MCCA
MELBOURNE CITY COLLEGE
AUSTRALIA

SIT50416 Diploma of Hospitality Management
(CRICOS Code: 0100015)
International Students

Hospitality Management

Course Description

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafes, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

Duration

85 Weeks - Full Time Study (including term breaks)

Pathways

Pathways from the qualification
SIT60316 Advanced Diploma of Hospitality Management or higher education qualifications in management.

Employment Opportunities

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

Modes of Study

The modes of study include:
- Face-to-face classroom-based training
- Practical training in commercial training kitchen
- Work placement
- Self-study

Assessment Methods

Assessment methods include written tests, projects, log book/ third party report and observations. The college will organise 200 hours of compulsory work placement.

Entry Requirements
- 18 years or older
- Satisfactorily completed year 12 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the course.

Course Contents/ Units of Competency

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

SITHCCC001	Use food preparation equipment*
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*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook*^
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts*
SITXFSA001	Use hygienic practices for food safety

| BSBRSK501 | Manage risk |

*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety
^ will be assessed including during work placement

Elective units have been selected by the College in consultation with industry experts.

Training Product Status: Superseded
Training Product Release Date: 8 April 2022

NATIONALLY RECOGNISED TRAINING

Recognition of Prior Learning (RPL) and Credit Transfer

A learner may be able to apply for RPL if they have gained competency from work, other programs, courses, life experience or training provided at work that is relevant to the course. The College recognises the AQF qualifications and statements of attainment issued by other registered training organisations.

Campus Location

Level 9, 120 Spencer Street, Melbourne Victoria 3000, Australia

The training kitchen location for Commercial Cookery and Hospitality Management Courses is at Kitchen 4, 79 Sunshine Road, West Footscray VIC 3012.

How to Apply

Complete an Application Form and submit it to the College. Form available on https://www.melbournecitycollege.edu.au/how-to-apply

Important Information

Intake Dates: Monthly

Fees & Charges: Please check on
https://www.melbournecitycollege.edu.au/course-fees

Policies & Procedures (Including Refunds):
https://www.melbournecitycollege.edu.au/policy-procedures

For further information such as student support services, timetables and other information regarding the College, please visit: https://www.melbournecitycollege.edu.au/

WHY MELBOURNE CITY COLLEGE AUSTRALIA?

- **Close links with the industry**
- **Highly qualified trainers**
- **Value for money**

- **Modern equipment**
- **Payment Plan**
- **Excellent student support services**

- **Easily accessible campus**
- **Extra English support classes**
- **Small class sizes**

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