



AUSTRALIAN INSTITUTE OF TECHNICAL TRAINING

SIT60316 Advanced Diploma of Hospitality Management Hospitality CRICOS Course Code 091115B



Qualification

Students successfully completing the course will receive the Nationally Recognised qualification; SIT60316 Advanced Diploma of Hospitality Management.

Course Duration

This course is offered full time over 2 years or 104 Weeks including holidays on a full time basis.

Scheduled Contact Hours

20 hours per week for 80 weeks.

*Additionally, students are expected to at least **10 hours** of individual study per week not limited to research, learning activities and assessment activities utilising the facilities and resources available at AITT.*

Tuition Fee

\$24,000

*Fees and Charges are subject to change with prior notice
OSHC Fee and Material Fee will be charged extra.*

Please refer to Student Handbook on the AITT Website (www.aitt.vic.edu.au) for itemised list of other costs (as applicable), and estimated living cost in Australia.

Training Location

- Level 1, 600 Collins Street, Melbourne, VIC 3000
(Classes as per scheduled timetable)

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 specialisation in accommodation services, cookery, food and beverage and gaming.

Possible job titles include:

- area manager or operations manager
- café owner or manager
- club secretary or manager
- executive chef
- executive housekeeper
- executive sous chef
- food and beverage manager
- head chef
- motel owner or manager
- rooms division manager

Please note about Role of Agents in Recruiting Students: Prospective students may contact Australian Institute of Technical Training (AITT) directly, or the contact may be through an Agent. In all cases the student is provided with all relevant information by AITT, and the complete enrolment process is conducted by AITT. Where an Agent is involved, the Agent's sole role is to introduce the student to AITT. The Agent has no role or responsibility in determining the student's eligibility for the relevant qualification or in advising the student on the most suitable course for the student to undertake. If you have any question regarding this, please email at: admissions@aitt.vic.edu.au immediately.

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Hospitality

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Entry Requirements

The Training Package does not specify any entry requirements for this qualification course.

Age Requirements

AITT has a requirement that all students must be over 18 years of age at the commencement of course.

Academic Requirements

To gain entry to this course, applicants should have successfully completed home country equivalent qualification to:

- Australian Year 12 or higher for entry to Diploma and Advanced Diploma level course

For further information refer to the Equivalent Qualifications on the Victorian Curriculum and Assessment Authority (VCAA) website: <http://www.vcaa.vic.edu.au/Pages/vce/vcerecognition/equivalents/equivalentquals.aspx>

English Language Requirements

All International Students applying for courses at AITT must have a minimum English Language proficiency level of one of the below:

You should qualify in ANY ONE (1) of the following:

- IELTS overall band of 5.5 or equivalent;
- TOEFL iBT test score band of 46 equivalent or above;
- PTE Academic band score 42 equivalent or above;
- Cambridge English Advanced (CAE) test score band of 47 equivalent or above;
- OET score band Pass equivalent or above;
- Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
- Completion of a full time Certificate III level course or above in Australia;
- English as the first language;
- Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR
- Any other form of assessment or test that satisfies the Institution.

Teaching Method

Teaching is conducted in the classroom as well as in the commercial training kitchen servicing customers (simulated industry environment). The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Assessment

Assessments comprise of written assignments, tests, projects, case studies, skills demonstration and practicals. Skills will be assessed in the operational commercial training kitchen.

Course Structure

Units of Competency

Student must complete 33 Units including 16 core & 17 elective units listed below:

Code	Title
Core Units	
• BSBDIV501	Manage diversity in the workplace
• BSBFIM601	Manage finances
• BSBMGT517	Manage operational plan
• BSBMGT617	Develop and implement a business plan
• SITXCCS008	Develop and manage quality customer service practices
• SITXFIN003	Manage finances within a budget
• SITXFIN004	Prepare and monitor budgets
• SITXFIN005	Manage physical assets
• SITXGLC001	Research and comply with regulatory requirements
• SITXHRM003	Lead and manage people
• SITXHRM004	Recruit, select and induct staff
• SITXHRM006	Monitor staff performance
• SITXMGT001	Monitor work operations
• SITXMGT002	Establish and conduct business relationships
• SITXMPRO07	Develop and implement marketing strategies
• SITXWHS004	Establish and maintain a work health and safety system
Elective Units	
• SITXFSA001	Use hygienic practices for food safety
• SITHCCC020	Work effectively as a cook *
• SITHCCC005	Prepare dishes using basic methods of cookery *
• SITHCCC006	Prepare appetisers and salads *
• SITHCCC007	Prepare stocks, sauces and soups *
• SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes *
• SITHCCC012	Prepare poultry dishes *
• SITHCCC013	Prepare seafood dishes *
• SITHCCC014	Prepare meat dishes *
• SITHKOP004	Develop menus for special dietary requirements
• SITXFSA002	Participate in safe food handling practices
• SITHPAT006	Produce desserts *
• SITHIND002	Source and use information on the hospitality industry
• SITHCCC015	Produce and serve food for buffets *
• SITXFSA004	Develop and implement a food safety program
• SITHCCC001	Use food preparation equipment *
• SITXCOM005	Manage conflict

(*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety)

aitt.vic.edu.au

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