



Advanced Diploma of Hospitality Management

National Course Code: SIT60322

CRICOS Course Code 113777M

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Delivery Mode: Face to Face

Campuses: **Practical** 157 Islington St Collingwood, Vic

Theory Level 8 / 55 Swanston Street Melbourne, Vic



Qualification 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 qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling 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 6.0 or equivalent or study minimum of 6 weeks of upper intermediate level ELICOS at approved ELT centre. (subject to assessment level of the student's country).
- 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 possess 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/restaurants 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 104 weeks (including 22 weeks of holidays) of Full time Study. Students study 20 hours per week face to face. Students need to gain competency in 33 units (14 Core units & 19 elective units) to successfully 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
SITHCCC041	Produce cakes, pastries and breads	Elective
SITHASC025	Prepare Asian rice and noodles	Elective
SITHKOP013	Plan cooking operations	Elective
SITHCCC042	Prepare food to meet special dietary requirements	Elective
SITXHRM008	Roster staff	Elective
SITXWHS006	Identify hazards, assess and control safety risks	Elective
SITXMGT005	Establish and conduct business relationships	Core
SITXHRM009	Lead and manage people	Core
SITXFIN009	Manage finances within a budget	Core

SITXMGT004	Monitor work operations	Core
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
SITXCOM010	Manage conflict	Elective
SITXHRM010	Recruit, select and induct staff	Core
BSBFIN601	Manage organisational finances	Core
SITXHRM012	Monitor staff performance	Core
SITXWHS008	Establish and maintain a work health and safety system	Core
SITXFIN011	Manage physical assets	Core
SITXMPR014	Develop and implement marketing strategies	Core
BSBOPS601	Develop and implement business plans	Core

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

Important 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