Australian College of Culinary and Management

SIT50422 - Diploma of Hospitality Management

CRICOS Course Code 110781F
Course Description
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. Diploma of Hospitality course provides the skills and knowledge for an individual to be competent in the middle management level as a Manager, Supervisor or Team Leader in any hospitality area.

Course Delivery:
• Face to face training (Classroom and kitchen)
• Work based training.
• Distance learning (online).

Course Delivery Location:
37-61 Vines Rd, Hamlyn Heights VIC 3215
46 Central Bvd, Armstrong Creek VIC 3217
Training Kitchens - 163 Batten Rd, Armstrong Creek VIC 3217
37-61 Vines Rd, Hamlyn Heights VIC 3215

Course Fees:
•Tuition Fee $25,500
•Material Fee $2,900
Note: Application fee may be applicable, fees and Charges are subject to change without prior notice.

Admission Requirements
• Applicants must be minimum of 18 years of age at the time of commencement.
• Successful completion of Australian Equivalent Year 12 qualification or higher.
• Minimum IELTS score of 5.5 or PTE score of 42 or its equivalent.
• Completion of a full time Certificate III level course or above in Australia;
• English as the first language;
• Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR For equivalency of various English Languages proficiency testing, and other forms of equivalency please refer to the Admissions and Enrolment policy available in the student's handbook (give the link)
•Individuals may enter Diploma of hospitality management with limited or no vocational experience and without a lower-level qualification, however ACCM recommends the students to complete up to Certificate IV in Kitchen Management before enrolling in this course.

Work Based Training requirements
Commercial cookery and Hospitality programs have work placement component, a requirement that students must gain work experience in the hospitality industry. Each student is required to work in an operational commercial kitchen of an industry workplace for a minimum of 48 sessions (192 hours of work placement) for the unit SITHCCC043 Work effectively as a cook.

Course Duration
This course will be delivered over 104 weeks of full-time study for a minimum of 20 hours per week (80 Academic weeks and 24 weeks of Holidays).

Course Pathways

Leading to higher qualification

After achieving Diploma of Hospitality Management, individuals could progress to Advanced diploma of Hospitality Management or higher education qualifications in management.

Possible employment pathways after completing the Qualification

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager.
• Chef de cuisine, Kitchen manager, Restaurant manager, Sous chef

Assessment methods:

Teaching is conducted in the classroom as well as in the commercial kitchen, simulate a real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions. Assessment comprises of written test assignments, assignment projects, case studies, skills demonstration and practicals will be assessed in operational commercial training kitchen.

Note:

• Applicants should have basic computer and MS Office skills (Word, Excel and Power Point).

• Students must have their own electronic device to be able to access the online classes. If any student need to access ACCM computers for this purpose it will be available through a booking request

• All VET courses students will be required to undertake LLN test to identify Language, Literacy and Numeracy capabilities at the time of Orientation (before commencing the courses). The outcome will help the trainers and Student Support Staff to identify the learning needs and make provisions for additional academic support where required.

Course Structure:

Units of Competency
Students must complete 28 Units including 11 core & 17 elective units listed below:

Core Units

SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook *
SITHCCC023	Use food preparation equipment*
SITHCCC027	Prepare dishes using basic methods of cookery *
SITHCCC028	Prepare appetisers and salads *
SITHCCC029	Prepare stocks, sauces and soups *
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes *
SITHCCC035	Prepare poultry dishes *
SITHCCC036	Prepare meat dishes *
SITHCCC037	Prepare seafood dishes *
SITHCCC041	Produce cakes, pastries and breads *
SITHPAT016	Produce desserts *
SITXFSA006	Participate in safe food handling practices
SITXINV007	Purchase goods
SITXINV006	Receive, store and maintain stock *
SITXHRM010	Recruit, select and induct staff
BSBTWK501	Lead diversity and inclusion

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

(ACCM does not guarantee that a student will complete a training product successfully or will obtain a particular employment outcome or any migration outcomes on their Scope of Registration where this is outside the control of the RTO)

Australian Qualifications Framework

NATIONALLY RECOGNISED TRAINING

ACCM

Pathway Through Education

Australian College of Culinary and Management
RTOCode: 45886 | CRICOS Code: 04038J
Phone:0342 509 510 | E mail:info@accm.vic.edu.au |
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