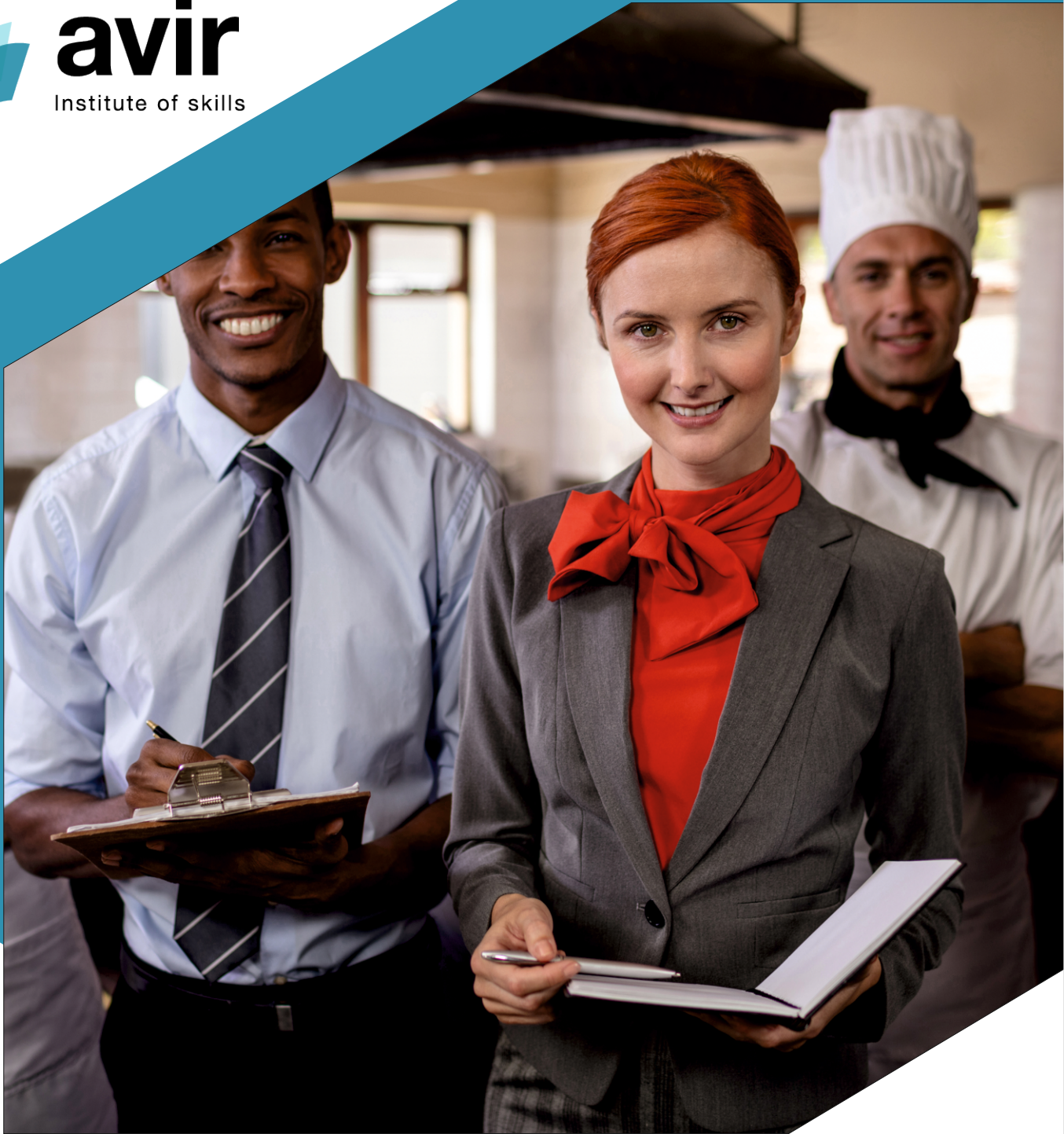




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SIT50422 Diploma in Hospitality Management

CRICOS Course Code: 114176F

CRICOS Code: 04043A
RTO Code: 45890



NATIONALLY RECOGNISED
TRAINING

Qualification Description

The SIT50422 - Diploma of Hospitality Management is a nationally accredited qualification within the Australian Qualifications Framework (AQF) that provides learners with managerial skills and strategic insight necessary for managing hospitality operations.

This qualification covers a broad range of managerial skills including coordinating hospitality operations, managing finances, marketing, and human resources, tailored to the hospitality industry.

