



SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS COURSE CODE: 112360M

COURSE DETAILS

Provider Name	Britts College Pty Ltd
RTO Code	40330
CRICOS Code	04061K
Delivery Location of Course	SYDNEY CAMPUS: Level 2, 9-11, 97 Grafton Street, Bondi Junction, Sydney, NSW 2022, Australia MELBOURNE CAMPUS: Level 7, 108 Lonsdale Street, Melbourne, VIC 3000, Australia
Kitchen Location	SYDNEY KITCHEN: Unit 19, 30 Beaconsfield Alexandria 2015 Sydney MELBOURNE KITCHEN: 372 Spencer Street, West Melbourne VIC 3003
Delivery Mode	Face to face (Classroom based)
Duration	104 weeks, including 88 study weeks and 16 weeks of holidays
Study Load	20 hours per week in the classroom
Work Placement	240 hours
Estimated Self-Study Hours	5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge)



TOTAL COURSE FEE:
AUD 24,500

TUITION FEE:
AUD 22,000

MATERIAL FEE:
AUD 2,250

APPLICATION FEE:
AUD 250
(NON-REFUNDABLE)

(Application fee is non-refundable under all circumstances. Please refer to Britts College Pty Ltd.'s refund policy and procedure for further details)

*** The course duration is reduced to 6 months after student has successfully completed SIT40521 Certificate IV in Kitchen Management from Britts College Pty Ltd. The tuition fees payable would be adjusted proportionally***

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with specialised 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.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.



COURSE ENTRY REQUIREMENTS:

There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students and Britts College Pty Ltd requires that students are able to provide evidence that they:

- Have demonstrated an IELTS level at score of least 6.0 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Upper Intermediate or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that Britts College Pty Ltd is able to provide.
- Have successfully completed Australian year 12 or equivalent
- Are at least at age of 18 on the date of course commencement

Please Note: All the students commencing this course are required to complete LLN test on the orientation day to assist Britts College Pty Ltd. to identify student's needs for additional support during their study with Britts College Pty Ltd.

Recommendation: It is highly recommended that student should have successfully completed SIT30816 Certificate III in Commercial Cookery or SIT40521 Certificate IV in Kitchen Management prior commencing this course, although this is not a mandatory entry requirement.



DELIVERY AND ASSESSMENT STRATEGY

ADDITIONAL ENTRY REQUIREMENTS:

- Student must have access to working PC or laptop with a configuration suitable to meet study requirements. Please seek your trainer/assessor assistance in this regard.
- A basic level of comfort with digital tools and the internet is required for accessing educational content and completing coursework.
- It is essential for students to partake in the scheduled theoretical classes to enrich their knowledge base as per the curriculum's design. For practical learning, students have the privilege of utilizing Britts College Pty Ltd's state-of-the-art kitchen facilities, unless alternative arrangements are communicated. Students will receive timely notifications about their practical sessions, ensuring students can fully utilize campus resources and complete their assessments in line with Standard 1.8 of SRT0 2015.

ORIENTATION:

Starting your educational journey on the right foot is key. Orientation will be conducted on the campus to welcome new students into our vibrant community. Prior to your start date, the Admissions department will reach out with an email and phone call to provide you with all the necessary details and instructions to navigate the beginning of your academic adventure. For any inquiries or clarifications, reach out to us at **+61 481323385** or **sso@brittscollege.edu.au**. Our student administration is always on hand to offer additional support whenever required.

CLASSES:

Classes are scheduled to be held in a designated classroom, ensuring face-to-face interaction, and will take place on the campus grounds to facilitate a direct and engaging learning experience.

ASSESSMENT:

Assessment will be conducted on college premises under the expert guidance of our assessors and trainers. The college will provide all required materials for these assessments, which are an essential requirement for students to advance in their educational programs.

SUPPORT:

All staff at Britts College Pty Ltd will continue to work and will continue to provide the students with the support any individual may need. The student will be remained connected with each trainer/assessor through regular class participation to assist them continuing their studies. Britts College Pty Ltd will also provide online academic and language support and student support staff are always here to help.

