



RTO NO : 45620
CRICOS NO : 03857D

Core Units

BSBDIV501	Manage diversity in the workplace
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
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices

Elective Units

SITXFSA001	Use hygienic practices for food safety
SITHKOP005	Coordinate cooking operations
SITHCCC001	Use food preparation equipment
SITHCCC013	Prepare seafood dishes*
SITHCCC014	Prepare meat dishes*
SITHIND002	Source and use information on the hospitality industry
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
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC020	Work effectively as a cook
SITHKOP004	Develop menus for special dietary requirements
BSBSUS401	Implement and monitor environmentally sustainable work practices

Course Code: SIT50416

Diploma of Hospitality Management

CRICOS Course Code: 102468D

Pre requisites	PRE-REQUISITE AND WORKPLACE UNITS OF COMPETENCY <ul style="list-style-type: none"> Note: Pre requisites are noted with * Note: Units requiring competency in the pre - requisite to be achieved before commencing are marked with ** Note: units requiring a workplace component are marked with ***
Duration	78 weeks – 66 weeks study and 12 weeks holiday
Delivery mode	Blended combination of classroom/simulated. This includes face to face simulated/theory instruction, self-directed learning, and final assessment.
Work placement	360 hours Work placement required for the following units of competency: <ul style="list-style-type: none"> SITHCCC020 Work effectively as a cook SITHKOP005 Coordinate cooking operations
Location	Theory Training: <ul style="list-style-type: none"> Level 6/90 King William St Adelaide SA 5000 Australia Suite 1-6, 79 Paisley Street, Footscray, VIC 3011 Level 1, 29 The Crescent Homebush NSW 2140 Simulated Kitchen: <ul style="list-style-type: none"> Adelaide: 23 Hackney Rd, Hackney SA 5069 Victoria: 6, 79 Paisley Street, Footscray, VIC 3011 Sydney: Shop C 10, 372-428 Wattle Street, Ultimo NSW-2000.

Qualification Overview

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

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Award

Certificate awarded. To be eligible for the award of the SIT50416 Certificate IV in Commercial Cookery learners must successfully complete a total of 28 units listed in this document. Credits may apply

OR

Statement of Attainment if partial completion only achieved. A Statement of Attainment will be issued for any unit of competency completed and deemed competent if the full qualification is not completed

NOTE the student must have a verified USI and fees are paid in full before a testamur or SOA will be issued which could delay the issuance of the award.

All students with a verified USI and no outstanding fees must receive their award within 30 days of completion

Assessment Method

Allocated time frames and task requirements are reflected in the timetable. Learners are provided with instructions for each individual task. Instructions to the assessor are provided to guide the learner

Before commencing assessment tasks, learners must complete learner's readiness for assessment workbook and submit to their assessor as readiness for assessment. Should the student feel they are not ready then the learner must raise this with the assessor and an intervention plan must be put in place to support the learner where ever necessary.

This course is delivered in class room and simulated environment. Student need to do kitchen Practicals, Class based study, role plays, presentations, Knowledge Questionnaire and Practical Assessments to complete the course.

Employment Pathway

Course pathway stream

- Certificate 1 and II – individuals can exit these qualifications with skills for fundamental job roles in the tourism, travel and hospitality industries. They can also progress to Certificate III and higher qualifications and gain credit for common units of competency in those qualifications
- Certificate III – individuals can exit these qualifications with skills to work in industry at a skilled operational level. They can also progress to Cert IV and higher qualifications and gain credit for common units of competency in those qualifications

- Certificate IV – individuals can exit these qualifications with skills to work in industry as a more technically proficient senior staff member or supervisor. They can also progress to diploma and advanced diploma qualifications and gain credit for common units of competency in these qualifications
- Diplomas – individuals can exit these qualifications with skills to work in industry as departmental, operational or small business managers. They can also progress to advanced diploma qualifications and gain credit for common units of competency in those qualifications
- Advanced Diplomas – individuals can exit these qualifications with skills to work in industry as senior managers

Employment/Career pathway

Career development is the ongoing process of managing your life, learning and work. It involves developing the skills and knowledge that enable you to plan and make informed decisions about your education, training and career choices.

