



SIT50422 Diploma of Hospitality Management

CRICOS Course Code: 114929C

Course Fact

- Duration: 104 weeks
(80 weeks of training and assessment and 24 weeks of holidays)
- Study Hours: 20 hours per week
- Delivery Mode: Blended
(This program is delivered in the classroom and through online/distance learning. Practical face to face training is provided in a commercial training kitchen)
- Work Placement: TBA
- Course Fee
Tuition fee: \$24,500
Non-tuition fee: \$1,500
Total: \$26,500

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. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

Course Structure

Twenty-eight (28) units including eleven (11) core units and seventeen (17) elective units are required for the award of the SIT50422 Diploma of Hospitality Management.

Entry Requirements

1. Completion of Year 12 or Higher Secondary Certificate or equivalent
2. Age- 18 Years or Above
3. Academic IELTS 6 overall, no less than 5.5 in each band, or upper intermediate, or EAP from approved ELICOS/ESL centre or evidence of completing a VET course at Certificate IV or above the level in Australia.

* Students who do not meet the English requirement as above must sit for an LLN Test.

Further Studies

Students who complete this course may wish to continue their education into a range of Diploma qualifications, such as the SIT60322 Advanced Diploma of Hospitality Management.





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Units of Competency

SITSITXCOM010 Manage conflict
SITXWHS007 Implement and monitor work health and safety practices
SITXFIN009 Manage finances within a budget
SITXMGT005 Establish and conduct business relationships
SITXFIN010 Prepare and monitor budgets
SITXHRM008 Roster staff
SITXHRM009 Lead and manage people
SITXGLC002 Identify and manage legal risks and comply with law
SITXCCS015 Enhance customer service experiences
SITXFSA005 Use hygienic practices for food safety
SITHKOP013* Plan cooking operations
SITXMGT004 Monitor work operations
SITHCCC027* Prepare dishes using basic methods of cookery
SITHCCC042* Prepare food to meet special dietary requirements
SITXFSA006 Participate in safe food handling practices
SITHCCC023* Use food preparation equipment
SITHKOP012* Develop recipes for special dietary requirements
SITHCCC028* Prepare appetisers and salads
SITHCCC029* Prepare stocks, sauces and soups
SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031* Prepare vegetarian and vegan dishes
SITHFAB021 Provide responsible service of alcohol
HILTAID011 Provide first aid
SITHCCC036* Prepare meat dishes
SITHCCC037* Prepare seafood dishes
SITHCCC041* Produce cakes, pastries and bread
SITHCCC035* Prepare poultry dishes
SITXCCS016 Develop and manage quality customer service practices

Work placement: Pacific College Sydney is not responsible to find work placement for the SIT50422 Diploma of Hospitality Management in order to satisfy the completion requirement.

Award: Successful completion of all the twenty-eight (28) unit of competencies required to be awarded with an AQF certification. Partial completions will be awarded with a Statement of Attainment.