INTERNATIONAL STUDENTS

SIT60322

Advanced Diploma of Hospitality Management

(Cookery Specialisation)

CRICOS Course Code: Pending

Course Description

Designed for students specialising in cookery, this program equips you with the advanced skills and knowledge necessary to manage a hospitality enterprise.

The course is tailored to equip you with the high-level skills and knowledge needed to be an all-round expert in the hospitality industry.

With a focus on practical application, our blended classroom and workplace delivery model offers a dynamic and immersive learning experience.

Course Job Outcome

Accommodation and Hospitality Manager

Course Duration

- 78 weeks (6 x 10-week terms plus 18 weeks of holidays).
- Full-time study load (20 hours per week).

Admission Requirements

- Must be at least 18 years of age;
- Proficient English language skills: Pearson Test of English (PTE Academic) - A minimum overall score of 50, with no communicative skill score below 42.

Course Structure

The total number of Units of Competency to receive this qualification is 33 comprising of 14 core and 19 elective units. The list of units to be undertaken can be found below or on the website.

Course Delivery

- The SIT60322 Advanced Diploma of Hospitality Management course includes both theoretical and practical training and assessment, conducted in a classroom and a training kitchen.
- Students are required to complete a work placement component in the hospitality industry, which includes a minimum of 48 food service periods. During these food service periods, students must prepare dishes for customers within the typical time constraints of a busy commercial kitchen.
- The details of the shifts, the type of service, and the tasks undertaken will be documented in the student's work placement logbook.
- Students may either arrange their own work placement or accept one arranged through the college's Industry Placement Program. This work experience will count towards the required food service shifts to complete the qualification.

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Learning Resources

ACCESS uses customised high quality, interactive and immersive online training content and resources. These are available through our unique student portal.

Industry Partnership Program

We offer our students unparalleled opportunities to learn from industry leaders and gain valuable hands-on experience.

Our list of renowned Industry Placement Partners includes some of the most iconic hospitality and accommodation sites in Canberra, ACT.

Encompassing over 50 individual sites and growing, there is ample opportunity for our students to gain valuable and essential work experience.

Training Campus Locations

- **Belconnen Mercure Campus:** Level 10, 59 Cameron Avenue, Belconnen, Australian Capital Territory (ACT).
- **Gungahlin Lakes Kitchen Campus:** 110 Gundaroo Drive, Nicholls ACT.

Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have completed relevant education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. All applications for RPL must be made prior to the commencement of the course.

Uniform Requirements

- Students may wear smart casual clothes to all theory-based classes conducted at the Belconnen Mercure Campus. Students undertaking practical cookery classes at Gungahlin Lakes Kitchen Campus will need to wear a chef's uniform.

- All cookery students will receive the following as part of their course materials fee payment: Chef's jacket and pants, chef hat, apron and chef tool kit. Students will be required to purchase appropriate non-slip footwear ($50 - $80) for training undertaken in the training kitchen.

Computer Equipment Requirements

To undertake this course, students will be required to have access to their own computers/devices (including software programs such as Microsoft Office or Google suite), printers, internet facilities, and stationery resources. Students will be required to bring their own device to each session ensuring they have internet connectivity. Free Wi-Fi access will be provided at training locations.

Student Support Services

- ACCESS will identify support needs prior to student enrolment through the enrolment form and a Language, Literacy and Numeracy (LLN) assessment which each student must undertake. Where support needs are identified, ACCESS will provide support throughout the learning and assessment process through a variety of mechanisms including:
- Language, literacy and numeracy (LLN) support through trainers;
- Assistive technology
- Additional tutorials (additional costs may apply), and/or
- Other mechanisms, such as assistance in using technology for online delivery component.

Pathways to Further Studies

After achieving the SIT60322 Advanced Diploma of Hospitality Management, students may consider pursuing a relevant bachelor's degree qualification from an Australian university.

Job Prospects

- There has never been a better time to specialise in cookery training. There is currently a high demand for highly skilled cookery professionals throughout Australia, especially in regional areas like Canberra.

- Potential career pathways for graduates of this qualification include employment as a cook, chef or food and beverage manager in organisations such as restaurants, hotels, clubs, pubs and high-end cafes.

Tuition Fees

Please visit: accessrt.edu.au/tuition-fees-int

SIT60322 Advanced Diploma of Hospitality Management

Units of Competency (14 Core and 19 Elective)

Core Units of Competency (14)		No.
BSBFIN601	Manage organisational finances	1
BSBOPS601	Develop and implement business plans	2
SITXCCS016	Develop and manage quality customer service practices	3
SITXFIN009	Manage finances within a budget	4
SITXFIN010	Prepare and monitor budgets	5
SITXFIN011	Manage physical assets	6
SITXGLC002	Identify and manage legal risks and comply with law	7
SITXHRM009	Lead and manage people	8
SITXHRM010	Recruit, select and induct staff	9
SITXHRM012	Monitor staff performance	10
SITXMGT004	Monitor work operations	11
SITXMGT005	Establish and conduct business relationships	12
SITXMPR014	Develop and implement marketing strategies	13
SITXWHS008	Establish and maintain a work health and safety system	14
Elective Units of Competency (19)		No.
SITHCCC023*	Use food preparation equipment	15
SITHCCC026*	Package prepared foodstuffs	16
SITHCCC027*	Prepare dishes using basic methods of cookery	17
SITHCCC028*	Prepare appetisers and salads	18
SITHCCC029*	Prepare stocks, sauces and soups	19
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	20
SITHCCC031*	Prepare vegetarian and vegan dishes	21
SITHCCC035*	Prepare poultry dishes	22
SITHCCC036*	Prepare meat dishes	23
SITHCCC037*	Prepare seafood dishes	24
SITHCCC041*	Produce cakes, pastries and breads	25
SITHCCC042*	Prepare food to meet special dietary requirements	26
SITHKOP013*	Plan cooking operations	27
SITHKOP015*	Design and cost menus	28
SITXFSA005	Use hygienic practices for food safety	29
SITXFSA006	Participate in safe food handling practices	30
SITXFSA007	Transport and store food	31
SITXFSA008*	Develop and implement a food safety program	32
HLTAID011	Provide first aid	33

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.