

About this qualification

This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills 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 sector of the hospitality industry as a departmental, operational, or small business manager.

Why Choose Us?

Being passionate about education, Pioneer College believes that every international student should have access to highquality vocational education and training that assists them to make progress in their careers development and aspirations. other reasons include:

- Onvenient Location
- Vocational Pathways
- Nationally Accepted Courses
- Subject Matter Experts
- Industry Current Trainers and Assessors

ENTRY REQUIREMENTS

- ▶ IELTS 5.5 or higher with a minimum score of 5.0 in each band or Equivalent (e.g., TOEFL, ISLPR, CSWE, General English, EAP) English language test scores
- Year 12 or equivalent
- Complete a Language, Literacy and Numeracy (LLN) Assessment
- Must be 18 years of age on commencement

COURSE OVERVIEW

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| SITXCCS016 | Develop and manage quality customer service practice |
| SITXFIN009 | Manage finances within a budget |
| SITXFIN010 | Prepare and monitor budgets |
| SITXGLC002 | Identify and manage legal risks and comply with law |
| SITXHRM009 | Lead and manage people |
| SITXHRM010 | Recruit, select and induct staff |
| SITXHRM012 | Monitor staff performance |
| SITXMGT004 | Monitor work operations |
| SITXMGT005 | Establish and conduct business relationships |
| SITXFSA005 | Use hygienic practices for food safety |
| SITHKOP013* | Plan cooking operations |
| SITHOP010 | Plan and cost recipes |
| SITHKOP015* | Design and cost menus |
| SITXCOM010 | Manage conflict |
| SITXCCS015 | Enhance customer service experience |
| BSBTWK503 | Manage meetings |
| SITHCCC027* | Prepare dishes using basic methods of cookery |
| SITHCCC029* | Prepare stocks, sauces and soups |
| SITHCCC030* | Prepare vegetable, fruit, eggs and farinaceous dishes |
| SITHCCC031* | Prepare vegetarian and vegan dishes |
| SITHCCC035* | Prepare poultry dishes |
| SITHCCC036* | Prepare meat dishes |
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COURSE DURATION

This qualification is delivered over a period of two (2) Years

104 Weeks (including holidays)

80 Tuition Weeks / 24 weeks break

20 Scheduled face to face contact hours each week

COURSE FEES

Tution Fee: \$ 30,000 Material Fee: \$ 2,000

RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFER (CT)

Recognition of Prior Learning is available to students who have prior skills, knowledge and experience or Credit Transfer with Units of competency from formal study or training in the relevant area. Recognition may reduce the duration of your study course.

RESOURCES

The following learning and assessment resources are available to the students attending this course:

- Student Learner Guide
- Student Assessment Pack
- Supported e-learning resources to enhance knowledge and skills

ASSESSMENT

All units of competency are assessed using a variety of methods including written answers, case studies, role plays, observations, practical demonstration, and simulated workplace.

| SITHCCC037* Prepare seafood dishes | |
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SITHCCC041* Produce cakes, pastries and breads
SITHCCC044* Prepare specialised food items

SITHPAT016 Produce desserts

SITXWHS007 Implement and monitor work health and safety practiceS

If you have completed the Diploma of Hospitality Management (SIT50422) from the Pioneer College or have obtained equivalent qualification, you need to do only the following units in order to qualify for the Advanced Diploma of Hospitality Management.

BSBFIN601 Manage organisational finances

BSBOPS601 Develop and implement business plans

SITXFIN011 Manage physical assets

SITXMPR014 Develop and implement marketing strategies

SITXWHS008 Establish and maintain a work health and safety system

BSBSUS511 Develop workplace policies and procedures for sustainability

In such cases the Course material to be delivered in:

26 Weeks comprising:

20 weeks of 20 hours / week Face to Face learning

COURSE FEES

If you have completed a Diploma of Hospitality Management course from the Pioneer College, you need to pay only:

Tution Fee: A\$ 6,000 Material Fee: A\$ 500

DELIVERY INFOMATION

INTAKE

Start of each term and/or roll-in monthly intake.

STUDY MODE

The delivery methods include face-to-face classroom-based learning. Students are required to gain work experience serving in a restaurant and a front office in a hotel or motel during the weekdays and weekends. These activities may be assessed to fulfill comprehensive course requirements.

FUTURE STUDIES

After successfully completing SIT60322 Advanced Diploma of Hospitality Management, you may progress to another course at selected university

VOLUME OF LEARNING

Amount of Training: 1760 Hours
Amount of Assessment: 480 Hours

The course duration is Two (2) years. Accordingly, both the duration and the hours are consistent with the target audience profile as per the rationale provided under amount of training.