

Diploma in Hospitality

National Code	SIT50307
Course Duration	104 weeks
Tuition Fee	A\$18,900
CRICOS Code	SIT50307
Contact hours	20 hours per week



MELBOURNE
CITY INSTITUTE OF EDUCATION

learn.achieve.succeed

Course description

This course prepares students with industry-ready skills from talented industry trainers in a state-of-the-art commercial kitchen facility, with the latest equipment and industry standard applications.

This program will provide students with a flexible career pathway to develop supervision and management skills associated with quality assurance and best practice in a range of hospitality areas, such as hospitality budgeting; workplace diversity; legal knowledge for business; rostering staff; and hospitality service and quality.

The aim of this course is to enable students to develop a broad awareness and understanding of the hospitality industry. The skills and competencies attained reflect the level of Kitchen Manager, Restaurant Manager, Chef or Sou Chef.

Career opportunities

Graduates will find employment in a wide range of areas, these typically include: major hotel and hospitality venues, tourism and gaming venues.

Entry requirement

- 18 years or older
- IELTS 5.5 or higher
- Completed secondary studies in the student's home country equivalent to an Australian Year 12 qualification from an English speaking country, or relevant and sufficient work experience.
- International students must hold valid Australian visa to study this course

If an applicant cannot produce evidence of a satisfactory IELTS score, and there are doubts their English language skills being sufficient to cope in an academic environment, the applicant will be required to sit an IELTS test or to enrol in an English (ELICOS) course for an appropriate duration until the applicant achieves the required IELTS score.

Qualification recognition

This qualification is based on the principles, guidelines and standards set by Australian Quality Training Framework (AQTF) and is recognised throughout Australia.

Course structure

Students will need to complete thirty nine (39)* units of competency, consisting of the following core and elective units:

Core units

Code	Unit Name
SITXCCS002A	Provide quality customer service
SITXCCS003A	Manage quality customer service
SITHCCC028A	Prepare, cook and serve food for menus
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXCOM003A	Deal with conflict situations
SITXFIN003A	Interpret financial information
SITXFIN004A	Manage finances within a budget
SITXFIN005A	Prepare and monitor budgets

Core units continued

SITXGLC001A	Develop and update legal knowledge required for business compliance
SITXHRM001A	Coach others in job skills
SITXHRM003A	Roster staff
SITXHRM005A	Lead and manage people
SITXHRM007A	Manage workplace diversity
SITXINV001A	Receive and store stock
SITXINV002A	Control and order stock
SITXMGT001A	Monitor work operations
SITXMGT006A	Establish and conduct business relationships
SITXOHS001A	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITXOHS004A	Implement and monitor work place health safety and security practices
SITXOHS005A	Establish and maintain an OHS system
SITXMGT002A	Develop and implement operational plans

Elective units

Code	Unit Name
HLTFA301B	Apply First Aid
SITHCCC002A	Present food
SITHCCC003A	Receive and store kitchen supplies
SITHCCC004A	Clean and maintain kitchen premises
SITHCCC005A	Use basic methods of cookery
SITHCCC006A	Prepare appetisers and salads
SITHCCC008A	Prepare stocks, sauces and soups
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes
SITHCCC010A	Select, prepare and cook poultry
SITHCCC011A	Select, prepare and cook seafood
SITHCCC012A	Select, prepare and cook meat
SITHCCC013A	Prepare hot and cold desserts
SITHCCC014A	Prepare pastries, cakes and yeast goods
SITHCCC016A	Develop cost-effective menus
SITHCCC001A	Organise and prepare food
SITXFSA001A	Implement food safety procedures

* Students Who wish to gain Cert III qualification will need to complete an additional 4 Units. These units being:

SITHIND001A	Develop and update hospitality industry knowledge
SITHCCC029A	Prepare foods according to dietary and cultural needs
SITHCCC027A	Prepare, cook and serve food for food service.
SITHCCC015A	Plan and prepare food for buffets

Address Level 2, 52-58 Chetwynd St
West Melbourne VIC 3003 Australia
Phone +61 3 9329 8005
Fax +61 3 9329 0052
Email info@mcie.vic.edu.au
Web www.mcie.vic.edu.au