



SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

COURSE BROCHURE FOR INTERNATIONAL STUDENTS

ABOUT THE COURSE

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling 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

Qualification code	SIT60322
Qualification title	Advanced Diploma of Hospitality Management
CRICOS course code	112303J
Training package	SIT - Tourism, Travel and Hospitality Training Package
Course duration	104 Weeks
Classroom location:	City campus: Level 5, 545 Kent Street, Sydney, NSW 2000 Parramatta campus: Level 6, 460 Church Street, Parramatta, NSW 2150
Qualification completion requirements	Thirty-three (33) units including fourteen (14) core units and seventeen (19) elective units are required for the award of the SIT60322 Advanced 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>Entry requirements</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"> ▪ Be at least 18 years of age. ▪ Have completed at least the equivalent of year 12 education. ▪ 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 																																				
	<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"> • 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 AIA. <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>Delivery mode</p>	<p>This program is delivered face-to-face in the classroom and training (physical) kitchen. Training kitchen has all the necessary equipment like a commercially operating kitchen but does not have real customers. Students will receive practical training and participate in assessment in this training kitchen.</p>																																				
<p>Units of competency</p>	<p>Units are distributed among the terms as follows:</p> <p>* prerequisite units</p> <table border="1" data-bbox="501 1541 1423 2042"> <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;">Term 1</td> </tr> <tr> <td>Core</td> <td>BSBFIN601</td> <td>Manage organisational finances</td> </tr> <tr> <td>Elective</td> <td>SITXFS005</td> <td>Use hygienic practices for food safety</td> </tr> <tr> <td>Core</td> <td>BSBOPS601</td> <td>Develop and implement business plans</td> </tr> <tr> <td>Elective</td> <td>SITHCCC027</td> <td>Prepare dishes using basic methods of cookery</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;">Term 2</td> </tr> <tr> <td>Elective</td> <td>BSBSUS511</td> <td>Develop workplace policies and procedures for sustainability</td> </tr> <tr> <td>Core</td> <td>SITXMPR014</td> <td>Develop and implement marketing strategies</td> </tr> <tr> <td>Elective</td> <td>SITXMPR012</td> <td>Coordinate marketing activities</td> </tr> <tr> <td>Elective</td> <td>BSBINS401</td> <td>Analyse and present research information</td> </tr> </tbody> </table>	Unit Type	Unit Code	Unit Name	Term 1			Core	BSBFIN601	Manage organisational finances	Elective	SITXFS005	Use hygienic practices for food safety	Core	BSBOPS601	Develop and implement business plans	Elective	SITHCCC027	Prepare dishes using basic methods of cookery	<i>Term Break (3 Weeks)</i>			Term 2			Elective	BSBSUS511	Develop workplace policies and procedures for sustainability	Core	SITXMPR014	Develop and implement marketing strategies	Elective	SITXMPR012	Coordinate marketing activities	Elective	BSBINS401	Analyse and present research information
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<i>Term Break (3 Weeks)</i>		
Term 3		
Core	SITXHRM012	Monitor staff performance
Core	SITXWHS008	Establish and maintain a work health and safety system
Elective	BSBOPS502	Manage business operational plans
Elective	BSBCMM411	Make presentations
<i>Term Break (3 Weeks)</i>		
Term 4		
Core	SITXHRM009	Lead and manage people
Core	SITXMGT004	Monitor work operations
Core	SITXFIN010	Prepare and monitor budgets
Core	SITXFIN009	Manage finances within a budget
<i>Term Break (3 Weeks)</i>		
Term 5		
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	SITXHRM010	Recruit, select and induct staff
<i>Term Break (3 Weeks)</i>		
Term 6		
Core	SITXFIN011	Manage physical assets
Elective	SITHCCC023	Use food preparation equipment
Elective	BSBTEC402	Design and produce complex spreadsheets
Elective	SITHCCC037	Prepare seafood dishes
Elective	SITHKOP013	Plan cooking operations
<i>Term Break (3 Weeks)</i>		
Term 7		
Elective	SITHCCC036	Prepare meat dishes
Elective	SITHCCC035	Prepare poultry dishes
Elective	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
Elective	SITHCCC028	Prepare appetisers and salads
<i>Term Break (3 Weeks)</i>		
Term 8		
Elective	SITHCCC029	Prepare stocks, sauces and soups
Elective	SITHCCC041	Produce cakes, pastries, and breads
Elective	SITHCCC038	Produce and serve food for buffets
Elective	SITHCCC040	Prepare and serve cheese
<i>Term Break (3 Weeks)</i>		
Educational pathways and potential career outcomes	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.	
	Potential employment options are in Hospitality industry in the roles such as Motel Manager, Chef Patissier, Sous Chef, Hospitality Manager, Restaurant Manager.	



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.

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Website: www.aiacademy.edu.au