

CRICOS CODE: 112297B

## **SIT50422 Diploma of Hospitality Management**



## Courses overview

This qualification 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.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling 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. The latest release of the qualification and packaging rules can be found at the following link:

<https://training.gov.au/Training/Details/SIT50422>

### DELIVERY MODE

This program is delivered in the classroom, simulated salon environment and through structured self-study.

### DURATION

104 weeks, including 80 study weeks and 24 weeks of holidays.

### STUDY LOAD

16 hours of classroom training per week and structured self-study of 4 hours per week.

## Who should apply for this course and why?

This course is targeted at international students who are:

- ✓ Seeking to pursue a career in commercial cookery and hospitality industry
- ✓ Seeking to enter a new industry sector
- ✓ Seeking a pathway to higher-level qualifications

After achieving SIT50422 Diploma of Hospitality Management, learners may wish to continue their education in courses related to health care and community services. Learners may also progress into higher courses such as SIT60322 Advanced Diploma of Hospitality Management depending upon individual requirements of higher education providers.



## Course Credit

You can apply for recognition of existing qualifications or skills, knowledge, and experience (credit transfer or recognition of prior learning) as per the information included in our International Student Handbook, which is available at

[Vigil International College Handbook](#)

If you are granted course credit, this will affect your course fees as well as the duration of your course. We will advise you in writing of changes to fees or course duration as a result of the credit. You will also be issued with a new Confirmation of Enrolment.

For any questions about course credit, contact us at the details shown below.

## What are the Entry Requirements?

There are no pre-requisites required to enter this training program SIT50422 Diploma of Hospitality Management. However, Vigil International College screens learners according to the following criteria:

- ✓ Must be 18 years or older
- ✓ Have sound language, literacy, and numeracy skills\* (at least Year 10 English, or equivalent)
- ✓ Have basic computer skill
- ✓ Must hold a valid visa to study

ENGLISH LANGUAGE TEST PROVIDER	MINIMUM TEST SCORE <i>Equivalent to IELTS 6.0</i>	MINIMUM TEST SCORE <i>Equivalent to IELTS 5.0</i>
<b>IELTS</b>	6.0	5.0
<b>TOEFL IBT</b>	60	35
<b>PTE</b>	52	36
<b>CAE</b>	169	154
<b>OET</b>	PASS	
<b>DUOLINGO</b>	105	



## What can I Expect?

The following units are included in this course, and all are required for the award of the qualification. Students who only complete some units will be awarded with a Statement of Attainment for units successfully completed.

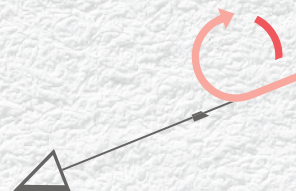
UNIT CODE	UNIT TITLE	CLASSIFICATION
SITXCCS015	Enhance customer service experiences	CORE
SITXCCS016	Develop and manage quality customer service practices	CORE
SITXCOM010	Manage conflict	CORE
SITXFIN009	Manage finances within a budget	CORE
SITXFIN010	Prepare and monitor budgets	CORE
SITXGLC002	Identify and manage legal risks and comply with law	CORE
SITXHRM008	Roster staff	CORE
SITXHRM009	Lead and manage people	CORE
SITXMG004	Monitor work operations	CORE
SITXMG005	Establish and conduct business relationships	CORE
SITXWHS007	Implement and monitor work health and safety practices	CORE
BSBCMM411	Make a presentation	ELECTIVE
BSBOPS502	Manage business operational plans	ELECTIVE
BSBSUS511	Develop workplace policies and procedures for sustainability	ELECTIVE
BSBTEC301	Design and produce business documents	ELECTIVE
SITHCCC028	Prepare appetisers and salads	ELECTIVE
SITHCCC027*	Prepare dishes using basic methods of cookery	ELECTIVE
SITHCCC035*	Prepare poultry dishes	ELECTIVE
SITHCCC036*	Prepare meat dishes	ELECTIVE
SITHCCC037*	Prepare seafood dishes	ELECTIVE



## What can I Expect?

The following units are included in this course, and all are required for the award of the qualification. Students who only complete some units will be awarded with a Statement of Attainment for units successfully completed.

UNIT CODE	UNIT TITLE	CLASSIFICATION
SITHCCC040	Prepare and serve cheese	ELECTIVE
SITHCCC041*	Produce cakes, pastries and breads	ELECTIVE
SITHCCC043*	Work effectively as a cook	ELECTIVE
SITHCCC023*	Use food preparation equipment	ELECTIVE
SITXFSA006	Participate in safe food handling practices	ELECTIVE
SITHPAT016*	Produce desserts	ELECTIVE
SITXFSA005	Use hygienic practices for food safety	ELECTIVE
SITXFSA008*	Develop and implement a food safety program	ELECTIVE
SITHCCC038*	Produce and serve food for buffets	ELECTIVE
SITHCCC040	Prepare and serve cheese	ELECTIVE
SITHCCC044*	Prepare specialised food items	ELECTIVE
SITXCCS014	Provide service to customers	ELECTIVE
SITXFIN010	Prepare and monitor budgets	ELECTIVE





## Training and assessment information

This course is delivered face-to-face in a classroom-based setting, as well as through structured self-study.

