SIT50416

Diploma of Hospitality Management

Majoring in Cookery (BOH) or Front of House (FOH)

DURATION: 2 Years

START DATE: February & July, 2020

CRICOS: 03793D

RTO: 40748

FEES: $24,000 (20% discount for first intake, Feb 2020)

COURSE INFO: 28 units including industry placement

WHY CHOOSE THIS COURSE?

Have you always wanted to have a career in hospitality, but not sure whether you'd like to be back of house in the kitchen or front of house with the guests and customers? This fabulous course gives you the best of both worlds, by allowing you to choose which area you would like to specialise in.

After the introductory subjects, you get to choose where you'd like to major: Front or back of house. You might decide to become a chef and spend your days with food, creating culinary masterpieces in an award winning restaurant or you might decide to become a food and beverage manager in a five star, international hotel. You may even spend your days creating spectacular cocktails behind the bar in a glamorous island resort or work in a cool event space here in Brisbane. The choice is yours and the opportunities are limitless? You can travel all over the world with this qualification. The world truly is your oyster…

If you enjoy the idea of working in a fast paced, exciting and rewarding industry, where there are always plenty of jobs, then what are you waiting for, this is the course for you!

COURSE STRUCTURE

This course is offered 3 days per week and is delivered at our Coorparoo Campus.
Students will complete Certificate III and IV in Commercial Cookery in the first 18 months and then complete the Diploma in the final 6 months of the 2-year course.

The course also includes two terms of industry placement.

CONTACT US

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UNITS OF COMPETENCY

The following is a list of subjects, otherwise known as units of competency, that make up this qualification. Students receive a nationally recognised certificate upon successful completion, or a statement of attainment if the course is partially completed.

Unit Code	Unit Name
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
15 Elective Units Cookery (BOH)	
SITXFSA001	Use hygienic practices for food safety
SITHCCC018	Prepare food to meet special dietary requirements
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITHCCC019	Produce cakes, pastry and bread
SITHPAT006	Produce desserts
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

15 Elective Units Front of House (FOH)	
SITHFAB005	Prepare and serve espresso coffee
SITHFAB019	Plan and monitor espresso coffee service
SITHFAB004	Prepare non-alcoholic drinks
SITHFAB002	Provide responsible service of alcohol
SITXFSA002	Work effectively in hospitality service
SITXCCS003	Interact with customers
SITIND002	Develop hospitality industry knowledge
SITXHRM001	Coach others in job skills
SITHFAB014	Plan catering for events and functions
SITHKOP006	Design and cost menus
SITBSBUS401	Implement and monitor environmentally sustainable work practices
SITXINV001	Receive and store stock
SITXINV003	Purchase goods
SITXINV004	Control stock
SITHKOP002	Plan and cost menus