

SIT50422

**Diploma of
HOSPITALITY
MANAGEMENT**

CRICOS COURSE CODE 11119F

Enroll today: www.pioneercollege.edu.au

About us

Pioneer College is a quality and innovative education institute located in Perth, Western Australia. It offers a range of courses that are geared towards providing the skills and knowledge which are in great demand to the commerce and industry of the global economy and assist international students in making the informed and the right decision regarding the choice of a study course.

About this qualification

This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills 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 sector of the hospitality industry as a departmental, operational, or small business manager.

Why Choose Us?

Being passionate about education, Pioneer College believes that every international student should have access to high-quality vocational education and training that assists them to make progress in their careers development and aspirations. other reasons include:

- ④ Convenient Location
- ④ Vocational Pathways
- ④ Nationally Accepted Courses
- ④ Subject Matter Experts
- ④ Industry Current Trainers and Assessors

ENTRY REQUIREMENTS

- ▶ IELTS Academic 6.0 or others equivalent (PTE, TOEFL iBT, CAE, OET) English language test scores
- ▶ Year 12 or equivalent
- ▶ Complete a Language, Literacy and Numeracy (LLN) Assessment

COURSE OVERVIEW

SITXCOM010	Manage conflict
SITXHRM009	Lead and manage people
SITXFIN009	Manage finances within a budget
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices
SITXHRM008	Roster staff
SITXFSA008	Develop and implement a food safety program
SITHKOP013	Plan cooking operations
SITXFSA005	Use hygienic practices for food safety
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and Breads
SITHPAT016	Produce desserts
SITHCCC044	Prepare specialised food items

COURSE DURATION

This qualification is delivered over a period of one and a half (1.5) years.

78 Weeks of Course duration consisting of:

- 60 Weeks of scheduled study/tuition
- 18 Weeks of scheduled breaks/course completion activities
- 20 Scheduled face to face contact hours per week

COURSE FEES

Tuition Fee: A\$ 25,000

Material Fee: A\$ 2,000

Total Fees : A\$ 27,000

Each enrolment application should be accompanied by a non-refundable fee of AUD 250

RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFER (CT)

Recognition of Prior Learning is available to students who have prior skills, knowledge and experience or Credit Transfer with Units of competency from formal study or training in the relevant area. Recognition may reduce the duration of your study course.

RESOURCES

The following learning and assessment resources are available to the students attending this course:

- ① Student Learner Guide
- ① Student Assessment Pack
- ① E-learning resources

ASSESSMENT

All units of competency are assessed using a variety of methods including written answers, case studies, role plays, observations, practical demonstration, and simulated workplace.

SITHCCC042 Prepare food to meet special dietary requirements

SITXFSA006 Participate in safe food handling practices

*** If you have completed the Certificate IV in Kitchen Management (SIT40521) from the Pioneer College or have obtained equivalent qualification, you need to do only the following units in order to qualify for the Diploma in Hospitality Management.**

SITXCCS015 Enhance customer service experiences

SITXCCS016 Develop and manage quality customer service practices

SITXGLC002 Identify and manage legal risks and comply with law

SITXMGT005 Establish and conduct business relationships

SITXFIN010 Prepare and monitor budgets

SITXHRM012 Monitor staff performance

SITXHRM010 Recruit, select and induct staff

BSBTWK503 Manage meetings

In such cases the Course material to be delivered in:

26 Weeks comprising:

20 weeks of 20 hours / week Face to Face learning

COURSE FEES

If you have completed a Certificate IV in Kitchen Management course from the Pioneer College, you need to pay only:

Tuition Fee: A\$ 6,000

Material Fee: A\$ 500

DELIVERY INFORMATION

INTAKE

Start of each term and/or roll-in monthly intake.

STUDY MODE

Students are required to attend a minimum of 20 contact hours per week of face to face delivery in a classroom environment supported by a purpose built in on campus commercial kitchen.

Where needed, a simulated environment will be created in classroom and kitchen to resemble real-life work practices, activities, and challenges; and to prepare the students to effectively transition to work after completion.

FUTURE STUDIES

After successfully completing SIT50422 Diploma of Hospitality Management, students may progress to SIT60322 Advanced Diploma of Hospitality Management.

VOLUME OF LEARNING

Amount of Training: 1560 Hours

Amount of Assessment: 720 Hours

The course duration is one and a half (1.5) years. Accordingly, both the duration and the hours are consistent with the target audience profile as per the rationale provided under amount of training.