

Course Description

The SIT50416 Diploma of Hospitality is a qualification that 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. To achieve a Diploma of Hospitality, 28 units must be completed.

<u>UNIT CODE</u>	<u>UNIT NAME</u>	<u>UNIT CODE</u>	<u>UNIT NAME</u>
	Core Units		Elective Units
BSBDIV501	Manage diversity in the workplace	SITHIND001	Use hygienic practices for food safety
BSBMGT517	Manage operational plan	SITHCCC003	Prepare sandwiches
SITXCCS007	Enhance the customer service experience	SITHCCC005	Produce dishes using basic methods of cookery
SITXCCS008	Manage quality customer service	SITHCCC006	Produce appetisers and salads
SITXCOM005	Manage conflict	SITHCCC007	Produce stocks, sauces and soups
SITXFIN003	Manage finances within a budget	SITHCCC008	Produce vegetable, fruit, egg and farinaceous dishes
SITXFIN004	Prepare and monitor budgets	SITHCCC012	Produce poultry dishes
SITXGLC001	Research and comply with regulatory requirements	SITHCCC013	Produce seafood dishes
SITXHRM002	Roster staff	SITHCCC014	Produce meat dishes
SITXHRM003	Lead and manage people	SITHCCC018	Prepare food to meet special dietary requirements
SITXMGT001	Monitor work operations	SITHCCC019	Produce cakes, pastries and breads
SITXMGT002	Establish and conduct business relationships	SITHCCC020	Work effectively as a cook
SITXWHS003	Implement and monitor work health and safety practices	SITHCCC022	Prepare portion-controlled meat cuts
		SITHKOP001	Clean kitchen premises and equipment
		SITHKOP004	Develop menus for special dietary requirements

Entry Requirements:

This qualification is only offered via RPL (recognition of prior learning) and skills assessment process. Candidates must have at least 3 years' experience in the relevant hospitality field.

For detailed information of the assessment process please refer to the Skills Recognition section of the **TAIE Website** and to the RPL Candidate Guide and RPL FAQ available from the page.

To determine candidate suitability, all candidates will undergo an initial pre-enrolment discussion and interview with a qualified trainer and assessor. This process will determine whether you have the requisite work experience and the required evidence and support to undertake the qualification via RPL. There is no fees or charges for this process.

