



AUSTRALIAN INSTITUTE OF TECHNICAL TRAINING

SIT60322 Advanced Diploma of Hospitality Management Hospitality

CRICOS Course Code 112935K



Qualification

Students successfully completing the course will receive the Nationally Recognised qualification; SIT60322 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.

Tuition Fee

\$24,000

*Fees and Charges are subject to change with prior notice.
OSHC Fee and Material Fee.*

Please refer to AITT Website (www.aitt.edu.au) for itemised list of other costs including OSHC Fee and Course Material Fee (as applicable), and estimated living cost in Australia.

Training Location

- Level 3, 440 Elizabeth Street, Melbourne, VIC 3000
(Classes as per scheduled timetable)

Training Kitchen Location

- Unit 4, 578 Plummer Street Port Melbourne, VIC 3207

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.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 162 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 the simulated industry realistic training kitchen servicing customers.

Course Structure

Units of Competency

Student must complete 33 Units including 14 core & 19 elective units listed below:

Code	Title
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
• SITXMG005	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
• SITHCCC043	Work effectively as a cook**
• SITHCCC027	Prepare dishes using basic methods of cookery*
• SITHCCC028	Prepare appetisers and salads*
• SITHCCC029	Prepare stocks, sauces and soups*
• 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*
• SITHCCC042	Prepare food to meet special dietary requirements**
• SITHCCC040	Prepare and serve cheese*
• SITXFSA008	Develop and implement a food safety program***
• SITHCCC023	Use food preparation equipment*
• SITXFSA006	Participate in safe food handling practices
• SITHPAT016	Produce desserts*
• SITXHRM008	Roster staff
• SITXCOM010	Manage conflict

(* Prerequisite unit is SITXFSA005 Use hygienic practices for food safety)

(** Prerequisite unit are SITXFSA005 Use hygienic practices for food safety + SITHCCC027 Prepare dishes using basic methods of cookery)

(***Prerequisite unit are SITXFSA005 Use hygienic practices for food safety + SITXFSA006 Participate in safe food handling practices)

www.aitt.edu.au

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