



CRICOS No: 03219A RTO No: 22424
ABN: 69136260252 ACN: 136260252

347-351 Victoria Street
Brunswick, Vic 3056 Australia

AUSTRALIAN CAREERS EDUCATION

SIT50422 Diploma of Hospitality Management

CRICOS COURSE CODE: 112572K



NATIONALLY RECOGNISED
TRAINING

Course Description

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. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

Course Duration & Location

74 weeks Full-Time study
(including 13 weeks break/public holidays)
Delivery Hours = 1212 (20 hrs p/week)
Delivery Location: Donald Street Campus

Assessments

The following assessment methods will be used: Practical Demonstrations and Written Assessments.

Training Package Rules

To attain SIT50422 Diploma of Hospitality Management, 28 units must be completed by the student: 11 core units and 17 elective units.

RPL / Credit Transfer

As per the Standards for RTOs 2015 (Clause 1.12); ACE will determine any prior learning that an individual may have acquired through formal, non-formal and informal learning to determine the extent to which that individual meets the requirements which are specified in the course in which a student is wanting to enrol. Please refer to the 'Recognition of Prior Learning and Credit Transfer Policy and Procedure' available on ACE's website. This policy and procedure outlines the process to be followed for granting recognition of prior learning and credit transfer. If as part of an RPL (formal learning) process a student is granted credit for previous studies; a reduction in their overall course duration will apply. For international students, this is reported to the Department of Education via PRISMS and an eCoE is issued.

Student Support Services

Please refer to ACE's website at www.ace.vic.edu.au, in the Student Handbook or at Head Office for information about our range of student support services.

Course Entry & Visa Requirements

There are no specific entry requirements for this qualification. However, students must meet the following minimum entry requirements:

- Minimum Age - Applicants must be 18 years of age at the commencement of their course (refer to the Student Engagement Prior to Enrolment and Marketing policies and procedures www.ace.vic.edu.au).
- English Proficiency - International students are required to possess an IELTS 5.5 (or equivalent test score)
- Academic Requirements - Students must have satisfactorily completed a minimum of year 12 or equivalent
- Student Visa - Students must satisfy DHA (Department of Home Affairs) requirements for a student visa. <https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-finder/study>

Fees, Charges & Refunds

Please refer to ACE's Fees and Charges Policy and Refund Policy available online at www.ace.vic.edu.au, in the Student Handbook or at Head Office. Course fee information is also available online.

Application Procedure

Apply online at www.ace.vic.edu.au or via one of ACE's approved educational agents listed online on ACE's website.

Overseas Student Health Cover (OSHC)

All International Students must have Overseas Student Health Cover (OSHC) for the entire duration of their stay in Australia. This requirement constitutes a Visa condition stipulated by the DHA. OSHC allows students access to out of hospital and in hospital medical services.

Deferral, Suspension and Cancellation

Please refer to ACE's Deferral, Suspension and Cancellation Policy and Procedure available online at www.ace.vic.edu.au, in the Student Handbook or at Head Office.

Modes of Delivery

This program is delivered in a classroom based environment with access to a kitchen for practical components of the course. Each unit is delivered and assessed as a standalone unit in a combination of face-to-face theory and demonstration sessions.

Educational Pathways

After achieving SIT50422 Diploma of Hospitality Management, individuals could progress to SIT60322 Advanced Diploma of Hospitality Management or an Advanced Diploma qualification in any other service field.

Course Outline

The units offered by ACE are listed in the table below.
A symbol next to the unit name indicates that there are pre-requisite requirements.

Unit Code	Unit Name	Delivery Hours
Core Units		
SITXCCS016	Develop and manage quality customer service practices	40
SITXFIN010	Prepare and monitor budgets	40
SITXGLC002	Identify and manage legal risks and comply with law	80
SITXMGT005	Establish and conduct business relationships	60
SITXCCS015	Enhance customer service experiences	40
SITXCOM010	Manage conflict	20
SITXFIN009	Manage finances within a budget	40
SITXHRM008	Roster staff	40
SITXHRM009	Lead and manage people	60
SITXMGT014	Monitor work operations	20
SITXWHS007	Implement and monitor work health and safety practices	40
Elective Units		
SITHCCC026	Package prepared foodstuffs*	20
SITXFSA008	Develop and implement a food safety program*^	60
SITHKOP013	Plan cooking operations*	100
SITHCCC031	Prepare vegetarian and vegan dishes* †	40
SITXFSA005	Use hygienic practices for food safety	16
SITXFSA006	Participate in safe food handling practices	40
SITHCCC023	Use food preparation equipment*	28
SITHCCC027	Prepare dishes using basic methods of cookery*	48
SITHCCC028	Prepare appetisers and salads*	28
SITHCCC029	Prepare stocks, sauces and soups*	36
SITHCCC035	Prepare poultry dishes* †	40
SITHCCC037	Prepare seafood dishes* †	40
SITHCCC036	Prepare meat dishes * †	60
SITHCCC030	Prepare vegetables, fruit, eggs and farinaceous dishes* †	52
SITHCCC042	Prepare food to meet special dietary requirements* †	80
SITHCCC025	Prepare and present sandwiches*	16
SITHCCC038	Produce and serve food for buffets* †	28
Total Hours		1212

Prerequisite units:

* SITXFSA005 Use hygienic practices for food safety

† SITHCCC027 Prepare dishes using basic methods of cookery

^ SITXFSA006 Participate in safe food handling practices