SYDNEY CITY
COLLEGE OF MANAGEMENT
RTO CODE: 45203 | CRICOS PROVIDER CODE: 03620C

COURSE INFORMATION

www.sccm.edu.au

PARRAMATTA CAMPUS

SYDNEY CAMPUS

DARWIN CITY CAMPUS

ADELAIDE CAMPUS

SIT50422 - Diploma of Hospitality Management

COURSE CODE: SIT50422 I CRICOS CODE : 110440E

Delivery Mode
This qualification is delivered in a Blended Learning approach.
15 Hours/Week Face to Face and 5 Hours/Week Online Structured Self Study. Additional study is required to complete unsupervised, independent work in your own time.

Course Duration
78 weeks (60 Academic weeks + 18 Weeks Holidays)

Fees Information
Tuition Fees: AUD 18000
Enrollment Fee: AUD 250
Material Fee: AUD 1000
Total Course Cost: AUD 19,250

Campus Location
Parramatta Campus: Level 2, 17 Macquarie St, Parramatta NSW 2150
Sydney CBD Campus: Level 1, 303 Pitts Street, Sydney, NSW 2000
Adelaide Campus: Level 8, 50 Grenfell St, Adelaide, South Australia 5000
Darwin Campus: 25 Cavenagh St, Darwin City NT 0800

This SIT50422 - Diploma of Hospitality Management 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.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.
The latest release of the qualification and packaging rules can be found at the following link:
https://training.gov.au/Training/Details/SIT50422

occupational/Licensing/Regulatory Information
No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Certification

After completion of this course and all assessments, you will be issued with the Nationally Recognised Qualification SIT50422 - Diploma of Hospitality Management.

A Statement of Attainment will be issued to students who partially complete this course.

Course Entry Requirements

• be at least 18 years of age and have completed Year 12 or equivalent
• participate in a course entry interview to determine suitability for the course and student needs
• have an IELTS* score of 6.0 (test results must be no more than 2 years old). English language competence can also be demonstrated through documented evidence of any of the following:
• Educated for 5 years in an English-speaking country; or
• completed at least 6 months of a Certificate IV level course in an Australian RTO; or
• successful completion of an English Placement Test

*Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 6.0

Assessment Strategies

Students are provided with assessment resources at the commencement of each unit of competency, along with learning resources.
The assessment resources set out the range and types of assessment tasks that will be used for the unit.

Each unit will comprise of number of assessment tasks which may include short written knowledge tests; discussions; compiling portfolio of evidence; projects; case studies; research; written reports; participating in practical activities such as demonstrations, roleplays and presentations.
To perform at your best, you will probably need to work on the assessments outside of class time.

Work Placement

All students enrolled in this course must undertake 50 hours of work placement at an approved hospitality venue. Work placement must be completed successfully in order to gain this qualification.

Student Support

AAll students will be provided with a range of learning support options and resources to help them achieve competency. This includes:
• Academic and personal support.
• Referral to external support services

Credit Transfer

If a Student has an Australian VET qualification and the units are equivalent to the units delivered, the Student will be granted a Direct Credit Transfer.

Qualified trainers/assessors will manage this process following our Student Credit Transfer and Recognition of Prior Learning policy and procedure. This sets out how the process is administered and the adjustment to course duration and course fees.

Policies and Procedures

SCCM adopts and follows policies and procedures that treat all students fairly and equitably following all relevant legislation. For more information, please visit https://sccm.edu.au/current-students/resources/

Course Structure

To be awarded this qualification, competency must be demonstrated in 28 units of competency, consisting of 11 core units and 17 elective units.

Training Kitchen Locations

Practical face-to-face training is provided in a commercial kitchen.
Students enroled in Sydney and Parramatta campus will be doing their practical classes at
- 12 Good St Granville NSW 2142

For students enroled in Darwin Campus will be doing their practical classes at
- Unit G5, 6 Finniss Street, Darwin City, NT 0800

For students enroled in Adelaide Campus will be doing their practical classes at
- 23 Hackney Rd, Hackney SA 5069

Recognition of Prior Learning (RPL)

Students who have completed relevant studies or have some of the competencies in the course may apply for Recognition of Prior Learning (RPL). Application for RPL can be made with the initial application or can be made within two weeks of the course commencement using the RPL Application Form and by providing supporting documents. Qualified trainers/assessors will manage the RPL process.

Please note that RPL cannot result in an international student having less than a full-time load of study (20 hours per week) but can reduce the overall duration of the course and fees. See our Student Handbook and the Student Credit Transfer and Recognition of Prior Learning policy and procedure, for more information.

Pathways

Education Pathway:
Students who complete this course may wish to further their study into the Advanced Diploma of Hospitality Management.

Career Pathway:
Possible job roles relevant to this qualification may include:
- banquet or function manager
- bar manager
- café manager
- club manager
- executive housekeeper
- front office manager
- kitchen manager
- motel manager
- restaurant manager
- unit manager catering operations.

UNITS OF COMPETENCY

Code	Unit
SITXCCS015	Enhance customer service experiences (core)
SITXCCS016	Develop and manage quality customer service practices (core)
SITXCOM010	Manage conflict (core)
SITXFIN009	Manage finances within a budget (core)
SITXFIN010	Prepare and monitor budgets (core)
SITXGLC002	Identify and manage legal risks and comply with law (core)
SITXHRM008	Roster staff (core)
SITXHRM009	Lead and manage people (core)
SITXMGT004	Monitor work operations (core)
SITXMGT005	Establish and conduct business relationships (core)
SITXWHS007	Implement and monitor work health and safety practices (core)
SITXHRM010	Recruit, select and induct staff (elective)
SITXINV008	Control stock (elective)
SITXWHS006	Identify hazards, assess and control safety risks (elective)
SITXFSA005	Use hygienic practices for food safety (elective)
SITHCCC023	Use food preparation equipment (elective)
SITHCCC027	Prepare dishes using basic methods of cookery (elective)
SITHCCC029	Prepare stocks, sauces and soups (elective)
SITHCCC028	Prepare appetisers and salads (elective)
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes (elective)
SITHCCC035	Prepare poultry dishes (elective)
SITHCCC036	Prepare meat dishes (elective)
SITHCCC037	Prepare seafood dishes (elective)
SITHCCC041	Produce cakes, pastries and breads (elective)
SITHPAT016	Produce desserts (elective)
SITHCCC042	Prepare food to meet special dietary requirements (elective)
SITHKOP013	Plan cooking operations (elective)
SITXHRM012	Monitor staff performance (elective)