

SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

This program is for chefs who are currently employed and want to upskill into a more senior supervisory role, such as Executive Chef or Restaurant Manager. Studied over a period of 6 - 12 months, students usually receive credit transfer or recognition of prior learning (RPL) which allows the program to be fast tracked. Students are mostly trained and assessed on-the-job, however the opportunity to attend classes is offered for some units of competency.

UNITS OF COMPETENCY

The following is a list of subjects otherwise known as units of competency that are studied as part of the apprenticeship. Students receive a nationally recognised certificate upon successful completion, or a statement of attainment if the course is partially completed.

Core Units

BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices

Elective Units (15 to be chosen)

SITXFSA001	Use hygienic practices for food safety
SITHKOP005	Coordinate cooking operations
SITHIND004	Work effectively in hospitality service
SITXCCS003	Interact with customers
SITHCCC018	Prepare food to meet special dietary requirements
SITHFAB005	Prepare and serve espresso coffee
SITXFSA002	Participate in safe food handling practices
SITXINV001	Receive and store stock
SITXINV003	Purchase goods
SITXINV004	Control stock
SITXHRM001	Coach others in job skills
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements

SITHKOP006	Plan catering for events or functions
SITHKOP007	Design and cost menus
SITHPAT001	Produce cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast-based bakery products
SITHPAT006	Produce desserts
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes

FEES AND ENROLMENT

The Institute of Culinary Excellence has funding arrangements in place for the Diploma of Hospitality Management which helps to subsidise the cost of training. Eligibility criteria applies, and a co-contribution fee is required, please refer to the 'Our Fees' section of the website for specific information.

If you are interested in enrolling in this program please fill in the inquiry form, or call our friendly administration staff on 1300 843 423.