

HIGHER LEVEL SKILLS

SIT50422 - Diploma of Hospitality Management

Course Overview

Pursue your passion for people in one of the biggest industries in the world!

The hospitality sector is among the fastest-growing industries in Australia and the demand for skilled operators is rapidly increasing.

Whether you are currently working in the industry or you are completely fresh to hospitality, this course will get you started on your journey to an exciting and rewarding career.

The SIT50422 - Diploma of Hospitality Management 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.

This qualification provides a pathway to work in any hospitality settings such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Course Delivery

Higher Level Skills is available through Recognition of Prior Learning (RPL) to eligible existing workers and/or practitioners who can demonstrate pre-existing skills, knowledge and experience gained through working and learning in this field of employment.

All applicants for the SIT50422 - Diploma of Hospitality Management will be pre-assessed by our training professionals to determine their eligibility for Higher Level Skills through RPL.

Students will need to complete a number of service periods in a hospitality setting to fulfil the requirements of this qualification.

The SIT50422 - Diploma of Hospitality Management is delivered over a period up to 12 months with a blended delivery model. Course duration will be individual to each student based on how many units of competency need to be completed after the RPL process.

AT A GLANCE



12 Months



Blended Delivery



Student
Contribution Fee

CAREER OPPORTUNITIES

- Chef de Cuisine
- Executive Chef
- Chef de Partie
- Cooking Operations Manager
- Restaurant or Banquet Manager
- Catering Manager



Proud to be a Queensland Government
subsidised training provider





Course Requirements

To achieve a SIT50422 - Diploma of Hospitality Management, 28 units must be completed including 11 core units and 17 elective units.

Core Units

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

Elective Units (17 Units)

Students must complete 1 unit from Group A, 1 unit from Group B, 11 units from Group C and 4 units from Group C or D.

Group A

SITXFSA005 Use hygienic practices for food safety

Group B

SITHCCC043 Work effectively as a cook ** #
SITHIND008 Work effectively in hospitality service ##

Group C

Accommodation Services

SITTTVL001 Access and interpret product information
SITTTVL004 Sell tourism products or services

Client and Customer Service, Crisis Management

SITXCCS010 Provide visitor information

Commercial Cookery and Catering

SITHCCC023 Use food preparation equipment *
SITHCCC025 Prepare and present sandwiches *
SITHCCC026 Package prepared foodstuffs *
SITHCCC027 Prepare dishes using basic methods of cookery *
SITHCCC028 Prepare appetisers and salads *
SITHCCC029 Prepare stocks, sauces and soups *
SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes **
SITHCCC031 Prepare vegetarian and vegan dishes **
SITHCCC035 Prepare poultry dishes **
SITHCCC036 Prepare meat dishes **
SITHCCC037 Prepare seafood dishes **
SITHCCC040 Prepare and serve cheese *
SITHCCC041 Produce cakes, pastries and breads *
SITHCCC042 Prepare food to meet special dietary requirements **

Group C (continued)

Food and Beverage

SITHFAB021 Provide responsible service of alcohol
SITHFAB023 Operate a bar *** ###
SITHFAB024 Prepare and serve non-alcoholic beverages * ###
SITHFAB025 Prepare and serve espresso coffee *
SITHFAB027 Serve food and beverage * #####

Food Safety

SITXFSA006 Participate in safe food handling practices

Gaming

SITHGAM022 Provide responsible gambling services

Inventory

SITXINV006 Receive, store and maintain stock *
SITXINV007 Purchase goods

Patisserie

SITHPAT016 Produce desserts *

Working in Industry

SITHIND006 Source and use information on the hospitality industry

Group D

Administration

BSBTWK503 Manage meetings

Environmental Sustainability

BSBSUS511 Develop workplace policies and procedures for sustainability

Finance

SITXFIN007 Process financial transactions

Management and Leadership

BSBOPS502 Manage business operational plans

* Prerequisite is SITXFSA005 - Use hygienic practices for food safety

** Prerequisites are SITXFSA005 - Use hygienic practices for food safety and SITHCCC027 - Prepare dishes using basic methods of cookery

*** Prerequisites are SITXFSA005 - Use hygienic practices for food safety and SITHFAB021 - Provide responsible service of alcohol

Students are required to complete 48 service periods

Students are required to complete 36 service periods

Students are required to complete 3 service periods

Students are required to complete 5 service periods



Eligibility Criteria

To be eligible for the Higher Level Skills program, individuals must:

- ✔ Be aged 15 years or over;
- ✔ Be no longer at school;
- ✔ Permanently reside in Queensland;
- ✔ Be an Australian citizen, Australian permanent resident (includes humanitarian entrant), temporary resident with the necessary visa and work permits on the pathway to permanent residency, or a New Zealand citizen; and
- ✔ Not hold, and not be enrolled in, a certificate IV or higher-level qualification, not including qualifications completed at school and foundation skills training.

Entry Requirements

There are no entry requirements for this qualification.

Higher Level Skills Program

The Higher Level Skills program aims to assist eligible individuals to gain the skills required to secure employment or career advancement in a priority industry or transition to university to continue their studies.

The Higher Level Skills program is funded by the Queensland Government to give eligible individuals a subsidy toward the training costs in selected Certificate IV and above qualifications.

Every student that participates in a Higher Level Skills course must complete a Student Training and Employment Survey within 3 months.

For more information on the Higher Level Skills program and FAQs, visit <https://desbt.qld.gov.au/training/training-careers/incentives/highskills>.

Student Contribution Fee

The Student Contribution Fee under the Higher Level Skills program is \$20 per unit and total **cost of \$560 for non-concessional students** and \$5 per unit and a **total cost of \$140 for concessional students**.

This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.

Pathways To University

Students who successfully complete the SIT50422 - Diploma of Hospitality Management may choose to undertake further studies in a bachelor's degree at university.

Aurora Training Institute has articulation agreements in place with some of Australia's top universities.

How does this benefit you?

- ✔ Allows you to plan your study and career path in advance;
- ✔ Access non-traditional entry to Higher Education by elevating your university selection rank through prior learning;
- ✔ Studying a vocational qualification could assist in reducing your study duration/time at university, which could be advantageous for your chosen career path;
- ✔ Build academic skills and confidence progressively, over time and facilitate life-long-learning; and
- ✔ Reduce the overall cost and duration of a degree!

For more information on a pathway to a bachelor's degree with Aurora, visit <https://aurora.edu.au/pathways-to-university>.