



# SIT60322

## ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

**CRICOS COURSE CODE: 110975G**

COURSE DETAILS	
Provider Name	Norwest Pty Ltd
RTO Code	91781
CRICOS Code	SIT60322
Delivery location of course	Level 2, 531 George Street, Sydney NSW 2000 Level 2, 77 - 79 York Street, Sydney NSW 2000 Level 2, 66-68 Grenfell Street, Adelaide SA 5000 Level 9, 108 Lonsdale Street, Melbourne VIC 3000
Kitchen Location	Unit 19, 30 Beaconsfield Street, Alexandria NSW 2015 37 Goodwood Rd, Wayville SA 5034
Delivery mode	Face to face (Classroom based)
Duration	104 weeks, including 88 study weeks and 16 weeks of holidays
Study load	20 hours per week in the classroom
Work Placement	240 hours
Estimated Self-Study Hours	5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge)



**TOTAL COURSE FEE: AUD 22,500**

**TUITION FEE: AUD 21,000**

**MATERIAL FEE: AUD 1,250**

**APPLICATION FEE: AUD 250 (NON-REFUNDABLE)**

*(Application fee is non-refundable under all circumstances. Please refer to Norwest Pty Ltd.'s refund policy and procedure for further details)*

\*\* The course duration is reduced to 6 months after student has successfully completed SIT60316 Diploma of Hospitality Management from Northwest Pty Ltd. The tuition fees payable would be adjusted proportionally\*\*

## **SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT**

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. They operate with significant autonomy and are responsible for making strategic business management decisions.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.



### **COURSE ENTRY REQUIREMENTS:**

There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students and Northwest Pty Ltd requires that students are able to provide evidence that they:

- Have demonstrated an IELTS level at score of least 6.0 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Advanced Level or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that Northwest Pty Ltd is able to provide.
- Have successfully completed Australian year 12 or equivalent
- Are at least at age of 18 on the date of course commencement

*Please Note: All the students commencing this course are required to complete LLN test on the orientation day to assist Northwest Pty Ltd. to identify student's needs for additional support during their study with Northwest Pty Ltd..*

*Recommendation: It is highly recommended that student should have successfully completed SIT60316 Diploma of Hospitality Management prior commencing this course, although this is not a mandatory entry requirement.*



### **ADDITIONAL ENTRY REQUIREMENTS:**

- Student must have access to working PC or laptop with a configuration suitable to meet study requirements. Please seek your trainer/assessor assistance in this regard.
- Student must have sound digital literacy and access to working internet.
- Student must be able to attend scheduled theory classes and classes to be conducted in simulated environment face to face only.
- Practicals for students must complete their practicals in Northwest Pty Ltd kitchen facilities or as advised otherwise. Where students are required to come to campus or kitchen, and use the available facilities and resources, they should be advised of the date and time of the delivery and assessment, where they are required to visit the campus and/or kitchen and complete their assessment requirements in the compliant way and in accordance with Standard 1.8 of SRT0 2015.
- Northwest Pty Ltd will make all possible efforts and aim to secure workplace arrangements for all enrolled students, however efforts and input from students are highly appreciated and self-arrangements may also be required.

### **ORIENTATION:**

New student Orientation will be done face to face only. New students will receive an email and call from the Admissions department on the Friday, prior to their date of commencement with all necessary further information and instructions. If you have any questions regarding this process, please contact +61449955272 or [applynow@nortwest.edu.au](mailto:applynow@nortwest.edu.au). Please email or call the student administration should you require any additional support.

### **CLASSES:**

All classes will be conducted face to face at the student's respective campus of enrollment.

### **ASSESSMENT:**

Assessment tasks will vary for each unit of competency. The Trainer or Assessor will explain the assessment requirements and due dates in class. Late submission fees applies if the assessment is not submitted on or before the due date.



## **SUPPORT:**

All staff at Northwest Pty Ltd will continue to work and will continue to provide the students with the support any individual may need. The student will be remained connected with each trainer/assessor through regular class participation to assist them continuing their studies.

## **WORK PLACEMENT**

To satisfy the qualification requirements, for the unit SITHCCCO43 Work effectively as a cook, students must complete a minimum of 60 complete service periods (shifts) of 4 hours each or 30 complete service periods (shifts) of 8 hours each in a hospitality workplace undertaking work tasks relevant to the unit content. The duration of the service periods depends on the negotiations with the host employer and student's preference of the service period duration would be taken into consideration prior to the arrangement of the work placement. Total minimum hours of work placement are 240 hours. The work placement will be unpaid and the daily working hours (service periods) may be negotiated. All students are required to maintain a logbook to record their worked hours.

Norwest Pty Ltd. will aim to arrange/secure work placements for each student. Students will access a hospitality workplace with a commercial kitchen that serves customers to address the requirements of this unit. Workplaces may include restaurants, cafeterias, cafes, residential caterers, in flight and other transport caterers, and event and function caterers. Students undertake duties as per work placement organisation and training package requirements under the supervision of a workplace supervisor.

