



ACCESS
Recognised Training
AUSTRALIA

SIT60322
ADVANCED DIPLOMA OF
HOSPITALITY MANAGEMENT

INTERNATIONAL STUDENTS



NATIONALLY RECOGNISED
TRAINING



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SIT60322

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

Become an expert in the hospitality industry with this high level vocational qualification.

Course Description

Designed for ambitious individuals that have completed the SIT50422 Diploma of Hospitality Management. Our 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.

Admission Requirements

1. To enrol directly into this qualification, applicants must have completed the SIT50422 Diploma of Hospitality Management; and
2. Applicants will need to demonstrate an English proficiency level equivalent to IELTS 5.5

Course Duration and Study Load

78 weeks (6 x 9-week terms plus 24 weeks of holidays). Full-time students will be required to undertake at least 20 hours of study per week, comprised of structured classroom and simulated practical training and independent self-study time.

Fees and Charges

The total Course Fee is \$20,2500 comprising of:

- Enrolment Fee - \$250 (non-refundable)
- Materials Fee - \$1,500
- Tuition Fee - \$18,500

Tuition fees are paid at the commencement of each term in equal instalments.

Training Location (Mecure Training Precinct)

The primary training facility is located on level 10 and 11 of the Mercure Hotel building, 59 Cameron Avenue, Belconnen in the busy Belconnen district town centre in the Australian Capital Territory (ACT). The Belconnen town centre provides access to all major services including, hospitality and retail outlets, employment agencies, the Department of Home Affairs, public transport and an abundant supply of rental/student accommodation.

Course Structure

The total number of units required to receive **SIT60322 Advanced Diploma of Hospitality Management** is 33 comprising of 14 core and 19 elective units. The following units are available for students.

| 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.

Learning Resources

ACCESS uses customised training and assessment materials developed by Didasko Learning Resources which includes a suite of Trainer & Assessor Guides as well as Student Learner Guides. These are available through a unique student portal at <https://art.dlr.didasko-online.com/login/index.php>. Students will be provided with their own unique login details ensuring they have access to a range of resources as required in the units and training package.

Training and Assessment

The primary training methodology for our international students will be a hybrid version of our industry-acclaimed work-integrated learning (WIL) program and structured classroom-based learning. All students will be provided with vocational placements to assist with mastering the practical components of their learning through the ACCESS Industry Partner Program. Assessment methods will include written tasks, practical demonstrations, interviews, role-plays, work samples and project work.

Industry Partner Program

We offer our students unparalleled opportunities to learn from industry leaders and gain valuable hands-on experience. Our list of renowned Industry Partners includes some of the most iconic hospitality and accommodation sites in Canberra, ACT. Encompassing 38 individual sites and growing, there is ample opportunity for our students to gain valuable work experience.

Credit Transfer and Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have sufficient work experience and/or education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. You may be eligible for Credit Transfer with evidence of completion of relevant units under the Australian Qualification Framework. All applications for RPL or Credit Transfer must be made prior to the commencement of the course.

Student Support

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 components.

Uniform Requirements

All students are required to wear an ACCESS-branded shirt (one shirt provided), black pants, polished black shoes and black socks to all theory training sessions conducted at the Mecure Campus in Belconnen, ACT. Additional college-branded shirts can be purchased from reception at the Mecure Campus.

In addition, cookery students will receive a chef jacket, chef hat, apron and tool kit. It is strongly recommended students purchase appropriate non-slip footwear for training undertaken in our commercial 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), 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.

Pathways to Further Study

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

Potential career pathways for graduates of this qualification include Food and Beverage Manager, Operations Manager, Rooms Division Manager, Hotel/Club Manager, and Cafe/Restaurant Owner/Operator.

Course Package Deal Options

This course is present in one (1) package deal options:

- Package Deal 2 - SIT50422 and SIT60322

Additional Information

Please read the Student Handbook prior to enrolment. For further information please contact ACCESS directly and to enrol please go to <https://accessrt.edu.au/> and apply directly from the website.

More information is available via the Your Career website:

<https://www.yourcareer.gov.au/learn-and-train/courses/SIT60322>