



RTO Number: 40336 CRICOS Code: 03187D

## COURSE INFORMATION

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.

### DURATION

30 weeks including a 9 week work placement and 6 weeks of term breaks.

### TUITION FEES

\$9,900

Tuition fees include work clothing, a cookery based tool kit and text books

# SIT50416 Diploma of Hospitality Management

(CAC Graduates Pathway) (Cookery Specialisation)

CRICOS Course Code: 091367D



## Course Outline

To attain this qualification, 28 units of competency must be successfully completed. The recommended course outline for CAC Graduates is as follows:

BSBDIV501	Manage diversity in the workplace	
SITXCOM005	Manage conflict	
SITXFIN003	Manage finances within a budget	
SITXHRM003	Lead and manage people	
SITXMGTO01	Monitor work operations	
SITXWHS003	Implement and monitor work health and safety practices	
SITXFSA001	Use hygienic practices for food safety	
SITHCCC020	Work effectively as a cook	
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	
SITHKOP004	Develop menus for special dietary requirements	
SITHPAT006	Produce desserts	
SITXINV002	Maintain the quality of perishable items	
BSBMGT517	Manage operational plan	✓
SITXCCS007	Enhance the customer service experience	✓
SITXCCS008	Develop and manage quality customer service practices	✓
SITXFIN004	Prepare and monitor budgets	✓
SITXGLC001	Research and comply with regulatory requirements	✓
SITXHRM002	Roster staff	✓
SITXMGTO02	Establish and conduct business relationships	✓

These units of competency must be successfully completed prior to entering this program.

[www.acte.sa.edu.au](http://www.acte.sa.edu.au)

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## Entry Requirements

All students participating in this program must be Graduates of CAC Academy, Penang, who have successfully completed SIT30816 Certificate III in Commercial Cookery and the CAC Graduates Pathway SIT40516 Certificate IV in Commercial Cookery.

The units specified on the front of this brochure must be successfully completed prior to entering this program.

The minimum English Language Requirements apply:

- IELTS (Academic module): Overall score of 5.5 (no band less than 5.0)
- TOEFL Internet: Overall score of 53-59. Section scores no less than: Listening: 9 / Speaking: 16 / Reading: 10 / Writing: 18
- Pearson Test of English (PTE): Overall score of 42-49 (no section score less than 36)

## Delivery Mode and Assessment

The course is delivered face-to-face, in a classroom based training model of 20 hours per week. Assessments are conducted using a combination of written assignments, oral questioning, case studies, projects, work placement log book and observations in the workplace or simulated work environment.

## Recognition of Prior Learning (RPL) / National Recognition

Recognition is available to students with prior skills, experience, knowledge or qualifications obtained from formal studies or training, in a related area. Recognition may reduce the duration of this course.

## Location

This course will be delivered in South Australia at the following locations:

Taste of Bollywood  
130 Port Road, Hindmarsh  
4/365 Shepherds Hill Road, Blackwood

Adelaide College of Technical Education  
Level 3, 90 King William Street, Adelaide

## Work Placement

Participants are required to undertake 180 hours of supervised work placement, which provides an excellent opportunity to improve practical job skills and gain valuable industry exposure.

This course will also be conducted inside a working restaurant to provide students with additional industry exposure and experience in a real workplace setting.

## Career Pathways

On successful completion of this qualification, students may progress to SIT60316 Advanced Diploma of Hospitality Management or other hospitality qualifications. Some units studied in this course will be credited towards the SIT60316 Advanced Diploma of Hospitality Management.



Enjoy studying in the beautiful city of Adelaide, South Australia – the home of Adelaide College of Technical Education



**Adelaide College of  
Technical Education**



Develop a passion for Learning.  
If you do, you will never cease to grow.  
*Anthony J. D'Angelo*