



avir
Institute of skills



SIT60322 Advanced Diploma of Hospitality Management

CRICOS Course Code: 114177E

CRICOS Code: 04043A
RTO Code: 45890



NATIONALLY RECOGNISED
TRAINING

Qualification Description

The SIT60322 - Advanced Diploma of Hospitality Management is a comprehensive qualification designed to equip learners with the high-level skills and knowledge necessary to assume managerial roles within the hospitality industry.

This course is nationally recognized under the Australian Qualifications Framework (AQF) and emphasizes strategic planning, financial management, human resources, and marketing in a hospitality context.

Mode of Delivery

Classroom based Face to Face with Structured Independent Learning.

Job Outcomes

Occupational titles may include:

- Area Manager
- Department Manager
- General Manager
- Operation Manager

Course Duration

This qualification will be delivered over **99 weeks**, including **78 weeks of training and assessment** and up to **21 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.

Pre-requisites

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

Learning Pathways

- Graduates may continue their studies with university degree courses in areas like business, tourism, or hotel management.
- Bachelor of Hospitality Management
- Bachelor of Business Administration (Hospitality Management)

Conditions of Entry:

For International Students: it is a condition of Entry That Upon Acceptance, Student Provide evidence Of Having an Australian Student Visa (SubClass 500). Student are advice to refer government website for information about applying : <https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500>

Fee Structure

Tuition Fees: \$21,200
Material Fees: \$1,000
Enrolment Fees: \$300 (Non - Refundable)
Total Course Fees: \$22,500

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.

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: 33

Core units: 14

Elective units: 19

Unit Code	Unit Title	Core/ Elective
BSBFIN601	Manage organisational finances	Core
BSBOPS601	Develop and implement business plans	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXFIN009	Manage finances within a budget	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXFIN011	Manage physical assets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXHRM009	Lead and manage people	Core
SITXHRM010	Recruit, select and induct staff	Core
SITXHRM012	Monitor staff performance	Core
SITXMGT004	Monitor work operations	Core
SITXMGT005	Establish and conduct business relationships	Core
SITXMPR014	Develop and implement marketing strategies	Core
SITXWHS008	Establish and maintain a work health and safety system	Core
SITXFSA005	Use hygienic practices for food safety	Elective
SITHCCC043*	Work effectively as a cook	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
SITHCCC032*	Produce cook-chill and cook-freeze foods	Elective
SITHCCC033*	Re-thermalise chilled and frozen foods	Elective
HLTAID011	Provide First Aid	Elective
SITHKOP015*	Design and cost menus	Elective
SITXFSA006	Participate in safe food handling practices	Elective
SITHKOP012*	Develop recipes for special dietary requirements	Elective

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

93 Queens Bridge St, Southbank, VIC, 3006.
Commercial Kitchen Location: 14/65 Mark Street, North Melbourne, 3051.
www.avir.net.au