



## Diploma of Hospitality Management

National Course Code: SIT50422

CRICOS Course Code: 113776A

# Diploma of Hospitality Management



National Course Code: SIT50422

CRICOS Course Code: 113776A

Delivery Mode: Face to Face

Campuses: **Practical** 24-26 Elizabeth St Richmond, Vic  
101 Glengala Road, Sunshine West, Vic  
157 Islington St Collingwood, Vic  
287-307 Melbourne Rd, North Geelong, Vic  
**Theory** Level 8 / 55 Swanston Street Melbourne, Vic  
5-9 Elizabeth St Richmond, Vic  
287-307 Melbourne Rd, North Geelong, Vic

## Qualification 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.

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.

## Entry Requirements

- Must be at least 18 years of age or over at the time of commencement of the course.
- Completed Year 12 (Australian) or equivalent.
- International students must meet Student Visa requirements and provide evidence of English language proficiency with a minimum score of IELTS 5.5 or equivalent or study minimum of 6 weeks of upper intermediate level ELICOS at an approved ELT centre.
- Prospective students seeking for enrolment at acumen education will have to successfully complete a placement test at the required ACSF level of qualification that provides acumen education insight into student's capability and helps it make a decision on whether the student possesses sufficient LLN skills to pursue the qualification they are looking to be enrolled in.

## 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/restaurant all day.

## Safety Requirement

Every student is required to wear Personal Protection Equipment (PPE): safety boots and Chef uniform at every training session/practical demonstration session.

## Resource Requirements

- PC/Laptop or Tablet
- Speakers/Headphones and a Microphone
- A web camera
- Microsoft Office
- PDF Reader

## Course Duration

Total duration for this qualification is 64 weeks (including 6 weeks of holidays). of full time study. Students study 20 hours per week face to face. Students need to gain competency in 28 units (11 core units and 17 elective units) to complete this course.

## Course Structure

| Unit Code  | Unit Name   | Core / Elective |
|------------|---|-----------------|
| SITXFSA005 | Use hygienic practices for food safety                | Elective        |
| SITHCCC023 | Use food preparation equipment                        | Elective        |
| SITXFSA006 | Participate in safe food handling practices           | Elective        |
| SITXINV006 | Receive, store and maintain stock                     | 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        |
| SITHKOP013 | Plan cooking operations                               | Elective        |
| SITXHRM008 | Roster staff  | Core            |
| SITXWHS006 | Identify hazards, assess and control safety risks     | Elective        |
| SITXHRM010 | Recruit, select and induct staff                      | Elective        |
| SITXMGT005 | Establish and conduct business relationships          | Core            |
| SITXCOM010 | Manage conflict                                       | Core            |

|            |  |          |
|------------|--|----------|
| SITXHRM009 | Lead and manage people                                 | Core     |
| SITXFIN009 | Manage finances within a budget                        | Core     |
| SITXMGTO04 | Monitor work operations                                | Core     |
| SITXCCS015 | Enhance customer service experiences                   | Core     |
| SITHCCC042 | Prepare food to meet special dietary requirements      | Elective |
| SITXFIN010 | Prepare and monitor budgets                            | Core     |
| SITXGLC002 | Identify and manage legal risks and comply with law    | Core     |
| SITXCCS016 | Develop and manage quality customer service practices  | Core     |
| SITXWHS007 | Implement and monitor work health and safety practices | Core     |
| SITXHRM012 | Monitor staff performance                              | Elective |

## Fees

Course fee and itemized fee details are available on <http://acumen.edu.au/fees-and-charges/>. Payment plan option is available to students.

## Recognition of Prior Learning and Credit Transfer

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.

## Training and assessment methods

Training 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, research, learning activities, group work, and supervised practical sessions.

Assessments comprise of

- Demonstrations
- Written Questions Answers
- Case Studies
- Projects

## Note – Information, Policies and Procedures, Fees and Charges

Students have access to all of our policies and procedures available on our website <http://acumen.edu.au/policies-and-publications/>. Students are advised to read these prior to enrolment in addition to the information contained in this brochure.

Please read this Information in Combination with the Pre Enrolment Information Brochure