



Diploma of Hospitality

(Course Code: SIT50307 / CRICOS Code: 069866B)

Course Aims

This qualification provides the skills and knowledge for an individual to be competent as a manager in any hospitality functional area. This individual would possess a sound theoretical knowledge base and be able to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate their own work and/or the work of their team. Work would be undertaken in various hospitality settings, such as restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.

Job Roles

Individuals with this qualification are able to perform roles such as:

- managing a department in a large hospitality enterprise
- managing a small hospitality enterprise.

Possible job titles include:

- restaurant manager
- kitchen manager
- front office manager
- housekeeper
- chef
- sous chef
- gaming manager
- motel manager
- unit manager (catering operations).

Prerequisite requirements

There are no prerequisites for entry to this qualification.

Course Content

DipHos01

SITHCCC001A	Organise and prepare food
SITHCCC002A	Present food (integrated)
SITHCCC005A	Use basic methods of cookery
SITHCCC006A	Prepare appetisers and salads
SITHCCC008A	Prepare stocks, sauces and soups

DipHos02

SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes
SITXFSA001A	Implement food safety procedures
SITHCCC011A	Select, prepare and cook seafood
SITXCOM003A	Deal with conflict situations
SITHCCC010A	Select, prepare and cook poultry



DipHos03

SITHCCC012A	Select, prepare and cook meat
SITHCCC013A	Prepare hot and cold desserts
SITHCCC014A	Prepare pastries, cakes and yeast goods
SITHCCC016A	Develop cost-effective menus
SITHCCC021A	Handle and serve cheese

DipHos04

SITHCCC027A	Prepare, cook and serve food for food service
SITXCCS002A	Provide quality customer service
SITXCCS003A	Manage quality customer service
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment

DipHos05

SITXCOM003A	Deal with conflict situations
SITXFIN003A	Interpret financial information
SITXFIN004A	Manage finances within a budget
SITXFIN005A	Prepare and monitor budgets
SITXGLC001A	Develop and update legal knowledge required for business compliance

DipHos06

SITXHRM001A	Coach others in job skills
SITXHRM003A	Roster staff
SITXHRM005A	Lead and manage people
SITXHRM007A	Manage workplace diversity
SITXINV001A	Receive and store stock

DipHos07



SITXINV002A	Control and order stock
SITXMGT001A	Monitor work operations
SITXMGT002A	Develop and implement operational plans
SITXMGT006A	Establish and conduct business relationships
SITXOHS001B	Follow health, safety and security procedures

DipHos07

SITXOHS002A	Follow workplace hygiene procedures
SITXOHS004B	Implement and monitor workplace health, safety and security practices
SITXOHS005A	Establish and maintain an OHS system
SITHCCC028A	Prepare, cook and serve food for menus

Mode of Study

On-site or Distance

Assessment Methods

The achievement of competence will be assessed by a range of methods aiming at maximum flexibility and customisation to address specific needs and learning situations; assessment methods may include:

- Observation of ongoing activities
- Presentation of portfolios
- Role plays
- Observation of group discussion

Candidates will undertake informal assessment on an ongoing basis. This assessment will be used by the trainer to monitor candidate progress and to provide appropriate feedback. The informal assessments do not contribute to the results achieved by a learner. Learners should be aware that all competency based tasks must be completed by the submission due date.

Requirements to Receive the Qualification

To receive a qualification, students are required to successfully complete all units of competence for the qualification level.

Course Duration

2 Years

Intake

Term1: 13/02/2012 - 15/02/2012

Term2: 30/04/2012 - 01/07/2012

Term3: 16/07/2012 - 16/09/2012

Term4: 01/10/2012 - 02/12/2012