Diploma of Hospitality Management is in the Management and Commerce Field of Education. For more information about this kind of career, you can explore Tourism, Travel and Hospitality

Employment opportunities include:

The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming

Occupations include:

Possible job titles include: banquet or function manager, bar manager, café manager, chef de cuisine, chef patisserie, club manager, executive housekeeper, front office manager, gaming manager, kitchen manager, motel manager, restaurant manager, sous chef, unit manager catering operations.

Organisations include:

restaurants, hotels, clubs, pubs, cafes and coffee shops

Source: <http://www.myskills.gov.au/courses/details?Code=SIT50416>

Entry Requirements

There are no formal entry requirements into the SIT40516 Certificate IV in Commercial Cookery, however participants must meet the following criteria to enter into the program:

Requirements

- IELTS band score of overall 5.5 (Academic or General) or equivalent in line with the Department of Education and department of Home Affairs (DHA) Regulations (For International Students) for specific countries.
- IELTS overall band score of 5 when packaged with at least 10 weeks' English Language Intensive Course for Overseas Students (ELICOS), or
- IELTS overall band score of 4.5 when packaged with at least 20 weeks' ELICOS

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- Pearson Test of English Academic – Score 42
- Cambridge English: Advanced CAE from Cambridge ESOL Test Scores
- TOEFL Test of English as a Foreign Language paper-based test
- CELS (all skills) Upper intermediate (English for Academic purposes) certificate from recognised English language centre
- Senior secondary Certificate of Education completed in Australia
- Certificate IV or higher completed in Australia
- Tertiary studies in medium of English

Prior to Commencement of Training

LLN Test

All students at induction must sit an LLN test to ensure the best academic support is provided to assist with each student's individualised plan prior to commencement of training

Students are tested for the 5 core skills at ACSF level 3. LLN testing appropriate to this course are "Test 1- Speaking, Test 2-Listening, Test 3-Reading, Test 4- Writing, Test 5-Numeracy".

Induction session occurs a week before study starts. At this time students will meet other students, receive timetable, information about rules and regulations, meet some of their teacher/trainer and introduced to the course/ program. Finalise any special arrangement for example pre requisite or entry requirements prior to the commencement of training.



For more information, please contact us:

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Adelaide SA 5000 Australia
- 📍 Suite 1-6, 79 Paisley Street,
Footscray, VIC 3011
- 📍 Level 1, 29 The Crescent
Homebush NSW 2140
- 🌐 www.claytoncollege.com.au
- ✉ info@claytoncollege.edu.au
- ☎ 08 70824222

RPL & Credit transfer

RPL and credit transfer applies for this course

Recognition of prior learning (RPL)

If recognition applies the student's overall duration will alter and a schedule of exemptions will be provided.

Credit transfer

If a certificate or statement of results is produced and verified, a credit transfer process will be initiated by Clayton College in relation to the units as per the training plan.

If credits apply the overall duration will alter and a schedule of exemptions will be provided

Material includes

Clayton College policy will provide the following resources at no extra cost:

- PowerPoint and PowerPoint handouts
- Unit learner guide and workbook
- Readiness for assessment quiz
- Learning journal – Used to guide self-directed learning
- Handouts/Supplementary learning resources (if applicable)
- Student Program guide/Training plan
- Assessment materials

Materials incurring a cost include:

- Cambridge hospitality (Printed copy) or (Digital Copy)
- Chefs Recipes – Advanced Cookery
- Chefs Recipes – Patisserie
- Cookery For the hospitality industry
- The Road to Hospitality
- Supervision in the Hospitality Industry,
- Connect Master Certificate II to Diploma of Hospitality Management

Disclaimer Notice:

SIT50416 Diploma of Hospitality Management is superseded by SIT50422 Diploma of Hospitality Management. We are in the process of obtaining approval of the SIT50422 Diploma of Hospitality Management on our scope. We can issue new COE once we will be approved to offer SIT50422.