

# SIT50416

## DIPLOMA OF HOSPITALITY MANAGEMENT



ALTEC College



### COURSE OVERVIEW

This qualification reflects the role of individuals in a variety of Business Services job roles. These individuals may have frontline management accountabilities.

Individuals in these roles carry out moderately complex tasks in a specialist field of expertise that requires business operations skills.

They may possess substantial experience in a range of settings, but seek to further develop their skills across a wide range of business functions.

### ACADEMIC PATHWAYS

#### Pathways into the qualification

- ✓ SIT40516 Certificate IV in Commercial Cookery

#### Pathways from the qualification

- ✓ Higher Education in Hospitality Management



**Campus Location**  
Melbourne (VIC)



**Course Duration**  
78 weeks  
(Including Holiday)



**Contact Hours**  
60 contact weeks  
(20 hours per week)



#### Tuition Fee:

<https://www.altec.edu.au/altec-student-fee/>

### ENTRY REQUIREMENTS

- ✓ Completion of Year 12 or equivalent. It is also expected that students applying for this course are either entering through pathways or have demonstrable experience in the industry
- ✓ International: IELTS 5.5 with a minimum 5.0 in each band, or equivalent TOEFL iBt 46, TOEFL PBT 527, or PTE 42
- ✓ At least 18 years of age at the commencement of the course

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### COURSE STRUCTURE

Students must complete all the required units to attain this qualification

UNIT CODE	TITLE	TYPE
SITXFSA001	Use hygienic practices for food safety (Pre-Requisite unit)	Elective
BSBMGT517	Manage operational plan	Core
SITXMGT002	Establish and conduct business relationships	Core
BSBADM502	Manage Meetings	Elective
BSBCMM401	Make a presentation	Elective
SITXCCS003	Interact with customers	Elective
SITHCCC007	Prepare stocks, sauces and soups*	Elective
SITHCCC019	Produce cakes, pastries and breads*	Elective
SITHCCC006	Prepare appetisers and salads*	Elective
SITHPAT006	Produce desserts *	Elective
SITHCCC014	Prepare meat dishes*	Elective
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes*	Elective
SITHCCC018	Prepare food to meet special dietary requirements*	Elective
SITHCCC012	Prepare poultry dishes *	Elective

UNIT CODE	TITLE	TYPE
SITXHRM003	Lead and manage people	Core
SITXMGT001	Monitor work operations	Core
BSBDIV501	Manage diversity in the workplace	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
SITXFIN004	Prepare and monitor budgets	Core
SITXGLC001	Research and comply with regulatory requirements	Core
SITXCCS007	Enhance customer service experiences	Core
SITXCCS008	Develop and manage quality customer service practices	Core
SITXHRM002	Roster staff	Core
SITHCCC013	Prepare seafood dishes*	Elective
BSBSUS401	Implement and monitor environmentally sustainable work practices	Elective
SITHKOP005**	Coordinate cooking operations*	Elective

### WBT PLACEMENT

This course has work placement requirements; i.e., some of the tasks and activities may need to be completed in an actual work place. Where work placement applies, unit(s) marked with (\*\*), ALTEC College shall provide work placement to students for a one-time student cost of \$1,500 for the duration of the course. Students will also have an option to arrange their own placement, in which case, the placement fee will not be payable.

The placement fee is not a pre-paid fee and will only be charged once the students has provided a written request to ALTEC College. Students may choose between host organisations where more than one options are available. Students will further be informed during the orientation session. ALTEC College shall assist the students and provide all the required documents and support including referrals, induction, work placement contract, log book, workplace tasks, and information on how the assessments will be conducted.

### PRE-ENROLMENT & NEEDS ANALYSES

As per our Admission and Enrolment Policy and Procedure, ALTEC College conducts pre-enrolment Client Needs Analysis to determine course suitability, existing skills and knowledge and an early detection of any learning needs. A pre-enrolment interview may also be conducted.

RPL and credit transfer opportunities are provided at the time of enrolment, and an option for students to apply during their studies.