



INTERNATIONAL STUDENTS

SIT50422

Diploma of Hospitality Management

(Cookery Specialisation)

CRICOS Course Code: 117522B

Course Description

The SIT50422 Diploma of Hospitality Management offered to international students builds on completion of the SIT40521 Certificate IV in Kitchen Management and is completed with a cookery specialisation.

It is designed for those aiming to progress into highly skilled operational and leadership roles within the hospitality industry, across both front and back of house operations.

Course Job Outcome

Cook, Chef, Accommodation and Hospitality Manager in organisations such as restaurants, hotels, clubs, pubs and high-end cafes.

Course Duration

- 26 weeks (2 x 10-week terms plus 6 weeks holidays)
- Full-time study load (20 hours per week).

Admission Requirements

- Must be at least 18 years of age;
- Completion of SIT40521 Certificate IV in Kitchen Management;
- Proficient English language skills equivalent to IELTS 6.0.

Course Structure

The total number of Units of Competency to receive this qualification is 28 comprising of 11 core and 17 elective units (below - page 3)

Credit transfers from Certificate IV in Kitchen Management will be automatically applied to ensuring SIT50422 Diploma of Hospitality Management can be completed within the designated course duration.

Course Delivery

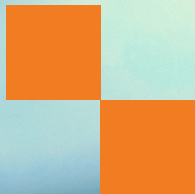
The SIT50422 Diploma of Hospitality Management course includes both theoretical and practical training and assessment, conducted in a classroom and a training kitchen.

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.

Learning Resources

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



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.

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.

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.

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.

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.

Pathways to Further Studies

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

Tuition Fees

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

SIT50422 Diploma in Hospitality Management (Cookery Specialisation)

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.