has all the necessary equipment like a commercially operating kitchen but does not have real customers. Students will receive practical training in this training kitchen.</p>																																										
<p><b>Units of competency</b></p>	<p>Units are distributed among the terms as follows:</p> <p><b>* prerequisite units</b></p> <table border="1" data-bbox="501 1503 1425 2049"> <thead> <tr> <th>Unit Type</th> <th>Unit Code</th> <th>Unit Name</th> </tr> </thead> <tbody> <tr> <td colspan="3" style="text-align: center;"><b>Term 1</b></td> </tr> <tr> <td>Core</td> <td>SITXFIN009</td> <td>Manage finances within a budget</td> </tr> <tr> <td><b>Elective-A</b></td> <td><b>SITXFSA005</b></td> <td><b>Use hygienic practices for food safety</b></td> </tr> <tr> <td>Elective-C</td> <td>SITHCCC023</td> <td>Use food preparation equipment</td> </tr> <tr> <td><b>Elective-C</b></td> <td><b>SITHCCC027</b></td> <td><b>Prepare dishes using basic methods of cookery</b></td> </tr> <tr> <td>Elective-C</td> <td>SITHCCC037</td> <td>Prepare seafood dishes</td> </tr> <tr> <td colspan="3" style="text-align: center;"><i>Term Break (3 Weeks)</i></td> </tr> <tr> <td colspan="3" style="text-align: center;"><b>Term 2</b></td> </tr> <tr> <td>Core</td> <td>SITXMGT005</td> <td>Establish and conduct business relationships</td> </tr> <tr> <td>Core</td> <td>SITXFIN010</td> <td>Prepare and monitor budgets</td> </tr> <tr> <td>Elective-C</td> <td>SITXHRM010</td> <td>Recruit, select and induct staff</td> </tr> <tr> <td>Elective-C</td> <td>BSBOPS504</td> <td>Manage business risk</td> </tr> <tr> <td colspan="3" style="text-align: center;"><i>Term Break (3 Weeks)</i></td> </tr> </tbody> </table>	Unit Type	Unit Code	Unit Name	<b>Term 1</b>			Core	SITXFIN009	Manage finances within a budget	<b>Elective-A</b>	<b>SITXFSA005</b>	<b>Use hygienic practices for food safety</b>	Elective-C	SITHCCC023	Use food preparation equipment	<b>Elective-C</b>	<b>SITHCCC027</b>	<b>Prepare dishes using basic methods of cookery</b>	Elective-C	SITHCCC037	Prepare seafood dishes	<i>Term Break (3 Weeks)</i>			<b>Term 2</b>			Core	SITXMGT005	Establish and conduct business relationships	Core	SITXFIN010	Prepare and monitor budgets	Elective-C	SITXHRM010	Recruit, select and induct staff	Elective-C	BSBOPS504	Manage business risk	<i>Term Break (3 Weeks)</i>		
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# AUSTRALASIAN INTERNATIONAL ACADEMY

RTO Code 41144, CRICOS Code 03480K

	<b>Term 3</b>		
	Core	SITXWHS007	Implement and monitor work health and safety practices
	Core	SITXHRM008	Roster staff
	Elective	SITXHRM007	Coach others in job skills
	Core	SITXCOM010	Manage conflict
	Core	SITXHRM009	Lead and manage people
	<i>Term Break (3 Weeks)</i>		
	<b>Term 4</b>		
	Core	SITXCCS015	Enhance customer service experiences
	Core	SITXCCS016	Develop and manage quality customer service practices
	Core	SITXGLC002	Identify and manage legal risks and comply with law
	Elective-C	BSBTEC301	Design and produce business documents
	<i>Term Break (3 Weeks)</i>		
	<b>Term 5</b>		
	Elective-B	SITHKOP013	Plan cooking operations
	Elective-C	SITHCCC036	Prepare meat dishes
	Elective-C	SITHCCC035	Prepare poultry dishes
	Elective-C	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
	Elective-C	SITHCCC028	Prepare appetisers and salads
	<i>Term Break (3 Weeks)</i>		
	<b>Term 6</b>		
	Elective-C	SITHCCC029	Prepare stocks, sauces and soups
	Elective-C	SITHCCC041	Produce cakes, pastries, and breads
	Elective-C	SITHCCC038	Produce and serve food for buffets
	Elective-C	SITHCCC040	Prepare and serve cheese
	Core	SITXMGTO04	Monitor work operations
	<i>Term Break (3 Weeks)</i>		
<b>Educational pathways and potential career outcomes</b>	<p>Students who complete this course may wish to continue their education into a range of Advanced Diploma qualifications, such as the SIT60322 Advanced Diploma of Hospitality Management.</p> <p>Potential employment options are in Hospitality industry in the roles such as Motel Manager, Chef Patisserie, Sous Chef, Hospitality Manager, Restaurant Manager.</p>		

## WHO IS RESPONSIBLE FOR YOUR TRAINING?

Australasian International Academy is responsible under the National Vocational Education and Training Regulator Act 2011 for the quality of the training and assessment being delivered in this course and for the issuance of all AQF (Australian Qualifications Framework) certificates.



## WHY STUDY WITH AUSTRALASIAN INTERNATIONAL ACADEMY (AIA)?

At AIA, you receive an education that offers 'real world' experience backed by strong links with industry, so you graduate with the practical skills employers seek and the skills and confidence you need to reach your career goals. You will receive high quality education and support from our highly qualified and experienced trainers; they are industry professionals with many years of experience in their respective fields. AIA has developed the most relevant, innovative and effective ways for students to maximise their success for learning.

Set yourself in motion now! Enrol today!!

Accelerate your career when you enrol with Australasian International Academy. For course fees and other costs, please refer to the AIA prospectus in our website, call us or write to us.

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Email: [enrolment@aiacademy.edu.au](mailto:enrolment@aiacademy.edu.au)

Website: [www.aiacademy.edu.au](http://www.aiacademy.edu.au)