The timetable for this course will be advised in your Offer Letter and Student Agreement. You are required to attend classes for 14 hours per week, as well as complete 6 hours of structured self-study per week for 80 study weeks (8 terms of 10 weeks each). Holiday breaks are as indicated in your timetable.

Class sessions include a mix of theory and practical activities with a focus on creating a real-life workplace.

In addition to classroom based learning and structured self-study, you will also need to complete approximately 5 hours of additional, unsupervised study per week including general reading and research for assessments.

### Work based training (Work placement)

The amount of training includes 192 hours of work placement to be completed in an operational hospitality establishment (such as restaurants, cafes and function venues), to demonstrate their skills and knowledge and to complete assessment requirements. The 192 hours constitutes:

- ✓ 192 hours for SITHCCC043 Work effectively as a cook

### You will also need to complete assessments for this course which may include:

- ✓ Written Questions
- ✓ Presentations
- ✓ Role plays/observations
- ✓ Case Studies
- ✓ Reports

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

Your classes will be conducted in modern classrooms, and you will be able to access Wi-Fi. There are also areas for you to relax, as well as conduct additional study.

You will be provided with a Student Guide relevant to each unit in your course.



## Course Progress and Attendance

Satisfactory course progress and attendance is very important in order to meet visa requirements. Please read the International Student Handbook carefully for more information. You will also be provided with further information about course progress and attendance requirements at your orientation.



## Student Support

We offer the following in relation to support and welfare.

- ✓ One-to-one support from the trainer/assessor
- ✓ Support with personal issues
- ✓ Access to additional learning resources
- ✓ Reasonable adjustment in assessment
- ✓ Social events
- ✓ Information about external sources of support

You may not have studied for a while, may have English as a second language or need additional assistance with literacy or numeracy.

We will identify any additional support needs you may have at the time of application and enrolment and may prepare a Student Support Plan for you based on those needs.



## Resource Requirements

You are required to bring your own laptop with Office 365 (or similar program) to all classes. These costs are not included in your course fees. Specifications for laptops and associated costs are included below.

### Windows

SPECIFICATION	MINIMUM REQUIREMENTS
Processor	Intel® or AMD processor with 64-bit support*; 2 GHz or faster processor Microsoft Windows 10
Operating system	Microsoft Windows 10
RAM	10 GB or more of RAM (8 GB recommended)
Hard disk space	3.1 GB or more of available hard-disk space
Monitor resolution	1024 x 768 display (1280x800 recommended) with 16-bit colour and 512 MB or more of dedicated VRAM; 2 GB is recommended.
Graphics processor acceleration requirements	OpenGL 2.0-capable system
Monitor resolution	Internet connection and registration are necessary for required software activation, validation of subscriptions, and access to online services.

### macOS

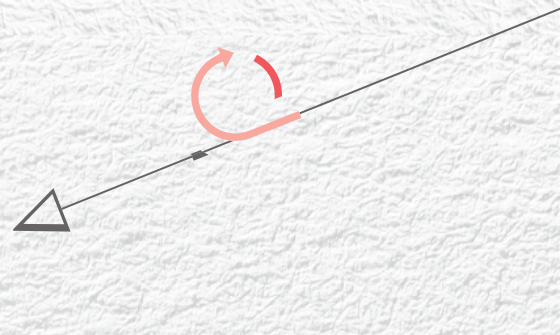
SPECIFICATION	MINIMUM REQUIREMENTS
Processor	Multicore Intel processor with 64-bit support
Operating system	Big Sur
RAM	2 GB or more of RAM (8 GB recommended)
Hard disk space	4 GB or more of available hard-disk space for 64-bit installation; additional free space required during installation.
Monitor resolution	1024 x 768 display (1280x800 recommended) with 16-bit colour and 512 MB or more of dedicated VRAM; 2 GB is recommended
Graphics processor acceleration requirements	OpenGL 2.0-capable system
Monitor resolution	Internet connection and registration are necessary for required software activation, validation of subscriptions, and access to online services.

SOFTWARE	ASSOCIATED COST
Office 365	\$129 annually
Laptop details	Associated costs
Any laptop that meets the specifications above	\$450 (approximate only)



## How much does it cost?

ONSHORE STUDENTS	\$12,500.00
OFFSHORE STUDENTS	\$14,500.00
ENROLMENT FEE	\$300.00
MATERIAL FEE	\$750.00



You can find this info for each course under “Course Fee” on [our website](#).

A detailed payment plan and payment arrangements are provided in the Offer Letter and Student Agreement. You must pay all of your course fees and on time. Non-payment of fees may result in cancellation of enrolment.

You are also required to take out Overseas Health Insurance Cover before arriving in Australia. Vigil International College provides details of OSHC providers in the International Student Handbook. You can approach any of these providers to find out costs and organise your cover.

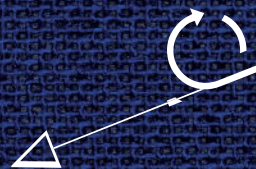
Additional costs associated with living in Australia are outlined in the International Student Handbook. You should carefully review these costs in relation to budgeting. Further information can be found at <https://www.studyinaustralia.gov.au/english/live-in-australia/living-costs>

## How can I apply?

To apply for this course, you are required to complete an enrolment form and submit all required supporting evidence including copies of your:

- ✓ High School Certificate
- ✓ Proof of English language proficiency as specified in the entry requirements





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