



RTO Code 31897 CRICOS Code 03149K

# AMERICAN COLLEGE



SIT50416

CRICOS CODE  
091062K

## DIPLOMA OF HOSPITALITY MANAGEMENT



### PROGRAM 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 specialisation in accommodation services, cookery, food and beverage and gaming.

### JOB ROLES

Banquet or function Manager, Bar Manager, Café manager, Chef de cuisine, Chef patissier, Club manager, Executive housekeeper, Front Office Manager, Gaming manager, Kitchen Manager, Motel manager, Restaurant Manager, Sous chef, Unit Manager Catering operations.

### LEARNING TIME PERIOD AND FEE

Duration: 66 weeks (56 study weeks and 10 weeks of holidays)

Fees: AU \$9,990.00 (include enrollment fee \$395.00 + course material fee \$800.00)

\*The Material Fee ensures students receive printed notes, access to wifi for the duration of their course, uniform and a 5 piece knife set.

### Mode of Delivery

Face to face (20 hours per week)

### Credit Transfer

Credit transfer is a process that provides students with agreed and consistent credit outcomes for components of a qualification based on identified equivalence in content and learning outcomes between matched qualifications.

(Source: <http://www.aqf.edu.au/wp-content/uploads/2013/06/Credit-Transfer-Explanation.pdf>)

### PROGRAM ENTRY REQUIREMENTS

#### Academic Entry Requirements

- Completion of Year 10 or high school or equivalent in applicant's home country (\*Subject to the country Assessment Level).
- International Students must be 18 years or above before commencing studies.

There are no course specific entry requirements for this qualification.

#### English Language Requirements

- International Students must have a good command of written and spoken English.
- International students who do not have English as first language will need to show that they are capable of completing the course successfully by meeting at least one of the following entry requirements:
  - An IELTS score (Academic Module) of 5.5 with no individual band score less than 5.0, or
  - Certificate IV or Higher of AQF qualification or
  - PTE, with the minimum of overall 43 score (at least 36 score in each module)
  - Students with 5.0 bands will be considered if they have completed ELICOS program for minimum of 10 weeks.
  - American College in house English Placement Test for onshore applicants from Level 1 & 2 countries only, to be conducted under supervision of American College Staff.

Note: All applicants from Level 3 countries must sit IELTS or PTE and obtain the required score before they can be enrolled into this course.

## PATHWAYS FROM THE QUALIFICATION

After achieving SIT50416 Diploma of Hospitality Management students could enrol into other SIT60316 Advanced Diploma Hospitality Management.

## Assessment

- Observation of the learner performing / demonstrating practical tasks
- Written and oral questions
- Written reports and/or completion of workplace documents
- Project
- Practical Simulations

## Course Structure

Code	Title	Core/Elective
BSBDIV501	Manage diversity in the workplace	C
BSBMGT517	Manage operational plan	C
SITXCCS007	Enhance customer service experiences	C
SITXCCS008	Develop and manage quality customer service practices	C
SITXCOM005	Manage conflict	C
SITXFIN003	Manage finances within a budget	C
SITXFIN004	Prepare and monitor budgets	C
SITXGLC001	Research and comply with regulatory requirements	C
SITXHRM002	Roster staff	C
SITXHRM003	Lead and manage people	C
SITXMGT001	Monitor work operations	C
SITXMGT002	Establish and conduct business relationships	C
SITXWHS003	Implement and monitor work health and safety practices	C
SITXINV003	Purchase goods	E
SITXFSA001	Use hygienic practices for food safety	E
SITHCCC005	Prepare dishes using basic methods of cookery	E
SITHCCC006	Prepare appetisers and salads	E
SITHCCC007	Prepare stocks, sauces and soups	E
SITHCCC020	Work effectively as a cook	E
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	E
SITHCCC012	Prepare poultry dishes	E
SITHCCC013	Prepare seafood dishes	E
SITHCCC014	Prepare meat dishes	E
SITHCCC018	Prepare food to meet special dietary requirements	E
SITHCCC015	Produce and serve food for buffets	E
SITXFIN002	Interpret financial information	E
SITHIND002	Source and use information on the hospitality industry	E
SITXFSA004	Develop and implement a food safety program	E

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is the assessment process for recognizing competencies gained through previous learning, work and life experiences. Students who have completed any of the subjects or have practical experience that can be used for RPL, can contact American College prior to enrolment. In order to be granted RPL, candidates are required to provide evidence that they are already competent in the specific subject/subjects and these evidences should be valid, authentic, current and sufficient.

**Practical Training (Kitchen) is delivered at :** 1009 IPSWICH Road, Moorooka QLD 4105

## QUALIFICATION DETAILS

<https://training.gov.au/Training/Details/SIT50416>  
<https://www.myskills.gov.au/courses/details?Code=SIT50416>

## ENROLMENT

To enrol in this qualification, please contact us.

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