



NEW ERA INSTITUTE

RTO 41543 • CRICOS 03509B



SIT50416 Diploma of HOSPITALITY MANAGEMENT

CRICOS Course Code: 104591G

VET National Code: SIT50416



This course is for those who want to continue their career development in Commercial Cookery having completed training as a Chef. You go on to further study in the Diploma of Hospitality Management to increase your knowledge and skills.

There is a focus on hospitality regulatory requirements, budgeting and finance, managing operational plans and staffing and people management. Customer service is another focus in the Diploma of Hospitality Management.

This course is registered for a duration of 92 weeks.

In this “packaged” arrangement, you complete the SIT40516 Certificate IV in Commercial Cookery.

The Diploma of Hospitality Management is 2 terms over 26 weeks duration in this “packaged” arrangement.

UNITS OF COMPETENCY

The SIT50416 Diploma of Hospitality Management comprises 28 units of competency. There are 13 core units and 15 elective units. There are 7 core Diploma level units that must be completed after 21 core and electives units from the Certificate IV in Commercial Cookery are recognised through credit arrangements.

This results in a pathway model and a structure that is very logical for students who are studying both qualifications at New Era Institute.

COURSE STRUCTURE

STAGE 1 MIXED UNITS	SIT40516	Certificate IV in Commercial Cookery	Classroom +Online
	SITHIND002	Source and use information on hospitality industry	
	SITHIND001	Use hygienic practices for hospitality service	
	SITWHS002	Identify hazards, assess and control safety risks	
	SITXWHS003	Implement and monitor work health and safety practices	
	BSBDIV501	Manage diversity in the workplace	
	BSBITU306	Design and produce business documents	
SITHIND004	Work effectively in hospital service	Practical kitchen+Online	
SITXINV003	Purchase goods	Practical kitchen+Classroom+Online	

STAGE 2 COOKERY	SITHCCC001	Use food preparation equipment	Practical kitchen+ Classroom+Online
	SITHKOP101	Clean kitchen premises and equipment	
	SITXINV002	Maintain the quality of perishable items	
	SITXFSA001	Use hygienic practices for food safety	
	SITXFSA002	Participate in safe food handling practices	
	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	
STAGE 3 COOKERY	SITHCCC014	Prepare meat dishes	Practical kitchen+ Classroom+Online
	SITHCCC005	Prepare dishes using basic methods of cookery (integrated in all cookery units)	
	SITHCCC007	Prepare stocks, sauces and soups	
STAGE 4 COOKERY	SITHCCC012	Prepare poultry dishes	Practical kitchen+ Classroom+Online
	SITHCCC006	Prepare appetisers and salads	
	SITHCCC018	Prepare food to meet special dietary requirements	
	SITHCCC013	Prepare seafood dishes	
STAGE 5 WP	SITHKOP002	Plan and cost basic menus	Classroom +Online
	SITKOP004	Develop menus for special dietary requirements	
STAGE 6 KITCHEN OPERATIONS & WP	SITHCCC020	Work effectively as a cook	Work Placement
	SITXHRM001	Coach others in job skills	Classroom +Online
	SITXCOM005	Manage conflict	
	SITXHRM003	Lead and manage people	
	SITXFIN003	Manage finances within a budget	
	BSBSUS401	Implement and monitor environmentally sustainable work practices	
	SITXMGTO01	Monitor work operations	
SITHKOP005	Coordinate cooking operations	Work Placement	

After achieving SIT40516 Certificate IV in Commercial Cookery.

RESOURCE REQUIREMENTS

Dress Code:

Classroom sessions: Students are required to present in neat, casual attire.

Classroom Resources:

New Era Institute has computer rooms that are set up for student to access the Diploma of Hospitality Management resources during face to face sessions and other study times.

Students may bring portable electronic devices to classroom sessions such as small laptops or tablets.

Students will require basic stationery and a notebook according to their own study preferences.

AFTER COMPLETION

Students who completed this course gain:

- A nationally recognised industry qualification
- Skills and knowledge to open your own cafe, restaurant or coffee shop

Possible career opportunities may include:

- Banquet or function manager
- Bar manager
- Restaurant manager
- Café manager
- Chef de partie
- Sous chef
- Kitchen manager
- Unit manager catering operations

EXIT POINT AND PATHWAYS

Students must complete all assessments for each unit of competency to be deemed competent in a unit. All 28 units including the work placement must be completed to gain the full qualification.

After achieving SIT50416 Diploma of Hospitality Management, students can progress to SIT60316 Advanced Diploma of Hospitality Management

Students who do not complete the full qualification will receive a Statement of Attainment for all units successfully completed.

FEES AND CHARGES

International students

For more information about intake dates, tuition fees and other charges, please visit www.newerainstitute.edu.au or email admissions@newerainstitute.edu.au for the latest fees and charges.

TO ENROL

Please visit www.newerainstitute.edu.au and complete the enrolment form online. Alternatively, you may contact the institute on +61 2 8964 6457 or admissions@newerainstitute.edu.au

NEW ERA INSTITUTE

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STAGE 7 HOSPITALITY MANAGEMENT

SITXGLC001	Research and comply with regulatory requirements	Core
SITXFIN004	Prepare and monitor budgets	
BSBMGT517	Manage operational plan	

STAGE 8 HOSPITALITY MANAGEMENT

SITXHRM002	Roster staff	Core
SITXCCS007	Enhance customer service experiences	
SITXCCS008	Develop and manage quality customer service practices	
SITXMGTO02	Establish and conduct business relationships	

COURSE DELIVERY AND ASSESSMENT

The Diploma of Hospitality Management is timetabled over 2 terms (20 weeks)

For Stage 7 and Stage 8 (2 terms), you attend the Institute.

The course is timetabled in a blended delivery for a scheduled 20 hours per week (Classroom, Practical Kitchen and Workplace).

We recommend students do additional hours per week of study and work on their assessment tasks.

Complete 240 hours of work placement.

COURSE DURATION

- The duration of the course is 26 weeks.
- There are 20 weeks tuition plus 6 weeks of term breaks.
- The course is designed to be delivered in 2 terms - each term is 10 weeks.

LOCATION

Classroom sessions will be delivered at the New Era Institute head office and training rooms at Windsor. It is a short walk to the Institute from Windsor train station.

Practical Kitchen sessions will be delivered at New Era Institute's kitchen facility. It is accessible by public transport.

More information about the practical kitchen please visit [courses at www.newerainstitute.edu.au](http://www.newerainstitute.edu.au)

ASSESSMENT METHODS

The assessment is conducted using a combination of realistic workplace tasks, projects, knowledge tests and observations.

Please note. Students will be made aware and asked to declare that they meet the physical requirements of this course. This includes physical tasks, manual handling such as inventory and using equipment in a hospitality and commercial kitchen setting.

Please refer to the International Student Handbook on www.newerainstitute.edu.au

for information on your rights and responsibilities and services provided by New Era Institute.