



Diploma of Hospitality Management

National Course Code: SIT50422 CRICOS Course Code: 112466A

Duration: 26 Weeks

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

Entry Requirements

CIBT has set the entry requirements for this qualification and there is No Direct entry to the SIT50422 Diploma of Hospitality Management. All Students must complete SIT40521 Certificate IV in Kitchen Management and CIBT will assess every individual application to SIT50422 and provide recognition through a Credit Transfer arrangement for the expected 19 units of competency. All International Students must have an English ability at the IELTS 5.5 or equivalent.

Vocational Outcomes

Graduates of this qualification should be able to work as a manager in a hospitality and kitchen management business such as restaurant, hotel, club, pub, café and coffee shop. Possible job titles for a manager in hospitality and kitchen management include: Chef de cuisine, Sous chef, Restaurant manager, Banquet or function manager, Café manager, and so on.

Target Group

The target group for the SIT50422 Diploma of Hospitality Management are students who are seeking to develop their skills and knowledge in Hospitality Management to further their career prospects or study pathways. This course is a "pathway" model from Certificate IV in Kitchen Management. The program is designed for local and international students wishing to develop their existing hospitality management skills and to those who are already working in the industry and wish to obtain the qualification to broaden their knowledge, skills and career prospects or wish to articulate to Advanced Diploma of Hospitality Management. International students will come from a range of countries spanning Asia, Eastern Europe and the Middle East. Many international students have industry experience and wish to receive an Australian qualification.

Delivery Modes

Delivery involves 20 hours per week of total tuition delivered face-to-face in the classroom.

Course Completion

Students obtaining a 'Competent' result for all the units in this qualification will achieve Diploma of Hospitality Management. A statement of attainment will be issued only for the units in which a student has been found 'Competent'.

Protection of Fee Paid in Advance

Tuition fee paid in advance by student is protected under commonwealth's Tuition Protection Service (TPS). TPS is a placement and refund service for international students. The TPS is like an insurance cover for fees paid in advance. It is a single mechanism to place students when a provider fails to meet obligations or as a last resort to provide refunds of unexpended prepaid tuition fees.

Trainers and Assessors

All CIBT trainers/assessors are highly qualified and experienced. They have TAE40116 Certificate IV in Training and Assessment or its equivalent plus suitable industry experience along with the qualification to teach Diploma of Hospitality Management.

Assessments

Each unit will be assessed in at least 2 different ways unless otherwise required by the unit of competency. The assessment will be conducted through take home research, assignments, projects, case studies, demonstrations and presentation.

Articulation & Pathways

Under mutual recognition the Diploma of Hospitality Management qualification and statement of Attainment awarded by CIBT will be recognized by other RTOs Australia wide. Upon successful completion of the Diploma of Hospitality Management students may be eligible for exemption in relevant undergraduate courses.

RPL and Exemptions

RPL and credit transfer can be applied for at the time of enrolment or during the orientation. Students may be eligible to obtain credits for individual units as a result of experience gained in the relevant field or from previous training and education. A Fee is payable for assessing your RPL status. The information is available online in the student handbook or can be requested at the reception.

Training and Other Facilities

CIBT trains and assesses its students from its campus in Sydney City which is fully equipped with required facilities including modern computer labs with internet access, data projectors & resources borrowing facility, printing & photocopy facility and a student common area.

Course Structure

There are 28 units of competency (11 Core and 17 Electives) in this Qualification. 19 units will be credit transferred from SIT40521 Certificate IV in Kitchen Management and the remaining 9 units will be delivered throughout the 26 Weeks (20 weeks of delivery and 6 weeks of holidays/break) in SIT50422 Diploma of Hospitality Management. All units of competency must be completed to receive a Diploma of Hospitality Management qualification.

Unit Code	Unit Descriptions	Core/ Elective
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
SITXMGTO04	Monitor work operations	Core
SITXMGTO05	Establish and conduct business relationships	Core
SITXWH007	Implement and monitor work health and safety practices	Core
SITXFSA005	Use hygienic practices for food safety	Elective
SITHCCC043	Work effectively as a cook	Elective
SITHCCC023	Use food preparation equipment	Elective
SITHCCC027	Prepare dishes using basic methods of cookery	Elective
SITHCCC028	Prepare appetisers and salads	Elective
SITHCCC029	Prepare stocks, sauces and soups	Elective
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
SITHCCC035	Prepare poultry dishes	Elective
SITHCCC037	Prepare seafood dishes	Elective
SITHCCC036	Prepare meat dishes	Elective
SITHCCC042	Prepare food to meet special dietary requirements	Elective
SITHIND006	Source and use information on the hospitality industry	Elective
SITXFSA006	Participate in safe food handling practices	Elective
BSBCMM411	Make presentations	Elective
BSBTWK501	Lead diversity and inclusion	Elective
SITXHRM010	Recruit, select and induct staff	Elective
BSBTWK503	Manage meetings	Elective