



SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 112275H

National Qualification Code: SIT50422

Course Duration: 26 Weeks (Includes term breaks)

Delivery arrangement: Face to Face

Next start dates: See the 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.

STUDY AND ENJOY MULTICULTURAL BURWOOD

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.

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 SIT40521 Certificate IV in Kitchen Management

Credit Transfer will be individually managed

Skyline International College (SIC) will assess every individual application to SIT50422 and provide recognition through a Credit Transfer arrangement for the expected 19 units of competency.

English Language Requirements:

The entry requirement which is completion of the SIT40521 Certificate IV in Kitchen Management will also meet the English language requirements that are usually as follows:

Academic IELTS 6.0 overall, no less than 5.5 in each band, or upper intermediate, or EAP from approved ELICOS/ESL centre.

RESOURCES REQUIREMENTS

We provide access to your course materials through SIC eSpace online platform and course handouts. We have computers and student access at College, required software (eg, IT software and Microsoft suite) are installed on 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 SIT50422 Diploma of Hospitality Management. It contains 28 units of competency as follows:

- 11 core units
- 17 elective units

19 units will be credit transferred from SIT40521 Certificate IV in Kitchen Management and the remaining 9 units will be delivered in SIT50422 Diploma of Hospitality Management.

Unit Codes	Unit Name	Core/Elect.	Delivered in SIT40521 at SIC
SITXCCS015	Enhance customer service experiences	Core 1	
SITXCCS016	Develop and manage quality customer service practices	Core 2	
SITXCOM010	Manage conflict	Core 3	x
SITXFIN009	Manage finances within a budget	Core 4	x
SITXFIN010	Prepare and monitor budgets	Core 5	
SITXGLC002	Identify and manage legal risks and comply with law	Core 6	
SITXHRM008	Roster staff	Core 7	x
SITXHRM009	Lead and manage people	Core 8	x
SITXMGT004	Monitor work operations	Core 9	x
SITXMGT005	Establish and conduct business relationships	Core 10	
SITXWHS007	Implement and monitor work health and safety practices	Core 11	x

SITXFSA005	Use hygienic practices for food safety	Elective - A 1	x
SITHCCC043*	Work effectively as a cook	Elective – B 1	x
SITHCCC023*	Use food preparation equipment	Elective – C 1	x
SITHCCC027*	Prepare dishes using basic methods of cookery	Elective – C 2	x
SITHCCC028*	Prepare appetisers and salads	Elective – C 3	x
SITHCCC029*	Prepare stocks, sauces and soups	Elective – C 4	x
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective – C 5	x
SITHCCC035*	Prepare poultry dishes	Elective – C 6	x
SITHCCC037*	Prepare seafood dishes	Elective – C 7	x
SITHCCC036*	Prepare meat dishes	Elective – C 8	x
SITHCCC042*	Prepare food to meet special dietary requirements	Elective – C 9	x
SITHIND006	Source and use information on the hospitality industry	Elective – C 10	
SITXFSA006	Participate in safe food handling practices	Elective – C 11	x
BSBCMM411	Make presentations	Elective – D 1	
BSBTWK501	Lead diversity and inclusion	Elective – D 2	x
SITXHRM010	Recruit, select and induct staff	Elective – D 3	
BSBTWK503	Manage meetings	Elective – D 4	

DELIVERY METHODS

The course is delivered across 20 weeks over 2 terms.

The delivery mode is a blended delivery mode for 20 hours per week combining classroom tutorial 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 eSpace online, the trainer directs students to the interactive learning activities and then digital challenge tests that cover the unit.

Tutorial Sessions:

The trainer provides further support by giving students opportunity to raise topics, ask questions & explore ideas relevant to the unit in an interactive process. Students are expected to review their most recent learning content, identify any gap in understanding & obtain clarification from

the trainer and thus & complete any unfinished task. Tutorial sessions are conducted 5 hours per week for each Group. Trainer conducts the session in face to face & via online / MS TEAMS in a blended delivery approach being present in the classroom. However, Students are allowed to join the tutorial sessions face to face or via MS Teams

Structured online learning

There is an extra 4 hours Self- directed study per week programmed outside of 20 scheduled contact hours where you revise and practice to reinforce classroom and practical learning. The SIC eSpace 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: Theory, Practical & Tutorial (20 hours/week)
Thursday	<u>Theory / Practical Session: Face to face</u>
Friday	8.00 am - 4.00 pm Lectures, group work, oral work, case studies, simulation, practical demonstration
Saturday	<u>Tutorial Session: Blended Delivery (face to face & online)</u> 8.00 am - 1.30 pm Review of learning content, group discussion, lectures, interactive learning activities, feedback

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. Assessment methods may include:

1. Short Answer Questions / Knowledge Assessment
2. Role play /Simulation / Practical Demonstration
3. Project / Case Study
4. Workplace evidence Supervisor reports and interviews

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 SIT50422 Diploma of Hospitality Management. Students who do not complete all required units may be eligible for a Statement of Attainment in partial completion of a SIT50422 Diploma of Hospitality Management.

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:

- SIT60322 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 provider's course entry requirements).

TRAINING AND OTHER FACILITIES

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

SKYLINE INTERNATIONAL COLLEGE CONTACT DETAILS

Suite 701, Level 7, and Suite 508, Level 5, 11-15 Deane Street, Burwood, NSW 2134, Australia
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Email: info@sic.edu.au Website: www.sic.edu.au

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