

# SIT50422 Diploma of Hospitality Management

## DESCRIPTION

This qualification provides the skills and knowledge for a person to be competent in skilled operations, and team leading or supervision. Work is undertaken in various hospitality settings such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. The qualification is suitable for an apprenticeship pathway. Studies can be undertaken either on campus or externally at the workplace, with exception of some units which require face to face training.

The program is designed to give students flexible training options. There is a combination of on-campus and work experience training. On-campus training includes a range of practical activities in a simulated work environment

This qualification is available to international students (CRICOS Course No. 112161G). Please refer to [VET International](#) for the course and fee information.

## ELIGIBILITY/ENTRY REQUIREMENTS

To ensure you have the right skills and support to succeed in your course, a Language, Literacy and Numeracy (LL&N) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

To gain entry into, SIT50422 Diploma of Hospitality Management candidates require:

Minimum IELTS 5.5 score for international students who are progressing from a Certificate III pathway.

Domestic students are encouraged to either undertake SIT30622 Certificate III in Hospitality or SIT40422 Certificate IV in Hospitality or be currently working in the industry prior to commencing the SIT50422 Diploma of Hospitality Management.

To check the eligibility criteria for a Vet Student Loan (VSL), please refer to [VSL eligibility](#).

## DELIVERY DETAILS

| Location(s)       | Duration*   | Study mode  |
|-------------------|---|---|
| Palmerston Campus | <p>This program is delivered over a period of one (1) year on a full – time basis or two (2) years on a part – time basis.</p> <p>Students completing Certificate IV in Kitchen Management can complete this program in six (6) months based on their previous studies.</p> | Delivery of this program is a combination of face-to-face classes and on-line delivery. |

\* Duration will vary depending upon how long a student takes to reach the required competency level.

Students have access to all resources on LearnLine, CDU 24/7 online learning system.

## 2023 FEES

The 2023 indicative fee for this course is \$4,620.00 for eligible students and receive an NT Domestic Subsidised place or \$14,437.50 for Domestic Full fee places. Actual fees will vary according to your choice of units.

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students, so contact us now to secure your place for 2023.

VET Student Loans (VSL) for new students commencing in 2022 may be available. For more information about VET Student Loans, please visit [VET Student Loans](#).

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [VET Fees and Payments](#).

## ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you have gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

## RESOURCES

Students will access all learning and assessment materials through Learnline.

Computer and internet access is required to source information and complete assessments.

## STUDY AND CAREER PATHWAYS

On completion of this qualification credit(s) may be available into Higher Education courses.

Job roles and titles relevant to this qualification may differ between industry sectors but may include work in hospitality settings such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops.

## QUALIFICATION CONTENT

To achieve SIT50422 Diploma of Hospitality Management a total of twenty-eight (28) units of competency must be completed comprising eleven (11) core and seventeen (17) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

## CORE UNITS

|            |   |
|------------|---|
| SITXCCS015 | Enhance customer service experiences                  |
| SITXCCS016 | Develop and manage quality customer service practices |
| SITXCOM010 | Manage conflict                                       |
| SITXFIN009 | Manage finances within a budget                       |

Page 2 of 4

SIT50422 Diploma of Hospitality Management  
2023 – Version 3



|            |  |
|------------|--|
| SITXFIN010 | Prepare and monitor budgets                            |
| SITXGLC002 | Identify and manage legal risks and comply with law    |
| SITXHRM008 | Roster staff   |
| SITXHRM009 | Lead and manage people                                 |
| SITXMGT004 | Monitor work operations                                |
| SITXMGT005 | Establish and conduct business relationships           |
| SITXWHS007 | Implement and monitor work health and safety practices |

## ELECTIVE UNITS

|            |   |
|------------|---|
| SITXFSA005 | Use hygiene practices for food safety                 |
| SITHIND008 | Work effectively in hospitality service               |
| SITHFAB021 | Provide Responsible service of alcohol                |
| SITHFAB023 | Operate a bar*^                                       |
| SITHCCC023 | Use food preparation equipment*                       |
| SITHCCC027 | Prepare dishes using basic methods of cookery*        |
| SITHFAB034 | Provide table service of food and beverage*^          |
| SITHCCC029 | Prepare stocks, sauces and soups*                     |
| SITHCCC035 | Prepare poultry dishes*                               |
| SITHCCC037 | Prepare seafood dishes*                               |
| SITHCCC030 | Prepare vegetable, fruit, egg and farinaceous dishes* |
| SITHFAB030 | Prepare and serve cocktails*^#                        |
| SITHFAB025 | Prepare and serve espresso coffee*                    |
| SITHPAT016 | Produce dessert*                                      |
| BSBTEC301  | Design and produce business documents                 |
| SITHFAB032 | Provide advice on Australian wines*                   |
| BSBTWK501  | Lead diversity and inclusion                          |

\*Pre-requisite unit – SITHFAB002 Provide responsible service of alcohol

\*\* Pre-requisite units- SITXFSA001 Use hygiene practices for food safety and SITHFAB002 Provide responsible service of alcohol

\*\*\* Pre-requisite unit – SITXFSA001 Use hygiene practices for food safety

## ELECTIVE UNITS (AFTER COMPLETION OF CERTIFICATE IV IN KITCHEN MANAGEMENT SIT40521)

|            |  |
|------------|--|
| SITXFSA005 | Use hygiene practices for food safety                |
| SITHCCC043 | Work effectively as a cook*%                         |
| SITHFAB021 | Provide Responsible service of alcohol               |
| SITHFAB023 | Operate a bar*^                                      |
| SITHFAB027 | Serve food and beverage*                             |
| SITHCCC027 | Prepare dishes using basic methods of cookery*       |
| SITHCCC036 | Prepare meat dishes*%                                |
| SITHKOP013 | Plan cooking operations*                             |
| SITHKOP012 | Develop recipes for special dietary requirements*%<> |
| SITHCCC041 | Produce cakes, pastries and breads*                  |
| SITXFSA006 | Participate in safe food handling practices          |

|            |   |
|------------|---|
| SITHCCC029 | Prepare stocks, sauces and soups*                       |
| SITHPAT016 | Produce desserts*                                       |
| SITHFAB025 | Prepare and serve espresso coffee*                      |
| SITHCCC030 | Prepare vegetable, fruit, eggs and farinaceous dishes*% |
| BSBTEC301  | Design and produce business documents                   |
| SITHFAB032 | Provide advice on Australian wines*                     |

\* Prerequisite SITXFSA005 Use hygienic practices for food safety

^ Prerequisite SITHFAB021 Provide responsible service of alcohol

%Prerequisite SITHCCC027 Prepare dishes using basic methods of cookery

## WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

## SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support](#).

## CONTACT DETAILS

E. [student.central@cdu.edu.au](mailto:student.central@cdu.edu.au)

T. 1800 061 963 (free call)

W. <https://www.cdu.edu.au/study/essentials>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.