SIT60313 Advanced Diploma of Hospitality
CRICOS Course Code 088803D
SIT60313 Advanced Diploma of Hospitality
CRICOS Course Code 088803D

Qualification
Students successfully completing the course will receive the Nationally Recognised SIT60313 Advanced Diploma of Hospitality qualification.

Course Description
This qualification is suitable for the role of individuals operating at a senior level who use substantial industry knowledge and wide-ranging, specialised managerial skills. They operate independently, take responsibility for others and make a range of strategic business decisions.

This qualification is suitable for an Australian Apprenticeship pathway.

Course Duration
This course is offered full time over two years or 104 weeks including holidays on a full time basis.

Contact Hours
20 hours per week for 84 weeks.

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

Possible job titles include:
- Area manager or operations manager
- Cafe owner or manager
- Club secretary or manager
- Executive chef
- Executive housekeeper
- Executive sous chef
- Food and beverage manager
- Head chef
- Motel owner or manager
- Rooms division manager

Tuition Fee
$24,000 (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

(33 Units must be selected for this qualification including 16 core & 17 elective units)

Core Units
BSBDIV501A  Manage diversity in the workplace
BSBFIM601A  Manage finances
BSBMGT515A  Manage operational plan
BSBMGT617A  Develop and implement a business plan
SITXCCS501  Manage quality customer service
SITXFIM402  Manage finances within a budget
SITXFIN501  Prepare and monitor budgets
SITXFIN601  Manage physical assets
SITXGLC501  Research and comply with regulatory requirements
SITXHRM402  Lead and manage people
SITXHRM501  Recruit, select and induct staff
SITXHRM503  Monitor staff performance
SITXMGT401  Monitor work operations
SITXMGT501  Establish and conduct business relationships
SITXMPR502  Develop and implement marketing strategies
SITXWHS601  Establish and maintain a work health and safety system

Elective Units
SITXFSA101  Use hygienic practices for food safety
SITHCCC309  Work effectively as a cook
BSBCMM201A  Communicate in the workplace
SITXCCS401  Enhance the customer service experience
SITHCCC201  Produce dishes using basic methods of cookery
SITHCCC202  Produce appetisers and salads
SITHCCC203  Produce stocks, sauces and soups
SITHCCC204  Produce vegetable, fruit, egg and farinaceous dishes
SITHCCC301  Produce poultry dishes
SITHCCC302  Produce seafood dishes
SITHCCC303  Produce meat dishes
SITHKOP402  Develop menus for special dietary requirements
SITXFIM401  Interpret financial information
SITHCCC307  Prepare food to meet special dietary requirements
SITHCCC308  Produce cakes, pastries and breads
SPATHAT306  Produce desserts
SITXFSA201  Participate in safe food handling practices

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, or gain industry experience prior to entering Advanced Diploma of Hospitality. However this is not mandatory.

Pathways from the qualification

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