

SIT50416 Diploma of Hospitality Management



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.

CRICOS Course Code: 091076D

Employment Pathways:

Banquet or function manager	Bar, Café or Club Manager	Chef de cuisine or Chef patissier
Kitchen or Restaurant manager	Sous chef	Unit manager (catering operations)

International Fees:

Administration Fee: \$100	Material Fee: \$70
Tuition Fee: \$4,800	Uniform: \$147 approx

Students are also required to purchase Overseas Student Health Cover (OSHC)

Entry Requirements:

Students must be over 18 years of age.

Student visa applicants are required to provide the results of an English language test. ASMI will accept test results from the following specified English language tests for student visa purposes taken in any country:

- The TOEFL Paper-Based Test (TOEFL PBT)
- Pearson Test of English (PTE) Academic
- Cambridge English: Advanced (CAE) test (also known as Certificate in Advanced English).

Students are required to reach a minimum level of English: IELTS 5.5 (with no individual band less than 5.0) or TOEFL 530 or ISLPR 2+. For further advice or assistance, please contact the International Student Manager.

Individuals must have completed SIT30816 Certificate III in Commercial Cookery and SIT40516 Certificate IV in Commercial Cookery prior to entering this qualification.

Core Units:

**13 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: <i>*15 elective units</i>	BSBITU201	Produce simple word processed documents
	BSBITU203	Communicate electronically
ELECTIVE UNIT SELECTION MAY BE CONTEXTUALISED TO SUIT BUSINESS REQUIREMENTS	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 *
	SITHCCC018	Prepare food to meet special dietary requirements *
	SITHCCC019	Produce cakes, pastries and breads *
	SITHCCC020	Work effectively as a cook *
	SITHKOP005	Coordinate cooking operations *
	SITHIND001	Use hygienic practices for hospitality service
	SITXFSA002	Participate in safe food handling practices
		*Prerequisite is SITXFSA001 Use hygienic practices for food safety

Classroom

Duration	Delivery Mode	Assessment Methods	Location
6 Months (full time)	Face to Face	Written assessment	Brisbane
<i>Includes scheduled tutorials / assignment resits and term breaks</i>	Theory (online delivery)	Portfolio of evidence	
		Practical observation	

Materials Required:

Students are required to have access to a computer with suitable word processing software and will require access to the internet for research purposes.

All students must have access to a workplace that has personal protective equipment in place, including appropriate head attire and suitable chef tools of the trade (chef knives, chef whites, black closed in shoes).

Please note, students will be required to purchase uniforms and footwear. This can be organised through ASMI for approximately \$147.00.

Educational Pathways:

After successful completion of this qualification, individuals could progress to SIT60316 Advanced Diploma of Hospitality Management or higher education qualifications in management (Please note: further study is subject to visa requirements).

ASMI has some affiliations with local universities in the higher education sector. Students who successfully complete their qualification(s) with ASMI may be able to articulate directly into a pre-arranged pathway (Please note: further study is subject to visa requirements).

Course Credits:

Students may seek to have a unit(s) of competency formally recognised by transfer credit or recognition of prior learning. Duration of study may be affected where credit(s) are obtained and may affect your student visa.

Before commencement students will be required to apply for transfer credits for the following units from the Certificate III and Certificate IV in Commercial Cookery: BSBDIV501, BSBITU201, BSBITU203, SITHCCC005, SITHCCC006, SITHCCC007, SITHCCC008, SITHCCC012, SITHCCC013, SITHCCC014, SITHCCC018, SITHCCC019, SITHCCC020, SITHKOP005, SITXCOM005, SITXFIN003, SITXFSA002, SITXHRM003, SITXMGT001, SITXWHS003

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