SIT60316 Advanced Diploma of Hospitality Management
CRICOS CODE 091533F

Course Description
This qualification reflects the role of individuals operating at a senior level who use substantial industry knowledge and wide-ranging, specialised managerial skills. They operate independently, take responsibility for others and make a range of strategic business decisions.

Employment pathways from the Qualification
This qualification provides a pathway to work in any sector of the hospitality industry as a senior manager in large organisation or small business owner or manager.
Possible job titles include:
• area manager or operations manager within Hospitality industry
• cafe owner or manager
• executive chef
• executive sous chef
• food and beverage manager
• head chef

Course Duration
Duration of this course is 2 years/104 weeks including term breaks and holidays as follows:
• 80 Study weeks of full-time tuition – 20 hours per week
• 24 weeks of holiday breaks

Entry Requirements
1. English Proficiency - IELTS score of 5.5 or PTE score of 42 or its equivalent
2. Language, Literacy and Numeracy Requirement - Learners take PAX language, literacy and numeracy assessment before the course to identify if any LLN support is required during the course.
3. Academic Requirement - Learner should have satisfactorily completed the equivalent of Australian Year 12 or higher.
4. Age Requirement - Learners must be 18 years of age or over at the time of their commencement at the institute.
5. Computer Skills - Learners should have basic computer skills and access to MS Office suite (Word, Excel and Power Point).
6. Other Requirements
• Learners must be physically fit to carry up/lift to a maximum load of 5kgs as this may be required during the practical training
• Learners must be able to handle and cook dairy products and non-vegetarian food items including but not limited to beef and pork.

Delivery / Study Mode
• Face to Face Classroom on Campus delivery – Full Time
• Practical Training in PAX simulated Kitchens
• 48 hours of Work Based Training

Delivery Locations
The classroom delivery of this qualification is at the PAX campus is located at 16/190 Queen Street, Melbourne VIC 3000.
The practical training or kitchen classes are conducted at 54-56 La Trobe Street, Melbourne VIC 3000.
Work Based Training for SITHCCC020 Work Effectively as a Cook unit and SITHKOP005 Coordinate cooking operations unit will be conducted at an approved commercial kitchen facility.

Recognition of Prior Learning & Credit Transfer
PAX conducts National Recognition by way of Credit Transfer (CT) and also provides credit based on successful completion of Recognition of Prior Learning (RPL) on one or more Units of Competency in the scope.

Training and Assessment Methods
Training is conducted in the classroom as well as in the commercial kitchen settings when required to simulate real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work and supervised practical sessions. The 48 hours of Work based training will be in commercial kitchen facility
Assessments comprise of written assignments and project works, case studies and practical demonstration

Practical Classes Uniform
You will be required to buy Chef Uniform for your practical classes.

Policies and Procedures
For PAX Refund Policy, Course Monitoring Policy, Transfer to another provider Policy, Credit Transfer Policy Complaints & Appeals Policy please visit our website at www.pax.edu.au

Course structure
To attain the SIT50416 Diploma of Hospitality Management, 33 units must be completed: 16 Core units + 17 Elective units

Code	Unit of Competency
Core Units	
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS008	Develop and manage quality customer service practices
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
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
BSBFIM601	Manage finances
BSBMGT617	Develop and implement a business plan
SITXFIN005	Manage physical assets
SITXMPR007	Develop and implement marketing strategies
SITXWHS004	Establish and maintain a work health and safety system

Code	Unit of Competency
Elective Units	
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC012	Prepare poultry dishes*
SITHCCC013	Prepare seafood dishes*
SITHCCC014	Prepare meat dishes*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHKOP005	Coordinate cooking operations*
SITHPAT006	Produce desserts*
SITXCOM005	Manage conflict
SITXFIN002	Interpret financial information
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM002	Roster staff

* Pre-requisite unit: * SITXFSA001 Use hygienic practices for food safety