# 112179J – SIT50422 Diploma of Hospitality Management

# **Course Overview**

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.

#### **Quick Facts**

Course name: Diploma of Hospitality Management

VET National Code: SIT50422 CRICOS Course Code: 112179H

**Duration:** 78 Weeks (including 24 Weeks holiday)

Tuition Fee: \$18,000 per year.

### **Job Opportunities**

The 50422 Diploma of Hospitality Management qualification can lead to various career opportunities with job titles such as:

- Bar Manager
- Café Manager
- · Chef de Cuisine
- Chef Patissier
- Club Manager
- Executive Housekeeper

#### **Entry Requirements**

#### All students must be over 18

#### International Students

- Must have completed equivalent to Australian Grade 12, and
- IELTS band 5.5 (with no individual band below 5.0) or equivalent

#### **Domestic Students**

- · Must have completed Grade 12, or
- Achieve ACSF Level 4 in a Language, Literacy and Numeracy assessment

#### Assessment method

Assessments will be conducted through a combination of questioning, reports, presentations, role-plays and observations.

#### Recognition of Prior Learning

We offer everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. Students may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

## **Pathways**

Upon successful completion of SIT50422 Diploma of Hospitality Management, you may undertake further studies in Hospitality or similar.

# **Study Location**

CAC Sydney Campus – Level 1, 7 Hassall Street, Parramatta, NSW 2150

#### **Course Structure**

Total number of units = 28
11 core units plus
17 elective units consisting

17 elective units, consisting of:

- 1 unit from Group A
- 1 unit from Group B
- 11 units from Group C
- 4 units from Group C, Group D, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

The units delivered by CAC are as follows:

Unit Code and Unit Name

- 1. SITXCCS016 Develop and manage quality customer service practices
- 2. SITXCCS015 Enhance customer service experiences
- 3. SITXGLC002 Identify and manage legal risks and comply with law
- 4. SITXFIN009 Manage finances within a budget
- 5. SITXFIN010 Prepare and monitor budgets
- 6. SITXCOM010 Manage conflict
- 7. SITXMGT005 Establish and conduct business relationships
- 8. SITXHRM008 Roster staff
- 9. SITXWHS007 Implement and monitor work health and safety practices
- 10. SITXHRM009 Lead and manage people
- 11. SITXMGT004 Monitor work operations
- 12. SITXFSA005 Use hygienic practices for food safety
- 13. SITHCCC027 Prepare dishes using basic methods of cookery
- 14. SITHCCC028 Prepare appetisers and salads
- 15. SITHCCC029 Prepare stocks, sauces, and soups
- 16. SITHCCC030 Prepare vegetable, fruit, eggs, and farinaceous dishes
- 17. SITHCCC043 Work effectively as a cook
- 18. CPPCLO3100 Maintain cleaning storage areas
- 19. CPPCLO3101 Clean carpeted floors
- 20. CPPCLO3102 Clean hard floors
- 21. CPPCLO3103 Clean and maintain amenities
- 22. CPPCLO3105 Clean glass surfaces
- 23. SITHACS009 Clean premises and equipment
- 24. SITHACS011 Prepare rooms for guests
- 25. SITHACS016 Provide accommodation reception services
- 26. SITTTVL001 Access and interpret product information
- 27. SITTTVL004 Sell tourism products or services
- 28. SITXCCS019 Prepare quotations





CAC has relationships with Education Agents to recruit students on our behalf. For a full list of our approved Agents, please refer to the Our Agents page on our website.

#### USI

All students undertaking nationally recognised training must have a USI in order to receive a qualification.