SIT50422 | CRICOS Course Code:118884A

DIPLOMA OF
HOSPITALITY MANAGEMENT

COURSE DURATION: **78 WEEKS**

NATIONALLY RECOGNISED TRAINING

CONTACT US: 07 3543 5684

Suite 1, 3350 Pacific Hwy, Springwood, QLD 4127

info@platinumeducation.qld.edu.au

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.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

CAREER OUTCOMES

Upon successful completion of this course typical job roles including:

- Banquet Manager
- Café Manager
- Chef de Cuisine
- Sous Chef
- Club Manager
- Front Office Manager
- Restaurant Manager

ENTRY REQUIREMENTS

SIT Training Package does not specify entry requirements for this qualification.

Platinum Education Entry Requirements are as follows:

For International students:

- 18 years or above And
- Year 12 for international students
- Academic IELTS 6.0 overall, no less than 5.5 in each band
- Have sound Language and Literacy Skills suitable for the course

For Domestic students:

- Are aged 18 years or older by the course commencement date.
- Have successfully completed Year 10.
- Have basic English skills (written and verbal communication)
- Have sound Language and Literacy Skills suitable for the course

STUDENT SUPPORT

Platinum Education is committed to your success. We provide:

- Pre-Enrolment LLN Assessment and support
- Reasonable adjustments where required
- Access to qualified trainers and assessors with current industry experience
- Modern Training facilities and equipment

RECOGNITION PROCESS

Learners will be able to have their competency from prior learning and work experience recognised in this qualification through the following arrangements:

Credit Transfer

If a certificate with a statement of results or a statement of attainment is produced and verified, a credit transfer process will be initiated by Platinum Education in relation to the units as per the training plan.

Recognition of Prior Learning

Students can also pursue recognition by providing their trainer/enrolment officer relevant evidence requirements as detailed in Platinum Education RPL kit for this qualification.

If recognition applies the student's overall duration will alter and a schedule of exemptions will be provided.

MODE OF DELIVERY

- Classroom Based: 1/3350 Pacific Highway, Springwood, QLD 4127
- Practical: Book To Cook: Unit 3/63 Secam St, Mansfield QLD 4122
- Mandatory Work placement:208 hours

PATHWAYS

Further Training Pathways to this qualification include but not limited to SIT60322-Advanced Diploma of Hospitality Management.

PROGRAM DURATION

- This qualification is expected to be completed in 78 Weeks.
- This will include 66 weeks of face-to-face training and assessment and 12 weeks of term breaks.
- Fee: Kindly contact Platinum Education for detailed fee structure

UNITS OF COMPETENCY

CORE UNITS

Unit Code	Unit Title
SITXHRM009	Lead and manage people
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXMGT005	Establish and conduct business relationships
SITXHRM008	Roster staff
SITXWHS007	Implement and monitor work health and safety practices
SITXMGT004	Monitor work operations
SITXFIN009	Manage finances within a budget
SITXCOM010	Manage conflict

ELECTIVE UNITS

Unit Code	Unit Title
SITXFSA005	Use hygienic practices for food safety
SITHKOP013	Plan cooking operations
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC041	Produce cakes, pastries and breads
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITXINV006	Receive, store and maintain stock
SITHCCC036	Prepare meat dishes
SITHCCC035	Prepare poultry dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC037	Prepare seafood dishes
SITHCCC023	Use food preparation equipment
SITXFSA008	Develop and implement a food safety program
SITXFSA006	Participate in safe food handling practices
SITHCCC043	Work effectively as a cook