SIT50313 Diploma of Hospitality
CRICOS Course Code 088802E
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Qualification
Students successfully completing the course will receive the Nationally Recognised SIT50313 Diploma of Hospitality qualification.

Course Description
This qualification is suitable for the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification is suitable for an Australian Apprenticeship pathway.

Course Duration
This course is offered full time over 64 weeks including holidays on a full time basis.

Contact Hours
20 hours per week for 54 weeks.

Career Opportunities
This qualification provides a pathway to work in any sector of the hospitality industry as a departmental or small business manager.

Possible job titles include:
- Banquet or function manager
- Chef de cuisine
- Chef patissier
- Executive housekeeper
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Sous chef
- Unit manager (catering operations)

Tuition Fee
$18,000  (Fees and Charges are subject to change with prior notice)

Commercial Kitchen & Restaurant
101 Glengala Road, Sunshine West, Victoria, Australia
Entry Requirements

Age Requirements
Acumen has a requirement that all students must be over 18 years of age at the commencement of course.

Academic Requirements
To gain entry to this course, applicants should have successfully completed year 12 or secondary studies in applicants home country equivalent to an Australian Year 11* or 12 qualification. (* Subject to the country Assessment Level and the course).

English Language Requirements
All International Students applying for courses at Acumen must have a minimum English Language proficiency level of one of the below:

You should qualify in any one (1) of the following:
An English Language proficiency level of one of the following:

- IELTS overall band of 5.5 or equivalent internationally recognised exam result in line with DIBP regulations;
- TOEFL iBT test score band of 46 equivalent or above;
- PTE Academic band score 42 equivalent or above;
- Cambridge English Advanced (CAE) test score band of 47 equivalent or above;
- OET score band Pass equivalent or above;
- Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
- Completion of a full time studies in Australia towards a Certificate III or above;
- English as the first language;
- Satisfactory completion of the English language course or satisfactory completion of 5-10 weeks ELICOS from a National ELT Accreditation Scheme (NEAS) Accredited English Institution with an IELTS score of 5.0; OR
- Any other form of test which satisfies the Institution.

Teaching Methods
Teaching is conducted in the classroom as well as in training kitchen when required to simulate real work environment. The delivery may include face to face teaching, lectures, discussions, field trips, research, learning activities, group work, and supervised practical sessions.

Students undertaking this course will also have access to commercial kitchen (Café/Bar/Dining) at 101 Glengala Road, Sunshine West, Victoria, Australia

Assessments
Assessments comprise of written assignments and project works.
Course Structure

(28 Units must be selected for this qualification including 13 core & 15 elective units)

Core Units
BSBDIV501A Manage diversity in the workplace
BSBMGT515A Manage operational plan
SITXCCS401 Enhance the customer service experience
SITXCCS501 Manage quality customer service
SITXCOM401 Manage conflict
SITXFIN402 Manage finances within a budget
SITXFINS01 Prepare and monitor budgets
SITXGLC501 Research and comply with regulatory requirements
SITXHRM401 Roster staff
SITXHRM402 Lead and manage people
SITXMGMT401 Monitor work operations
SITXMGTS01 Establish and conduct business relationships
SITXWHS401 Implement and monitor work health and safety practices

Elective Units
SITXFSA101 Use hygienic practices for food safety
SITHKOP403 Coordinate cooking operations
SITHCC201 Produce dishes using basic methods of cookery
SITHCC203 Produce stocks, sauces and soups
BSBSUS201A Participate in environmentally sustainable work practices
BSBCM201A Communicate in the workplace
SITHCC204 Produce vegetable, fruit, egg and farinaceous dishes
SITXHRM501 Recruit, select and induct staff
SITXHRM503 Monitor staff performance
SITHCC301 Produce poultry dishes
SITXWHS101 Participate in safe work practices
BSBWOR203B Work effectively with others
SITHCC303 Produce meat dishes
SITXFINS01 Prepare and monitor budgets
HLTAID003 Provide first aid

Work Component
Acumen will be organising the Work Based Training / Practical Placement after consultations and formal agreements with individual students and relevant organisations. It is the responsibility of the student to attend to the allocated Practical Placements. Failure to attend can affect their course progress. This course incorporates 180 hours of placement within the Hospitality sector, which makes up an essential part of this course.

Pathways into the qualification
It is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering Diploma of Hospitality. However this is not mandatory.

Pathways from the qualification
After achieving Diploma of Hospitality, individuals could progress to Advanced Diploma of Hospitality or higher education qualifications in management.

Important – Information, Policies and Procedures, Fees and Charges
All of our policies and procedures are available on our website www.acumen.edu.au and should be read by you, prior to enrolment in addition to this brochure.

All the information about Enrolment Process, Studying and living in Australia, living in Victoria, about Acumen, Campus Locations, Detail Courses information, Recognition of Prior Learning (RPL) and Credit Transfer, Information about Entry Requirements, Refunds Policy, Student requirements, Complaints and Appeals, Deferring, suspending and cancelling an enrolment, Facilities and services available on campus, Student Support Services, Accommodation and living cost, School Aged Dependents, Detail fees and charges and The ESOS Framework is available online: www.acumen.edu.au