



QUALIFICATION 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.

REQUIREMENTS

To be awarded this qualification, competency must be demonstrated in:

Total number of units = 28

- 11 core units
- 17 elective units

LEARNER CHARACTERISTICS AND TARGET GROUP

Target group for the course SIT50422 Diploma of Hospitality Management will be international students who are:

- Seeking to pursue or further a career in commercial cookery.
- Seeking to enter a new industry sector.
- Seeking a pathway to higher level qualifications.

DELIVERY MODE

Face-to-Face as well as in the workplace.

DELIVERY SITE

- Level 1/180 Logan Road, Woolloongabba, QLD 4102
- Practical Kitchen : 1009 Ipswich Road, Moorooka, QLD 4105

COURSE DURATION

104 Weeks (included 24 weeks of term break.)

FEES

Total Course Fee : \$22,000 (Includes Course Material Fee -\$1000 and Enrolment Fee -\$250)

ENTRY REQUIREMENTS

Students entering this course at Queensland School of Beauty Therapy Pty Ltd trading as Master's Institute of Technology must meet the following entry requirements:

- Be at least 18 years of age and have completed the equivalent of Year 12.
- 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: o 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 5.5.*

SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code : 112856J

PATHWAYS

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

COURSE CREDIT

Learners will be able to have their competency from prior learning and work experience recognised in this qualification through the following arrangements:

Credit Transfer

If a certificate with statement of results or a statement of attainment is produced and verified, a credit transfer process will be initiated by Queensland School of Beauty Therapy Pty Ltd trading as Master's Institute of Technology about the units as per the training plan.

FACILITIES AND EQUIPMENT

The following facilities, equipment and resources will be used to deliver and assess this qualification:

- Training rooms, including desks, chairs, whiteboard, and overhead projector
- Computers with Microsoft Office and access to the Internet.
- Learning and assessment materials.

ASSESSMENT

Assessment materials comprise of:

- Assessor Marking Guide and Assessment Mapping
- Student Assessment Tasks
- Other Supporting Resources

UNITS OF COMPETENCY

Unit Code	Unit Title	Core or Elective C/E
SITXCCS015	Enhance customer service experiences	C
SITXCCS016	Develop and manage quality customer service practices	C
SITXCOM010	Manage conflict	C
SITXFIN009	Manage finances within a budget	C
SITXFIN010	Prepare and monitor budgets	C
SITXGLC002	Identify and manage legal risks and comply with law	C
SITXHRM008	Roster staff	C
SITXHRM009	Lead and manage people	C
SITXMGT004	Monitor work operations	C
SITXMGT005	Establish and conduct business relationships	C
SITXWHS007	Implement and monitor work health and safety practices	C
SITXFSA005	Use hygienic practices for food safety	E
SITHIND006	Source and use information on the hospitality industry	E
SITXFIN008	Interpret financial information	E
SITHCCC023*	Use food preparation equipment	E
SITHCCC027*	Prepare dishes using basic methods of cookery	E
SITHCCC028*	Prepare appetisers and salads	E
SITHCCC029*	Prepare stocks, sauces and soups	E
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	E
SITHCCC035*	Prepare poultry dishes	E
SITHCCC036*	Prepare meat dishes	E
SITHCCC037*	Prepare seafood dishes	E
SITHCCC041*	Produce cakes, pastries and breads	E
SITXCCS012	Provide lost and found services	E
BSBSUS511	Develop workplace policies and procedures for sustainability	E
SITXHRM010	Recruit, select and induct staff	E
SITHCCC043*	Work effectively as a cook	E
SITHIND008	Work effectively in hospitality service	E



MASTER'S INSTITUTE OF TECHNOLOGY

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TO ENROL IN THIS QUALIFICATION,
PLEASE CONTACT US AT

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