



RTO Number: 40336 CRICOS Code: 03187D

COURSE INFORMATION

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers.

DURATION

26 weeks including 6 weeks of term breaks

TUITION FEES

\$7,700 AUD

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

SIT60316 Advanced Diploma of Hospitality Management (CAC Graduates Pathway) (Cookery Specialisation)

CRICOS Course Code: 091368C



Course Outline

To attain this qualification, 33 units of competency must be successfully completed. The recommended course outlines for CAC Graduates is as follows:

BSBDIV501	Manage diversity in the workplace	
SITXFIN003	Manage finances within a budget	
SITXHRM003	Lead and manage people	
SITXMGTO01	Monitor work operations	
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	
SITXCCS008	Develop and manage quality customer service practices	
SITXFIN004	Prepare and monitor budgets	
SITXFIN005	Manage physical assets	
SITXGLC001	Research and comply with regulatory requirements	
SITXMGTO02	Establish and conduct business relationships	
BSBFIM601	Manage finances	✓
BSBMGT617	Develop and implement a business plan	✓
SITXHRM004	Recruit, select and induct staff	✓
SITXHRM006	Monitor staff performance	✓
SITXMPR007	Develop and implement marketing strategies	✓
SITXWHS004	Establish and maintain a work health and safety system	✓
BSBITU302	Create electronic presentation	✓
BSBCMM401	Make a presentation	✓

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

www.acte.sa.edu.au

Adelaide College of Technical Education

Level 3, 90 King William Street, Adelaide, South Australia

Phone: +61 8 8410 9915 | Fax: +61 8 8410 9916 | Email: info@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 and SIT50416 Diploma of Hospitality Management.

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

Practical Training

Practical training will be undertaken in a simulated work environment at Taste of Bollywood, providing all the current equipment and an excellent opportunity to learn and improve practical job skills under realistic workplace conditions. Simulated assessment will allow students to demonstrate their capacity to work within commercial speed, timing and productivity timeframes.

Career Pathways

On successful completion of this qualification, students may progress to various other Advanced Diploma level qualifications or Higher Education courses.



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