

## **OVERVIEW**

The qualification is suitable for students who want to advance their knowledge and skills in hospitality operations. Students will learn to operate independently, have responsibility for others and make a range of operational business decisions.

## **CAREER OUTCOMES**

- Sous Chef
- Chef de Partie

## **ENTRY REQUIREMENTS**

- Minimum 18 years of age
- Must have completed equivalent to Australian year 12
- IELTS band 5.5 (with no individual band below 5.0) or equivalent

# STUDY LOCATION

Campus: Level 3, 541 Kent Street SYDNEY NSW 2000

Kitchen: Suite 7/7A, 418A Elizabeth Street SURRY HILLS, NSW 2010

#### **FEES**

Total Cost: AU \$15,200.00 Tuition Fee: AU \$14,000.00 Material Fee\*: AU \$1,000.00 Enrolment Fee: AU \$200.00

- \* The material fees for the course include:
- · Learning and assessment materials (including raw materials used in the commercial kitchen)
  • Full uniform and safety boots
- Chef knife set

# **COURSE NAME**

Diploma of Hospitality Management

# NATIONAL CODE

SIT50422

# **CRICOS COURSE CODE**

111746A

#### **DURATION**

Total Duration is 91 weeks

Study is 58 weeks Placement is 12 weeks Break is 21 weeks

#### STUDY MODE

Theory components units are delivered face-to-face on campus. Practical components of the course are delivered face-to-face in campus via the simulated virtual environment.

20 hours per week

#### INTAKE DATE

Please refer to our website for intake dates.



# ASSESSMENT METHODS

Assessments may be conducted through a combination demonstrations. Work Placement Requirement: All students are requirements of the course. Students who are una red to work in the hospitality industry for 48 service ole to find a suitable work epxerience venue will be assisted by Rosewood International College in finding as uitable venue

## **COURSE STRUCTURE**

Total number of units = 28 | 13 core units plus | 15 You must achieve a competent result in the 28 uni

| UNIT CODE  | UNIT NAME  | UNIT TYPE |
|------------|--|-----------|
| BSBTWK501  | Lead diversity and inclusion                           | Core      |
| BSB0PS502  | Manage business operational plans                      | Core      |
| SITXCCS007 | Enhance customer service experiences                   | Core      |
| SITXCCS008 | Develop and manage quality customer service practices  | Core      |
| SITXCOM005 | Manage conflict  | Core      |
| SITXFIN003 | Manage finances within a budget                        | Core      |
| SITXFIN004 | Prepare and monitor budgets                            | Core      |
| SITXGLC001 | Research and comply with regulatory requirements       | Core      |
| SITXHRM002 | Roster Staff   | Core      |
| SITXHRM003 | Lead and manage people                                 | Core      |
| SITXMGT001 | Monitor work operations                                | Core      |
| SITXMGT002 | Establish and conduct business relationships           | Core      |
| SITXWHS003 | Implement and monitor work health and safety practices | Core      |
| SITXFSA001 | Use hygienic practices for food safety                 | Elective  |
| SITHCCC001 | Use food preparation equipment                         | Elective  |
| SITHCCC005 | Prepare dishes using basic methods of cookery          | Elective  |
| SITHCCC006 | Prepare appetisers and salads                          | Elective  |
| SITHCCC007 | Prepare stocks, sauces and soups                       | Elective  |
| SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes   | Elective  |
| SITHCCC012 | Prepare poultry dishes                                 | Elective  |
| SITHCCC013 | Prepare seafood dishes                                 | Elective  |
| SITHCCC014 | Prepare meat dishes                                    | Elective  |
| SITHCCC018 | Prepare food to meet special dietary requirements      | Elective  |
| SITHCCC019 | Produce cakes, pastries and breads                     | Elective  |
| SITHCCC020 | Work effectively as a cook                             | Elective  |
| SITHKOP004 | Develop menus for special dietary requirements         | Elective  |
| SITHKOP005 | Coordinate cooking operations                          | Elective  |
| SITHPAT006 | Produce desserts                                       | Elective  |

# RECOGNITION OF PRIOR LEARNING

Rosewood International College offers everyone the opportunity to apply for Recognition of Prior Learning (RPL) at enrolment. You may be granted credit or partial credit in recognition of skills and knowledge gained through work experience, life experience and/or prior training.

#### **CREDIT TRANSFER**

Rosewood International College recognises qualifications and Statements of Attainment issued under the Australian Qualifications Framework by Registered Training Organisations.

## **PATHWAYS**

You may pursue SIT60316 Advanced Diploma of Hospitality Management or Bachelor Degree with another CRICOS Registered Provider.