Mode of Delivery

Classroom based Face to Face with Structured Independent Learning.

Learning Pathways

You may enrol in the following qualification/s upon the completion of this program to further enhance your knowledge and skills:

- SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT
- Bachelor of Business (Hospitality Management)
- Bachelor of Hospitality Management

Job Outcomes

Occupational titles may include:

- Restaurant Manager
- Café Manager
- Club Manager
- Front Office Manager
- Function Manager
- Banquet or Events Manager
- Hotel Manager
- Motel Manager

Fee Structure

Tuition Fees: \$17,200

Material Fees: \$1,000

Enrolment Fees: \$300 (Non - Refundable)

Total Course Fees: \$18,500

All amounts are in AUD. The supply of an education course is a GST-free supply.

Refer to the Fees and Refunds policy in the student handbook or website for further details.

Course Duration

This qualification will be delivered over **75 weeks**, including **60 weeks of training and assessment** and up to **15 weeks of holidays**.

Note that supplementary classes will be scheduled, and attendance required, should additional classes be required to allow for classes missed as a result of public holidays, or other interruptions, and/or for students who require further training and/or reassessment.

Teaching & Assessment Methods

Teaching is conducted in the classroom as well as in the commercial kitchen settings when required to stimulate real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions. Assessments comprise of demonstrations, written questions answers, case studies and projects.

Units of Competency

To achieve this qualification, you must demonstrate competency in:

Total units of competency: 28

Core units: 11

Elective units: 17

Unit Code	Unit Title	Core/ Elective
SITXCCS015	Enhance customer service experiences	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXMGT004	Monitor work operations	Core
SITXMGT005	Establish and conduct business relationships	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITXFSA005	Use hygienic practices for food safety	Elective
SITHCCC043*	Work effectively as a cook	Elective
SITXWHS006*	Identify, assess, and control safety risks.	Elective
HLTAID011	Provide First Aid	Elective
SITHCCC023*	Use food preparation equipment	Elective
SITHCCC027*	Prepare dishes using basic methods of cookery	Elective
SITHCCC028*	Prepare appetisers and salads	Elective
SITHCCC029*	Prepare stocks, sauces and soups	Elective
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
SITHCCC031*	Prepare vegetarian and vegan dishes	Elective
SITHCCC035*	Prepare poultry dishes	Elective
SITHCCC036*	Prepare meat dishes	Elective
SITHCCC037*	Prepare seafood dishes	Elective
SITHCCC041*	Produce cakes, pastries and breads	Elective
SITHCCC042*	Prepare food to meet special dietary requirements	Elective
SITXFSA006	Participate in safe food handling practices	Elective
SITXFSA008*	Develop and implement a food safety program	Elective

Pre-requisites

There are no pre-requisites for this qualification. Units marked with an * have pre-requisite unit requirements.

Entry Requirements

AVIR Institute of Skills has the following entry requirements for International Students:

International students must:

- Be at least 18 years of age.
- Have completed Year 12 or equivalent.
- Participate in a course entry interview to determine suitability for the course and student needs.
- must hold a current and valid study VISA
- must undertake an ACSF level LLN (language, literacy and numeracy) assessment
- Have an IELTS* score of 5.5 (test results must be no more than 2 years old). English language competence can also be demonstrated through documented evidence of any of the following:
 - Educated for 5 years in an English-speaking country; or
 - Successful completion of an English Placement Test

Work Based Training

Students are required to complete a minimum of 200 hours of compulsory work placement including organising, preparing and cooking a variety of food items in a commercial kitchen to meet the qualification requirements of SIT30816 Certificate III in Commercial Cookery.

Physical Requirements

Students who participate in this course will need the physical capability to lift and carry heavy pots; have unrestricted use of both hands to use kitchen tools and equipment efficiently and be able to stand up in a kitchen all day.

Safety Requirements

Every student is required to wear Personal Protection Equipment (PPE): safety boots and Chef uniform at every training session/practical demonstration session.

Resource Requirements

One PC/Laptop or Tablet | Speakers / Headphones and a Microphone | A web camera | Microsoft Office | PDF Reader.

Credit Transfer & Recognition of Prior Learning (RPL)

Learners with prior learning and work experience can apply for Recognition of Prior Learning (RPL). Learners who have completed corresponding units of competency and/or units contained within the packaging rules can apply for Credit Transfer.



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If you have any further questions or would like to discuss your individual circumstances,
Please get in touch with us.

Email us: info@avir.net.au Call Us: 1300 042 847

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www.avir.net.au