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

International Students

Completed equivalent to Australian Grade 12, and demonstrated English proficiency level as per below:

- All students must be over 18
- Achieved IELTS band 6 *(with no individual band below 5.5) or equivalent score in acceptable English Language Tests (PTE, TOEFL, or OET) Or Minimum test score IELTS 5 or equivalent with either 20 weeks ELICOS.
- Completion of Certificate IV or higher-level qualification in Australia in the last two years Or
- Achieved satisfactory score in English placement test as conducted by the College (Level 3 or higher in CSPA ACER LLN test will meet the requirements for this purpose)

*You must have completed the English language test within either:

- the 2 years before the date your visa application is lodged.
- the 2 years before a decision is made on your visa application if you did not provide evidence of the English language test at the time your application was lodged.

Please contact the College for further information

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 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:

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 – BSBHRM525- Manage recruitment and onboarding
19. CPPCLO3101 – SITFSA006- Participate in safe food handling practices
20. CPPCLO3102 – SITHKOP010- Plan and cost recipes
21. CPPCLO3103 – SITHCCC042- Prepare food to need special dietary requirements
22. CPPCLO3105 – SITHCCC023-Use food preparation equipment
23. SITHACS009 – SITXINV006 – Receive, store, and maintain stock
24. SITHACS011 – SITHCCC035 – Prepare poultry dishes
25. SITHACS016 – SITHCCC036 – Prepare meat dishes
26. SITTTVL001 – SITHPAT016 – Produce dessert
27. SITTTVL004 – SITHCCC041 – Produce cakes, pastries, and breads
28. SITXCCS019 – BSBTWK503 – Manage meeting

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.

Intake Dates : 2024

Term 1

09Jan   05Feb

04Mar   01Apr

Term 2

4 May   01 May

24 June

Term 3

22 Jul   19 Aug

16 Sep

Term 4

14 Oct 11 Nov

09 Dec

USI

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