



SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

AAPoly hospitality trainers are former Executive Chefs or Senior Catering Staff from recognised establishments including Crown Melbourne, the Park Hyatt Melbourne, Hilton, The Langham, Sofitel and Le Meridien.

CRICOS Code

091007F

Study Locations

Practical studies will be conducted at

488 Swanston Street, Carlton VIC
3053 Australia

Theories and concepts are taught in the main campus

628 Bourke Street, Melbourne VIC
3000 Australia

Delivery Period (include holidays)

Total: 7 terms (21 months)

Contact Hours (per week)

20 hours

Specific Requirement

Handling of raw meat such as beef, pork and seafood are a part of the course requirements.

2017 Tuition Fees (AUD):

International Students
\$21,560

Domestic Students
\$21,560

VIC Government funding may apply – inquire about eligibility and conditions of funding)

2017 Other Fees (AUD)

Access card fee \$100
Enrolment Fee \$300
Knife Kit Fee \$300
Uniform Fee \$200
Books Fee \$300
Material Fee \$700

Intake Dates for 2017:

9 Jan, 10 Apr, 3 Jul, 25 Sep

2017 Mid-Term Intake Dates:

20 Feb, 15 May, 7 Aug, 30 Oct

Course Outline

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.

Course Requirements

The Diploma of Hospitality Management (inclusive of Certificate III and Certificate IV of Commercial Cookery) consists of 28 units of competency delivered over 21 months (7 terms). Students who have completed Certificate III and Certificate IV in Commercial Cookery when enrolling into this qualification will be considered for Recognition of Prior Learning.

Code	Core Units
SITXHRM002	Roster staff
SITXMGT002	Establish and conduct business relationships
SITXGLC001	Research and comply with regulatory requirements
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences **
SITXCCS008	Develop and manage quality customer service practices**
SITXCOM005	Manage conflict **
SITXFIN003	Manage finances within a budget **
SITXFIN004	Prepare and monitor budgets **
SITXHRM003	Lead and manage people **
SITXMGT001	Monitor work operations **
BSBDIV501	Manage diversity in the workplace **
SITXWHS003	Implement and monitor work health and safety practices **
Code	Elective Units
SITXHRM006	Monitor staff performance
SITXHRM004	Recruit, select and induct staff
SITXFSA001	Use hygienic practices for food safety *
SITHPAT006	Produce desserts*
SITHCCC020	Work effectively as a cook * +
SITHCCC019	Produce cakes, pastries and breads *
SITHCCC015	Produce and serve food for buffets*
SITHCCC014	Prepare meat dishes*
SITHCCC013	Prepare seafood dishes*
SITHCCC012	Prepare poultry dishes*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC006	Prepare appetisers and salads*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC003	Prepare and present sandwiches*

+ Work Based Training Unit of Competence

* This unit is delivered into SIT30816 Certificate III

** This unit is delivered into SIT40516 Certificate IV in Commercial Cookery

The training program incorporates employability skills. We aim to develop your kitchen management skills and equip you with leadership, training, communication, administration, and management skills needed to succeed.

Recognition of Prior Learning

You may be able to shorten the length of your chosen course by measuring your skills acquired through work or life experiences, or through qualifications obtained from formal studies or training. Please refer to further details on www.aapoly.edu.au

Student Support

AAPoly provides access to a range of information in regard to living in Australia, including indicative costs of living and accommodation options. Please refer to www.aapoly.edu.au. Our counsellor is here to help with any special needs of students.

Learning Facilities & Resources

AAPoly has a range of facilities and resources for students including computer labs, study space, meeting rooms, access to the City libraries as well as AAPoly library on Level 7 at the Bourke Street campus. The Training Kitchen facility is a fully functional, industrial style establishment where students can develop their employability skills.

Further Information

The commencement of any program is always subject to funding and class sizes. While the information provided in this publication is correct at the time of going to press, AAPoly reserves the right to alter any course, procedure or fee. Students are advised to check for any amendments prior to enrolment.

Course Enquiries

Academies Australasia Polytechnic
Level 7, 628 Bourke St,
Melbourne VIC 3000, Australia
Phone: +613 8610 4100
Fax: +613 8610 4199
Email: enquiries@aapoly.edu.au

Fees and Charges

All course fees are highlighted in the AAPoly marketing material. These course fees are current at the time of printing but subject to change without notice.

Once enrolled the course fees will remain the same for the normal duration of that course. Please ensure you check the course fees and other relevant charges at the time of enrolment.

Please visit www.aapoly.edu.au for more information.



Assessment Methods

AAPoly recognizes the diverse learning needs of students and has thus incorporated a range of teaching and delivery methods in the course offered. They include observations, discussions, written assignments, tests, examinations, and/or practical application/work related projects, classroom instruction, group and individual work, field trips, teamwork activities and role plays. Assessments will be consistent with these training delivery methods.

Entry Requirements:

For International Students, the following are mandatory requirements:

- Be at least 18 years of age
- English level at IELTS 5.5 or above (with no bands lower than 5.0) or PTE Academic Score of 42 or higher (with no section lower than 36).
- Have successfully completed Australian Year 12 or equivalent.

For Domestic Students, direct applications are accepted.

- Have successfully completed Australian Year 12 or equivalent.
- Students without formal qualifications may submit a resume detailing working experience, supported by references from employers.

Nationally Accredited Qualification in Australia



University Pathways



IN ASSOCIATION WITH



A FEDERATION UNIVERSITY PARTNER PROVIDER INSTITUTION

AAPoly – A FedUni Partner Provider Institution in Melbourne
FedUni CRICOS Provider Number 00103D