



Australian College of Culinary and Management

ACCM

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SIT60322 - Advance Diploma of Hospitality Management

CRICOS Course Code 110769B

Course Description

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions. This course provides the skills and knowledge for an individual to work in any sector of the hospitality industry as a senior manager in a large organisation or small business owner or manager.



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 Blvd, 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 \$30,000
- Material Fee \$3,400

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 Advanced 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 Diploma of hospitality 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 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.

- Area manager or operations manager within Hospitality industry, Cafe owner or manager, Executive chef, Executive sous chef, Food and beverage manager, Head 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 33 Units including 14 core & 19 elective units listed below:

Core Units

BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXMPRO14	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system

Elective Units

SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook *
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 *
BSBTWK501	Lead diversity and inclusion
SITXINV007	Purchase goods
SITXCCS015	Enhance customer service experiences
SITXFSA008	Develop and implement a food safety program *
SITHCCC023	Use food preparation equipment *
SITXFSA006	Participate in safe food handling practices
SITHPAT016	Produce desserts *
SITHKOP010	Plan and cost recipes
SITXHRM008	Roster staff
SITXCOM010	Manage conflict

(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)