WORK PLACEMENT:

All staff at Britts College Pty Ltd will continue to work and will continue to provide the students with the support any individual may need. The student will be remained connected with each trainer/assessor through regular class participation to assist them continuing their studies. Britts College Pty Ltd will also provide online academic and language support and student support staff are always here to help.

To satisfy the qualification requirements, for the unit SITHCCC043 Work effectively as a cook, students must complete a minimum of 60 complete service periods (shifts) of 4 hours each or 30 complete service periods (shifts) of 8 hours each in a hospitality workplace undertaking work tasks relevant to the unit content. The duration of the service periods depends on the negotiations with the host employer and student's preference of the service period duration would be taken into consideration prior to the arrangement of the work placement. Total minimum hours of work placement are 240 hours. The work placement will be unpaid and the daily working hours (service periods) may be negotiated. All students are required to maintain a logbook to record their worked hours.

Britts College Pty Ltd. will aim to arrange/secure work placements for each student. Students will access a hospitality workplace with a commercial kitchen that serves customers to address the requirements of this unit. Workplaces may include restaurants, cafeterias, cafes, residential caterers, in flight and other transport caterers, and event and function caterers. Students undertake duties as per work placement organisation and training package requirements under the supervision of a workplace supervisor.

Student who are already working in the commercial kitchen are encouraged to use their existing workplace to complete these service periods providing it meets the requirement's necessary to conduct the assessments. Students who are not already working may nominate a workplace. Students will commence work placements and complete the required shifts only upon successful completion of kitchen-based units which are delivered and assessed in classroom and Kitchen facility. Students may be required to undertake additional load to complete their service periods. Britts College Pty Ltd. will provide students with Work placement roles and responsibilities prior to the commencement of their work placement so they are aware of the expected roles and responsibilities during work placement.

It must be hereby noted that student would be required to undertake work placements at multiple workplaces to incorporate all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types using a range of cooking methods and team coordination skills. The service periods must be evenly distributed to cover breakfast, lunch, dinner, supper, events and special functions.





PATHWAYS

Once students have successfully completed SIT50422 Diploma of Hospitality Management, they can apply for jobs within the marketing industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

The further study pathways available to students who undertake this qualification include:

- SIT60322 Advanced Diploma of Hospitality Management
- SIT60222 Advanced Diploma of Event Management
- or any other Diploma or Advanced Diploma level qualification within the SIT Tourism, Travel and Hospitality Training Package or any other accredited course at Advanced Diploma level.

COURSE STRUCTURE:

A total of 28 Units (11 Core and 17 electives) must be completed and deemed competent to achieve the qualification SIT50422 Diploma of Hospitality Management. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 28 units in the qualification. Students completing all the required units of competency will attain full qualification.

CODE	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
SITXFSA006	Participate in safe food handling practices	Elective
SITHCCC023*	Use food preparation equipment	Elective
SITHCCC025*	Prepare and present sandwiches	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
SITHCCC038*	Produce and serve food for buffets	Elective
SITHCCC040*	Prepare and serve cheese	Elective
SITHCCC041*	Produce cakes, pastries and breads	Elective
SITHCCC042*	Prepare food to meet special dietary requirements	Elective
SITHCCC043*	Work effectively as a cook	Elective

**Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.*

ASSESSMENT METHODOLOGY:

Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include:



**WRITTEN
QUESTIONS**



PROJECTS



PRESENTATIONS



**REPORT
WRITING**



**ROLE PLAYS/
OBSERVATIONS**



**KITCHEN
BASED
DEMONSTRATION**



**WORK
PLACEMENT**

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

REFERENCE TEXTBOOKS:

- **Math for the Professional Kitchen, The Culinary Institute of America**, Laura Dreesen, Michael Nothnagel, Susan Wysocki
- **The Professional Chef**, 9th Edition, The Culinary Institute of America
- **The Book of Yields**, 8th edition, Francis T. Lynch

FURTHER INFORMATION:

For all further details, please refer to International Student Handbook on for all related policies and procedures (policies and procedures also available on www.brittscollege.edu.au and other important information related to international students including living cost, life and study in Sydney, etc.

Please contact the Administration Manager for further information at

 sso@brittscollege.edu.au

 +61 481323385

