



*Providing Quality Adult Education*

CRICOS PROVIDER NO. 01740M

## SIT50307 Diploma of Hospitality

### What does the course involve?

The Diploma of Hospitality has a Commercial Cookery Focus includes Commercial Cookery units as well as a number of management units/subjects.

The course aims to develop hospitality management/supervisory skills in addition to commercial cookery skills. It enables students to acquire, develop and practice the knowledge and skills required at middle-level management within a hospitality operation. Learning outcomes for this course involve complex and highly specific functions relating to commercial cooking, planning, budgeting, financial management strategies and leadership.

### Core

- SITXCOM001A Work with colleagues and customers
- SITXCOM002A Work in a socially diverse environment
- SITXOHS001A Follow health, safety and security procedures
- SITXOHS002A Follow workplace hygiene procedures
- SITXCOM003A Deal with conflict situations
- SITXHRM001A Coach others in job skills
- SITXINV001A Receive and store stock
- SITXINV002A Control and order stock
- SITHCC028A Prepare, cook and serve food for menus
- SITXMGT001A Monitor work operations
- SITXOHS004A Implement and monitor workplace health, safety and security practices
- SITXHRM005A Lead and manage people
- SITXFIN003A Interpret financial information
- SITXMGT002A Develop and implement operational plans
- SITXOHS005A Establish and maintain an OHS system
- SITXHRM003A Roster staff
- SITXCCS002A Provide quality customer service
- SITXCCS003A Manage quality customer service
- SITXFIN004A Manage finances within a budget
- SITXFIN005A Prepare and monitor budgets
- SITXGLC001A Develop and update legal knowledge required for business compliance
- SITXMGT006A Establish and conduct business relationships
- SITXHRM007A Manage workplace diversity

### Electives

- SITHCCC001A Organise and prepare food
- SITHCCC002A Present food
- SITHCCC021A Handle and serve cheese
- SITHCCC004A Clean and maintain kitchen premises
- SITHCCC005A Use basic methods of cookery
- SITHCCC006A Prepare appetisers and salads
- SITHCCC008A Prepare stocks, sauces and soups
- SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes
- SITHCCC010A Select, prepare and cook poultry
- SITHCCC011A Select, prepare and cook seafood
- SITHCCC012A Select, prepare and cook meat
- SITHCCC013A Prepare hot and cold desserts
- SITHCCC014A Prepare pastries, cakes and yeast goods
- SITHCCC007A Prepare sandwiches
- SITHCCC016A Develop cost-effective menus
- SITHCCC029A Prepare foods according to dietary and cultural needs

### Entry requirements

Students must be competent in Literacy in order to fulfil course requirements. If you feel you have literacy needs that may impair your ability to work in this program please discuss this with an educator and an assessment interview can be arranged.

Overseas students require language proficiency of IELTS level 5.5 or equivalent.

Satisfactory completion of Year 10 or equivalent overseas academic qualifications

### Resources

All learning resources and compulsory equipment will be supplied



68 Gemvale Road, Reedy Creek, Queensland 4228  
Private Bag 68, Burleigh MDC, Queensland 4220  
Phone +61 7 5593 4386 Facsimile: +61 7 5522 0264  
Email: [Kic@kings.net.au](mailto:Kic@kings.net.au) [www.education.kings.net.au](http://www.education.kings.net.au)

## Recognition of Prior Learning

Recognition of Prior Learning is the student's opportunity to have their prior skills and competencies recognised. These skills and competencies may relate to units you are about to commence and as a result can exempt you from studying these units. However, there is a cost related to obtaining Recognition of Prior Learning. The process requires students to gather evidence confirming their competency. An educator will advise you in this task. Enquire if you think you qualify.

## Employment opportunities

Employment may be sought in hotels, motels, restaurants, hospitals, clubs, catering businesses, entertainment centres, and employee food service centres. The types of positions that can be sought at a management level (after some operational experience) include: kitchen manager, chef or small business operator.

## Delivery Methods

Students will study full time at the College and the training comprises of classroom delivery and various simulated practical delivery on King's International College grounds. Learning Guides, Videos and Competency Record Books will provide additional support to deliver these programs. Lectures, tutorials, demonstrations, guided practice, group work, role plays, reflections, and vocational placement are the main teaching-learning methods used by the College. Also work experience in relevant workplaces is encouraged and the College's employment services department will assist with finding you placement.

## Support

King's undertakes a duty of care towards its student body and offers course counselling as required.

## Pathways

May contribute to advanced standing in Advanced Diploma of Hospitality Management or related Degree.

## Assessment Methods

The assessment criteria are identified in each module for each learning outcome. Assessment methods may include:

- practical application of knowledge and skills; problem solving on critical incidents in the work environment;
- oral or written presentations;
- short answer or oral knowledge tests;
- project and research tasks;
- practical observations;
- any other strategy that viably demonstrates attainment of learning outcomes

## How long does it take?


The Course duration is over 7 terms over a period of 86 weeks

**Note: All duration times stated are the maximum timeframe to complete the program and published fees cover this timeframe. Students who have not completed their qualification in the stated timeframe can continue the program at an additional cost.**

## Costs & Further Information

There is a non-refundable enrolment fee required upon receipt of your enrolment form. Your place will not be confirmed unless this payment has been made. This fee applies to all courses.

Please contact the College to enquire about course fees and the next intake.

 +617 5593 4386

Fax +617 5522 0264

 [kic@kings.net.au](mailto:kic@kings.net.au)

For more information Phone +61 7 5593 4386

KING'S INTERNATIONAL COLLEGE