



# AMERICAN COLLEGE



## SIT50416

CRICOS CODE  
091062K

## DIPLOMA OF HOSPITALITY MANAGEMENT

Australian  
Qualifications  
Framework



### 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.

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 pâtissier, Club manager, Executive housekeeper, Front Office Manager, Gaming manager, Kitchen Manager, Motel manager, Restaurant Manager, Sous chef, Unit Manager Catering operations.

### Course Duration And Fee

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

Fees: AU \$12,990.00 (include enrollment fee \$395.00+ course material fee \$1500.00)

\*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

Full Time- face to face (20 hours per week)

Learners may require to undertake 5\* hours self study  
(\*Indicative only)

### Pre-Requisites

Nil as per training package

### AC Entry Requirements

BSB Training Package does not specify any entry requirements for this qualification.

American College entry requirements are as follows:

International students must be at least 18 years of age and must have completed at least the equivalent of Year 10.

These students must also have an IELTS score of 5.5 or equivalent. International Students may not be required to provide evidence of English Language competence where documented evidence can be provided to demonstrate any of the following:

- The student was educated for 5 years in an English-speaking country.
- The student has completed at least 6 months of a Certificate IV level course in an Australian RTO.
- The student has successfully completed their High School in English Language.
- The student has successfully completed AC English Placement Test.
- Workplace learning: Students are required to have access to the workplace and must organise to complete 48 food service periods as per the training package. American College may help to find the appropriate workplace if required.

Please Note: All the students are required to successfully complete LLN test (LLN Robot) at the time of enrolment.

### Pathway

Further training pathways from this qualification include, but are not limited to SIT60316 Advanced Diploma Hospitality Management.

## Recognition of Prior Learning (RPL) & Credit Transfer (CT)

Students may apply for Recognition of Prior Learning (RPL) by providing evidence that they have the required skills and knowledge in the specific areas of competency through work / industry experience and/or completed eligible assessments in an equivalent or higher qualification. Appropriate credit transfer may be granted to eligible students against each unit of competency on evidence to successful completion of the same unit in an equivalent or higher nationally endorsed qualification. Students with credit transfers or recognition of prior learning will finish the course in a shorter duration and are advised to consult appropriate authorities/bodies for applicable criteria if they are planning further study or stay in Australia

### Recognition of Prior Learning

Recognition of prior learning (RPL) is an assessment process that involves assessment of an individual's relevant prior learning (including formal, informal and non-formal learning) to determine the credit outcomes of an individual application for credit.

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

### 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/CreditTransfer-Explanation.pdf>)

## Qualification

On successful completion of this course the student would be awarded SIT50416 Diploma Of Hospitality Management which is nationally recognised qualification. This could help student gain entry into career paths or higher education in Business stream. Students who do not complete all units may be eligible for a Statement of Attainment in partial completion of a Diploma Of Hospitality Management (SIT50416)

## Assessment Methods

Assessment processes cover a broad range of skills and knowledge needed to demonstrate competency and will integrate knowledge and skills with their practical application. All assessments of units of competency will be conducted according to the assessment guidelines and competency standards of the official Training Package for this qualification. Students will be required to perform in a range of areas including and not limited to : knowledge questionnaire, project, simulated practical observation, reflective general and log book, third party report etc.

ABN 91 130 637 320

International Institute of Management Pty Ltd trading as American College / International Institute of Management

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Queensland – 4102, Australia

## Course Contents

Total Number of units  
**28** (13 Core Units & 15 Elective Units)

### CORE UNITS

BSBDIV501	: Manage diversity in the workplace
BSBMGT517	: Manage operational plan
SITXCCS007	: Enhance customer service experiences
SITXCCS008	: Develop and manage quality customer service practices
SITXCOM005	: Manage conflict
SITXFIN003	: Manage finances within a budget
SITXFIN004	: Prepare and monitor budgets
SITXGLC001	: Research and comply with regulatory requirements
SITXHRM002	: Roster staff
SITXHRM003	: Lead and manage people
SITXMGT001	: Monitor work operations
SITXMGT002	: Establish and conduct business relationships
SITXWHS003	: Implement and monitor work health and safety practices

### ELECTIVE UNITS

SITXINV003	: Purchase goods
SITXFSA001	: Use hygienic practices for food safety (Prerequisite)
SITHCCC005	: Prepare dishes using basic methods of cookery
SITHCCC006	: Prepare appetisers and salads
SITHCCC007	: Prepare stocks, sauces and soups
SITHCCC020	: Work effectively as a cook
SITHCCC008	: Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC012	: Prepare poultry dishes
SITHCCC013	: Prepare seafood dishes
SITHCCC014	: Prepare meat dishes
SITHCCC018	: Prepare food to meet special dietary requirements
SITHCCC015	: Produce and serve food for buffets
SITXFIN002	: Interpret financial information
SITHIND002	: Source and use information on the hospitality industry
SITXFSA004	: Develop and implement a food safety program

## Practical Training Kitchen

- The Greenhive Kitchen - Shop 5/219 Hawken Drive, St Lucia QLD 4067
- 106 Deshon Street Woollongabba 4102
- Brisbane Markets Rocklea 4106

## Enrolment

To enrol in this qualification, please contact us.

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[info@americancollege.edu.au](mailto:info@americancollege.edu.au)

[www.americancollege.edu.au](http://www.americancollege.edu.au)