INTERNATIONAL STUDENTS

SIT50422

Diploma of Hospitality Management

(Cookery Specialisation)

CRICOS Course Code: 117522B

Course Description

This is the qualification to take when you want to develop into a highly-skilled operator in the hospitality sector for front and back of house operations. You will learn management skills and knowledge to lead and manage the operations of a fully functional commercial kitchen.

Our delivery model combines engaging classroom-based theory with hands-on practical training in a fully equipped, operational training kitchen—providing students with real-world skills in a supportive and professional environment.

Course Job Outcome

Cook
Accommodation and Hospitality Manager

Course Duration

- 62 weeks (5 x 10-week terms plus 12 weeks of holidays).
- Full-time study load (20 hours per week).

Admission Requirements

- Must be at least 18 years of age;
- Proficient English language skills equivalent to IELTS 6.0. Our preferred method is Pearson Test of English (PTE Academic) - A minimum overall score of 50, with no communicative skill score below 42.

Course Structure

The total number of Units of Competency to receive this qualification is 28 comprising of 11 core and 17 elective units. The list of units to be undertaken can be found on the website.

Course Delivery

- The SIT50422 Diploma of Hospitality Management course includes both theoretical and practical training and assessment, conducted in a classroom and a training kitchen.
- Students must complete a minimum of 48 food service periods at the Gungahlin Lakes Training Kitchen Campus.
- During these service periods, students must safely and hygienically prepare, cook, and present dishes for customers within the typical time constraints of a busy commercial kitchen.
- The details of the shifts, the type of service, and the tasks undertaken will be documented in the Service Log and the Observation Report, which will be maintained by the Assessor.

Learning Resources

ACCESS uses customised high quality, interactive and immersive online training content and resources. These are available through our unique student portal.

Industry Partnership Program

We offer our students unparalleled opportunities to learn from industry leaders and gain valuable hands-on experience.

Our list of renowned Industry Placement Partners includes some of the most iconic hospitality and accommodation sites in Canberra, ACT.

Encompassing over 50 individual sites and growing, there is ample opportunity for our students to gain valuable and essential work experience.

Training Campus Locations

- **Belconnen Mercure Campus:** Level 10, 59 Cameron Avenue, Belconnen, Australian Capital Territory (ACT).
- **Gungahlin Lakes Kitchen Campus:** 110 Gundaroo Drive, Nicholls ACT.

Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have completed relevant education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. All applications for RPL must be made prior to the commencement of the course.

Uniform Requirements

- Students may wear smart casual clothes to all theory-based classes conducted at the Belconnen Mercure Campus. Students undertaking practical cookery classes at Gungahlin Lakes Kitchen Campus will need to wear a chef's uniform.

- All cookery students will receive the following as part of their course materials fee payment: Chef's jacket and pants, chef hat, apron and chef tool kit. Students will be required to purchase appropriate non-slip footwear ($50 - $80) for training undertaken in the training 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 or Google suite), 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.

Student Support Services

- 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 component.

Pathways to Further Studies

After achieving the SIT50422 Diploma of Hospitality Management students may enrol in the SIT60322 Advanced Diploma of Hospitality Management.

Job Prospects

- There has never been a better time to specialise in cookery training. There is currently a high demand for highly skilled cookery professionals throughout Australia, especially in regional areas like Canberra.

- Potential career pathways for graduates of this qualification include employment as a cook, chef or food and beverage manager in organisations such as restaurants, hotels, clubs, pubs and high-end cafes.

Tuition Fees

Please visit: accessrt.edu.au/tuition-fees-int

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Units of Competency (11 Core and 17 Elective)

Core units of competency (11)		No.
SITXCCS015	Enhance customer service experiences	1
SITXCCS016	Develop and manage quality customer service practices	2
SITXCOM010	Manage conflict	3
SITXFIN009	Manage finances within a budget	4
SITXFIN010	Prepare and monitor budgets	5
SITXGLC002	Identify and manage legal risks and comply with law	6
SITXHRM008	Roster staff	7
SITXHRM009	Lead and manage people	8
SITXMGT004	Monitor work operations	9
SITXMGT005	Establish and conduct business relationships	10
SITXWHS007	Implement and monitor work health and safety practices	11
Elective units of competency (17)		No.
SITHCCC023*	Use food preparation equipment	12
SITHCCC027*	Prepare dishes using basic methods of cookery	13
SITHCCC028*	Prepare appetisers and salads	14
SITHCCC029*	Prepare stocks, sauces and soups	15
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	16
SITHCCC031*	Prepare vegetarian and vegan dishes	17
SITHCCC035*	Prepare poultry dishes	18
SITHCCC036*	Prepare meat dishes	19
SITHCCC037*	Prepare seafood dishes	20
SITHCCC041*	Produce cakes, pastries and breads	21
SITHCCC042*	Prepare food to meet special dietary requirements	22
SITHCCC043*	Work effectively as a cook	23
SITHKOP015*	Design and cost menus	24
SITXFSA005	Use hygienic practices for food safety	25
SITXFSA006	Participate in safe food handling practices	26
SITXFSA008*	Develop and implement a food safety program	27
HLTAID011	Provide first aid	28

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.