



SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 0101974

National Qualification Code: SIT50416

Course Duration: 26 Weeks (Includes term breaks)

Delivery arrangement: Face to Face

Next start dates: See website for details or contact admissions

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.

OUR CAMPUSES ARE IN MULTIPLE LOCATIONS

Skyline International College, Burwood campus is just 12 minutes by train from the heart of the city of Sydney. The campus is in the center of Burwood and is just 2 minutes of walk from the Burwood train station or bus stop. Burwood is multicultural and is a destination for international students to live and work. Our Surry Hills campus is less than 5 minutes of walk from Central train station.

ENTRY REQUIREMENTS

Skyline International College (SIC) has set the entry requirements for this qualification.

Academic Requirements:

No direct entry

There is NO Direct entry to the Diploma of Hospitality Management.

SIC pathway model

The entry requirement is evidence of completion of the SIT40516 Certificate IV in Commercial Cookery

Credit Transfer will be individually managed

Skyline International College (SIC) will assess every individual application to SIT50416 and provide recognition through a Credit Transfer arrangement for the expected 18 units of competency.

English Language Requirements:

The entry requirement is completion of the SIT40516 Certificate IV in Commercial Cookery and this will meet the academic requirements that are usually as follows:
Academic IELTS 5.5 overall, no less than 5.0 in each band, or upper intermediate, or EAP from approved ELICOS/ESL centre

RESOURCES REQUIREMENTS

We provide access to your course materials through SIC Didasko online platform and course handouts. We have computers and student access at College, required software's (eg, IT software's and Microsoft suite) are installed in college computers for students to use.

The course materials fee for the course is \$400.

VOCATIONAL OUTCOME

Occupational titles suited to our choice of electives may include:

<ul style="list-style-type: none">• chef de cuisine• sous chef• restaurant manager	<ul style="list-style-type: none">• banquet or function manager• café manager• unit manager catering operations
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COURSE STRUCTURE

Our course has been designed to meet the requirements for the SIT50416 Diploma of Hospitality Management. It contains 28 units of competency as follows:

- 13 core units
- 15 elective units

18 units will be credit transferred from SIT40516 Certificate IV in Commercial Cookery and remaining 10 units will be delivered in SIT50416 Diploma of Hospitality Management.

Unit Codes	Unit Name	Core/Elect.	Delivered in SIT40516 at SIC
BSBDIV501	Manage diversity in the workplace	Core 1	x
BSBMGT517	Manage operational plan	Core 2	
SITXCCS007	Enhance the customer service experience	Core 3	
SITXCCS008	Develop and manage quality customer service practices	Core 4	
SITXCOM005	Manage conflict	Core 5	x
SITXFIN003	Manage finances within a budget	Core 6	x
SITXFIN004	Prepare and monitor budgets	Core 7	
SITXGLC001	Research and comply with regulatory requirements	Core 8	
SITXHRM002	Roster staff	Core 9	
SITXHRM003	Lead and manage people	Core 10	x
SITXMGT001	Monitor work operations	Core 11	x
SITXMGT002	Establish and conduct business relationships	Core 12	
SITXWHS003	Implement and monitor work health and safety practices	Core 13	x
SITXFSA001	Use hygienic practices for food safety	Elective - A 1	x
SITHCCC020	Work effectively as a cook	Elective – B 1	x
SITHCCC001	Use food preparation equipment	Elective – C 1	x

SITHCCC005	Prepare dishes using basic methods of cookery	Elective – C 2	x
SITHCCC006	Prepare appetisers and salads	Elective – C 3	x
SITHCCC007	Prepare stocks, sauces and soups	Elective – C 4	x
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	Elective – C 5	x
SITHCCC012	Prepare poultry dishes	Elective – C 6	x
SITHCCC013	Prepare seafood dishes	Elective – C 7	x
SITHCCC014	Prepare meat dishes	Elective – C 8	x
SITHCCC018	Prepare food to meet special dietary requirements	Elective – C 9	x
BSBCMM401	Make a presentation	Elective – C 11	
SITXHRM004	Recruit, select and induct staff	Elective – C 12	
BSBADM502	Manage meetings	Elective – C 13	
SITXFSA002	Participate in safe food handling practices	Elective – C 15	x

DELIVERY METHODS

The course is delivered across 26 weeks over 2 terms.

The delivery mode is blended delivery mode combining classroom, practical and online delivery.

Classroom learning The trainer will introduce the unit and the required knowledge and deepen the student's understanding of topics through a range of teaching methods. The materials are supplied and are comprehensive. Referring to SIC Didasko online, the trainer directs students to the interactive learning activities then digital challenge tests that cover the unit.

Structured online learning There is an extra 4 hours per week programmed outside of 20 scheduled contact hours where you revise and practice to reinforce classroom and practical learning. The Didasko online learning is set up by unit and topics so it is easy for you to explore and then work through each unit of study. Some people will move more quickly through the material and others may take a bit more time depending on your confidence in the topics.

SAMPLE TIMETABLE

Day	Face to Face (20 hours/week)
Thursday	8.00 am - 4.00 pm
Friday	Lectures, group work, oral work, case studies, simulation, practice
Saturday	8.00 am - 1.30 pm Lectures, group work, oral work, case studies, simulation, practice

ASSESSMENTS

Students are required to complete a range of tasks as part of the assessment requirements for each unit. Each unit assessment takes about 15 hours outside of class hours. Assessments methods may include:

1. Short Answer Questions
2. Practical Demonstration (Simulation or Real Workplace), Logbook
3. Project

Within the Projects there may be a number of tasks and methods used to gather evidence of competency such as:

- Web based research and reports
- Scenarios and case studies
- Practical demonstrations observed by the Assessor
- Business simulations
- Presentations observed by the Assessor

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

RPL and credit transfer (CT) can be applied for at the time of enrolment or during orientation and the original or certified copy must be provided. A fee is payable for assessing your RPL status or processing your credit transfer, please refer to our price lists in the handbook and website. If credit is granted, international students may have their course and visa shortened.

COURSE COMPLETION

Upon successful completion of all the required units of this course, you will receive a nationally recognised qualification in SIT40516 Certificate IV in Commercial Cookery. Students who do not complete all required units may be eligible for a Statement of Attainment in partial completion of a SIT40516 Certificate IV in Commercial Cookery.

PATHWAYS

Under mutual recognition, the Qualification or Statement of Attainment awarded by Skyline International College will be recognized by other RTOs Australia wide. Upon successful completion of this course, students may choose to study:

- SIT60316 Advanced Diploma of Hospitality Management at any other RTO. or
- An undergraduate degree at universities or higher education providers that are willing to accept your credentials and experience (subject to higher education providers course entry requirements).

TRAINING AND OTHER FACILITIES

Skyline International College campus is fully equipped with required facilities including modern computer lab with internet access and required IT software's, data projector and resources borrowing facility, printing and photocopying facility and a student common area.

SKYLINE INTERNATIONAL COLLEGE CONTACT DETAILS

Burwood Campus:

Suite 701, Level 7, and Suite 508, Level 5, 11-15 Deane Street, Burwood, NSW 2134, Australia

Surry Hills Campus:

Level 3, 136 Chalmers Street, Surry Hills NSW 2010, Australia

Tel: 1300 807 383

Email: info@sic.edu.au Website: www.sic.edu.au

MG Australia Group Pty Ltd t/a Skyline International College

ABN: 15 614 078 232

RTO ID: 45233

CRICOS Provider Code: 03639C