



AMERICAN COLLEGE



SIT60322

CRICOS CODE
113578G

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

Australian
Qualifications
Framework

NATIONALLY RECOGNISED
TRAINING

Course Description

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling 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.

Job Roles

Area Manager or Operations Manager, Café owner or Manager, Club Secretary or Manager, Executive Sous Chef, Food and Beverage Manager, Head Chef, Motel Owner or Manager

Course Duration And Fee

Duration: 104 weeks (88 study weeks and 16 weeks of holidays)

Fees: AU \$16,990.00 (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.

Pathway

Further training pathways from this qualification include, but are not limited to Bachelor of Hospitality Management

Entry Requirements

SIT 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 6.0 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.

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

Mode of Delivery

Full time – Face to face classes (20 hours per week)

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

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.acif.edu.au/wp-content/uploads/2013/06/CreditTransferExplanation.pdf>)

Qualification

On successful completion of this course the student would be awarded SIT60322 Advanced Diploma of Hospitality Management which is nationally recognised qualification. This could help student gain entry into career paths or higher education in Hospitality stream. Students who do not complete all units may be eligible for a Statement of Attainment in partial completion of a Advanced Diploma of Hospitality Management (SIT60322).

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: observations, case study, projects, assignments, presentations, written question, role play, report etc

Prerequisite units

The units with *asterisk have one or more prerequisite units
Packaging Rules : 33 units must be completed:

- 14 core units
- 19 elective units.

— CORE UNITS —

BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system

— ELECTIVE UNITS —

SITXFSA005	Use hygienic practices for food safety
SITHKOP013	Plan cooking Operations
SITHCCC023*	Use food preparation equipment
SITHCCC026*	Package prepared foodstuffs
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC041*	Produce cakes, pastries and breads
SITXINV008	Control stock
BSBTWK503	Manage meetings
BSBCMM411	Make presentations
BSBTWK501	Lead diversity and inclusion
SITXFSA006	Participate in safe food handling practices
SITXCCS010	Provide visitor information
SITXMPR009	Coordinate production of brochures and marketing materials
SITXHRM008	Roster staff
SITHIND006	Source and use information on the hospitality industry
BSBTWK503	Design and produce business documents

Practical Training Kitchen

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