Student who are already working in the commercial kitchen are encouraged to use their existing workplace to complete these service periods providing it meets the requirement's necessary to conduct the assessments. Students who are not already working may nominate a workplace. Students will commence work placements and complete the required shifts only upon successful completion of kitchen-based units which are delivered and assessed in classroom and Kitchen facility. Students may be required to undertake additional load to complete their service periods. Norwest Pty Ltd. will provide students with Work placement roles and responsibilities prior to the commencement of their work placement so they are aware of the expected roles and responsibilities during work placement.

It must be hereby noted that student would be required to undertake work placements at multiple workplaces to incorporate all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types using a range of cooking methods and team coordination skills. The service periods must be evenly distributed to cover breakfast, lunch, dinner, supper, events and special functions.







## **PATHWAYS**

Once students have successfully completed SIT60316 Advanced Diploma of Hospitality Management, they can apply for jobs within the marketing industry which can include Area manager or operations manager, Café owner or manager, Club secretary or manager, Executive chef, Executive housekeeper, Executive sous chef, Food and beverage manager, Head chef, Motel owner or manager, Rooms division manager or to run own small business within hospitality sector.

*The further study pathways available to students who undertake this qualification include:*

- Other Advanced Diploma level qualification within the SIT Tourism, Travel and Hospitality Training Package or any other accredited course at Advanced Diploma level.
- Bachelor of Hospitality or other accredited graduate program with other education provider in Australia.

## **COURSE STRUCTURE:**

A total of 33 Units (14 Core and 19 electives) must be completed and deemed competent to achieve the qualification SIT60316 Advanced Diploma of Hospitality Management. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 33 units in the qualification. Students completing all the required units of competency will attain full qualification.

CODE	TITLE	CORE/ ELECTIVE
<b>BSBFIN601</b>	Manage organisational finances	Core
<b>BSBOPS601</b>	Develop and implement business plans	Core
<b>SITXCCS016</b>	Develop and manage quality customer service practices	Core
<b>SITXFIN009</b>	Manage finances within a budget	Core
<b>SITXFIN010</b>	Prepare and monitor budgets	Core
<b>SITXFIN011</b>	Manage physical assets	Core
<b>SITXGLC002</b>	Identify and manage legal risks and comply with law	Core
<b>SITXHRM009</b>	Lead and manage people	Core
<b>SITXHRM010</b>	Recruit, select and induct staff	Core
<b>SITXHRM012</b>	Monitor staff performance	Core
<b>SITXMGT004</b>	Monitor work operations	Core
<b>SITXMGT005</b>	Establish and conduct business relationships	Core
<b>SITXMPR014</b>	Develop and implement marketing strategies	Core
<b>SITXWHS008</b>	Establish and maintain a work health and safety system	Core
<b>SITXFSA005</b>	Use hygienic practices for food safety	Elective
<b>SITHCCC043*</b>	Work effectively as a cook	Elective
<b>SITHCCC023*</b>	Use food preparation equipment	Elective
<b>SITHCCC025*</b>	Prepare and present sandwiches	Elective
<b>SITHCCC027*</b>	Prepare dishes using basic methods of cookery	Elective
<b>SITHCCC028*</b>	Prepare appetisers and salads	Elective
<b>SITHCCC029*</b>	Prepare stocks, sauces and soups	Elective
<b>SITHCCC030*</b>	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
<b>SITHCCC031*</b>	Prepare vegetarian and vegan dishes	Elective
<b>SITHCCC035*</b>	Prepare poultry dishes	Elective
<b>SITHCCC036*</b>	Prepare meat dishes	Elective
<b>SITHCCC037*</b>	Prepare seafood dishes	Elective
<b>SITHCCC038*</b>	Produce and serve food for buffets	Elective
<b>SITHCCC040*</b>	Prepare and serve cheese	Elective

CODE	TITLE	CORE/ ELECTIVE
<b>SITHCCC041*</b>	Produce cakes, pastries and breads	Elective
<b>SITHCCC042*</b>	Prepare food to meet special dietary requirements	Elective
<b>SITXFSA006</b>	Participate in safe food handling practices	Elective
<b>SITXWHS006</b>	Identify hazards, assess and control safety risks	Elective
<b>BSBCMM411</b>	Make presentations	Elective

\*Units marked with an \*asterisk have one or more prerequisites. Refer to individual units for details.

## **ASSESSMENT METHODOLOGY:**

Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include:



**WRITTEN  
QUESTIONS**



**PROJECTS**



**PRESENTATIONS**



**REPORT  
WRITING**



**ROLE PLAYS/  
OBSERVATIONS**



**KITCHEN  
BASED  
DEMONSTRATION**



**WORK  
PLACEMENT**

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

## **REFERENCE TEXTBOOKS:**

- **Math for the Professional Kitchen, The Culinary Institute of America**, Laura Dreesen, Michael Nothnagel, Susan Wysocki
- **The Professional Chef**, 9th Edition, The Culinary Institute of America
- **The Book of Yields**, 8th edition, Francis T. Lynch

## **FURTHER INFORMATION:**

For all further details, please refer to International Student Handbook on for all related policies and procedures (policies and procedures also available on [www.nortwest.edu.au](http://www.nortwest.edu.au)) and other important information related to international students including living cost, life and study in Sydney, etc.

Please contact the Administration Manager for further information at

 [applynow@nortwest.edu.au](mailto:applynow@nortwest.edu.au)

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