



CHOICE BUSINESS
COLLEGE

Choice Business College Pty Ltd
trading as Choice Business College
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SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 094319K

ABOUT THE COURSE

The purpose of this course is to prepare individuals with sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. It provides a pathway to work in any hospitality industry sector such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

At present CBC only offers this course with Cookery specialisation. The course is offered as a package with SIT40516 Certificate IV in Commercial Cookery or as an upgrade to those who have already completed SIT40516 Certificate IV in Commercial Cookery.

Students must complete 6 core units and all elective units as part of

- ◆ SIT40516 Certificate IV in Commercial Cookery.

Possible job titles include:

- ◆ Sous Chef
- ◆ Chef de Cuisine

ENTRY REQUIREMENTS

- ◆ An overall IELTS band 5.5 (with no individual band below 5.0) or equivalent
- ◆ 18 years and above with a High School Certificate (Year 12)
- ◆ Completion of SIT40516 Certificate IV in Commercial Cookery

DURATION

This course is delivered for 62 weeks, which comprises of (50 study weeks and 12 weeks break).

FEES & INTAKES

Please refer to International fees schedule on our website.

STUDY LOCATIONS

Gold Coast Campus*
Sydney Campus
Melbourne Campus

* Choice Business College is currently not taking new enrolments for the Gold Coast Campus.

INTAKE DATE

2022	2023
10 JAN	09 JAN
11 APR	10 APR
11 JUL	10 JUL
10 OCT	09 OCT

DELIVERY MODE AND ASSESSMENT

20 hours per week and delivered face to face

10-15 hours of self-study per week is required

- ◆ The course includes two 7-hour days per week for theory & practical training & assessment, which are conducted in a training room and a commercial kitchen and 6 hours of self-study which can be conducted face-to-face or online/distance course work.
- ◆ The SIT50416 Diploma of Hospitality Management, the student has a requirement that students must complete a work placement component in the hospitality industry. All students are expected to complete the required amount of services period as describe below.
- ◆ Students will need to complete 48 complete food service periods in a workplace environment for the unit SITHCCC020 Work effectively as a cook. In addition, students are also required to complete 12 food service shifts for the unit SITHKOP005 Coordinate cooking operations, these shifts can be done within the 48 complete food service shifts. Students are required to prepare dishes for customers within the typical time constraints of a busy commercial kitchen. Details of the shifts, the type of service and the tasks undertaken will be recorded within the student's workplace log book.
- ◆ All students are encouraged to seek work experience in a local restaurant during their course of study. Such work experience can count as food service shifts at any time during the course however time will be allocated in weeks 67 – 75 for completion of the food service shifts. Students who are unable to find a suitable work experience venue will be assisted by Choice Business College in finding a suitable venue.
- ◆ Assessments may be conducted through a combination of written questions and answers, case studies, role-plays, practical demonstrations and work placement.
- ◆ The material fees for the course include:
 - Learning and assessment materials (including raw materials used in the commercial kitchen)
 - Full uniform and safety boots
 - Chef knife set

COURSE STRUCTURE

Total number of units = 28

13 Core units (6 units are to be completed as part of SIT40516-Certificate IV in commercial cookery) plus **15 elective units** (all elective units are to be completed as part of SIT40516-Certificate IV in commercial cookery)

Core units

SITXGLC001	Research and comply with regulatory requirements
SITXMGTO02	Establish and conduct business relationships
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXFIN004	Prepare and monitor budgets
SITXHRM002	Roster staff
BSBOPS502	Manage business operational plans
BSBTWK501	Lead diversity and inclusion
SITXCOM005	Manage conflict
SITXMGTO01	Manage finances within a budget
SITXWHS003	Lead and manage people
SITXFIN003	Monitor work operations
SITXHRM003	Implement and monitor work health and safety practices

Elective Units

SITXFSA001	Use hygienic practices for food safety
SITHPAT006	Produce desserts
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations

PATHWAYS

Upon successful completion of SIT50416 Diploma of Hospitality Management, the student may pursue SIT60316 Advanced Diploma of Hospitality Management.

RECOGNITION OF PRIOR LEARNING

We offer everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. Students may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

