

Diploma of Hospitality Management

Course Outline:

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.

Educational Pathway:

On successful completion of this qualification participants may progress into further studies such as **SIT60322 Advanced Diploma of Hospitality Management**

Exit Pathway:

Participants obtaining a competency in all units in the course would be awarded with a full qualification SIT50422 – Diploma of Hospitality Management, this would include a Certificate and a Record of Result. Participants who leave the course in the middle or not obtaining competencies for all units would receive a Statement of Attainment, indicating the actual number of units they have achieved competency.

Employment pathway:

On successful completion of this qualification participants may find employment in Hospitality Industry as a:

- Banquet or function manager
- Bar manager
- Café manager
- Club manager
- Executive housekeeper
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Unit manager catering operations.

*It is not, however, intended to indicate that an individual will gain immediate employment on completion of this qualification.

Entry Requirements:

Age requirement:

Minimum age of 18 years and above

Academic requirement:

Satisfactory completion of the equivalent of Australian Year 12 or higher

English Proficiency Requirements:

To enrol in the course at Innovative Institute, applicant must meet one of the following English language proficiency standards equivalent to an IELTS (General or Academic Overall) 6.0 with no individual band score less than 5.0.

IELTS (Academic or General) Overall	PTE Academic	TOEFL iBT	Cambridge English (CAE/C1 Advanced)	ELICOS (General English)
6.0 (No band less than 5.0)	50	64	169	N/A
5.5	42	46	Not accepted	10 weeks
5.0	36	35	Not accepted	20 weeks

Note:

- Results older than two years are not acceptable (for offshore applicants).
- For Level 1 countries students, they successfully complete Language, Literacy, Numeracy, and Digital skills (LLND) Test administered by Innovative Institute of Australia

Assessment Methods:

Assessment methods used for this qualification will provide a range of ways for individuals to demonstrate that they have met the required outcomes including:

- Written Questions and Answers
- Projects
- Role-play
- Simulations
- Observations

At the beginning of each unit, trainers will outline the assessment tasks that must be completed.

Course Duration

Total duration of the qualification is 55 weeks excluding 10 weeks of term breaks (1100 hrs of training and 495 hrs of supervised assessment activities).

Participants are also required to complete a minimum of 48 food service periods of 4 hours each in a commercial kitchen to meet the qualification requirements.

RPL/Credit Transfer

Students with prior learning and work experience can apply for RPL. Recognition of prior learning evidence must include but not limited to, of the following:

- Work experience
- Life experience
- Previous study
- Professional development programs

Students who have completed corresponding units of competency and/or units contained within the packaging rules can apply for Credit Transfer. If you wish to apply for RPL or Credit Transfer, please notify the Institute at the time of enrolment

Course Structure

Participants need to complete Twenty-Eight (28) units of competencies, within the SIT training package at Certificate III level.

This qualification has:

Core Units = 11

Elective units = 17

Fees Information

Admission Fees: (Non-refundable): \$250

Material Fees: (Not limited to books etc): \$2250

Tuition Fees: \$17,500

Total Course fees: \$20,000

Unless otherwise specified, Total course fees include all the training and assessment as well as required resources and textbooks for participants to achieve the qualification or course in which they are enrolling.

Unit of Competencies

Unit Code	Unit Name
Core Units	
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices
Elective Units	
SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook
SITHCCC023*	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC031	Prepare vegetarian & vegan dishes
SITHCCC035	Prepare poultry dishes*
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC026	Package prepared foodstuffs
SITHCCC040	Prepare and serve cheese
BSBCMM411	Make presentations
SITXINV007	Purchase goods
SITHCCC039	Produce pates and terrines
BSBTWK503	Manage meetings

Delivery Location

The Institute's main campus is very closely located to the heart of beautiful suburb Oakleigh and its magnificent retail, cultural, dining and business districts.:

1A Palmerston Grove Oakleigh VIC 3166

with significant public transport access for surrounding areas. Palmerston Grove is a busy street and has many small businesses and café's around. This location very close to Oakleigh Central and 450 meters from Oakleigh Metro station.

Simulated Kitchen:

8 Prowse Street, Brunswick, VIC 3056

Conveniently located near Anstey Train Station & walking distance to Sydney Rd. Within 6.8km To Melbourne CBD.

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