



## SIT50422 Diploma of Hospitality Management

| COURSE OVERVIEW                              |  |
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| <b>RTO Name</b>                              | Davies Institute Pty Ltd T/A Bella College Australia (Bella College)   |
| <b>RTO Code</b>                              | 45014  |
| <b>Training Package</b>                      | SIT- Tourism, Travel and Hospitality Training Package  |
| <b>Qualification</b>                         | SIT50422 Diploma of Hospitality Management   |
| <b>CRICOS Course Code</b>                    | 113123E  |
| <b>Units of Competency</b>                   | Total: 28 units<br>(including 11 core units and 17 elective units)   |
| <b>Qualification details/Course overview</b> | 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.  |
| <b>Job roles (examples)</b>                  | Retail manager, etc  |
| <b>Pathways into the qualification</b>       | No specific pathway required   |
| <b>Pathways from the qualification</b>       | This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager.  |
| <b>Entry Requirements</b>                    | <p>Though the training package does not stipulate any entry requirements, Bella College uses the following criteria for entry into this qualification:</p> <ul style="list-style-type: none"> <li>▪ Domestic students <ul style="list-style-type: none"> <li>○ Age 18+</li> <li>○ LLN test, BASIC Computer Skill</li> <li>○ Completed high school, or equivalent (or 2-3 years' work experience)</li> <li>○ International students Age 18+</li> </ul> </li> <li>IELTS 6.0 or equivalent English proficiency</li> <li>○ Completed high school, or equivalent</li> </ul> |
| <b>Qualification and recognition</b>         | Students who successfully complete this qualification will be awarded the nationally recognized SIT50422 Diploma of Hospitality Management   |
| <b>Program</b>                               |  |

**Core Units**

SITXCCS015 Enhance customer service experience.  
 SITXCCS016 Develop and manage quality customer service practices.  
 SITXCOM010 Manage conflict.  
 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.  
 SITXFIN009 Manage finances within a budget.  
 SITXFIN010 Prepare and monitor budgets.

**Elective Units**

SITXFSA006 Participate in safe food handling practices.  
 SITHKOP010 Plan and cost recipes  
 SITHCCC028 Prepare appetisers and salads.  
 SITHASC020 Prepare dishes using basic methods of Asian cookery.  
 SITHCCC027 Prepare dishes using basic methods of cookery.  
 SITHCCC042 Prepare food to meet special dietary requirements.  
 SITHCCC036 Prepare meat dishes.  
 SITHCCC035 Prepare poultry dishes.  
 SITHCCC037 Prepare seafood dishes.  
 SITHCCC029 Prepare stocks, sauces and soups.  
 SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes.  
 SITHCCC031 Prepare vegetarian and vegan dishes.  
 SITHCCC038 Produce and serve food for buffets.  
 SITHCCC041 Produce cakes, pastries and breads.  
 SITHCCC023 Use food preparation equipment.  
 SITXFSA005 Use hygienic practices for food safety.  
 SITHCCC043 Work effectively as a cook.

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| <b>Mode of delivery</b>                           | Classroom based   |
| <b>Program delivery</b><br><b>Classroom based</b> | Delivery location: Suite 1, Level 5 Astor Terrace, Spring Hill QLD 4000<br>Number of study weeks: 40<br>Holiday weeks: Up to 12 weeks<br>Total duration: 52 weeks<br><br>Sample timetable: Class timetable: Classes may be held between 9 am-4pm, Monday- Wednesday (excluding public holidays). Students are advised of their class timetables at the beginning of each term. See sample timetable below:<br><b>Sample timetable</b> |

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|------------------------------------|--|
|                                    | 7-week block                      8:30am                      11:15                      1:45- 3:45 pm                      4:00pm<br>Monday                      11:00am                      1:15pm                      5:30pm<br>(8 hours)<br>Tuesday                      8:30am                      11:15                      1:45- 3:45 pm                      4:00pm<br>11:00 am                      1:15pm                      5:30pm<br>Wednesday                      8:30am                      11:15                      1:45- 3:45                      4:00pm<br>11:00 am                      1:15pm                      5:30pm        |
| <b>Teaching/learning resources</b> | Students will have access to the following course materials:<br><br>1. Study Guides<br>2. Assessment packs<br>3. Power-point presentations<br>4. Online course content<br>5. Computers<br>6. Internet access<br>7. Links to external resources<br>8. Overhead projectors   |
| <b>Assessment methods</b>          | <b>Assessments/ Evidence-gathering techniques may include:</b><br><br><b>A. Role Play / Video recordings/ Presentation / Discussion Forums</b><br><br><b>B. Oral – Questioning</b><br><br><b>C. Case study</b><br><br><b>D. Written assessments / Report / Essay / Research / Group Project</b><br><br>Domestic students may be required to submit video presentations to authenticate some of their assessments and they may also be required to participate in an oral interview at them course end of the course if attendance has been limited in class.<br><br>Bella College does not use any third-party services for the delivery and assessment of its |



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| <b>Nominal hours</b> | 1200 - 1600 hours |
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| <b>Recognition of Prior Learning/Credit transfer</b> | <p>Students may apply for Recognition of Prior Learning (RPL) for this qualification. RPL is the process of formal recognition for skills and knowledge gained through previous learning.</p> <p>such as:</p> <ul style="list-style-type: none"> <li>• Life experiences</li> <li>• Previous formal learning</li> <li>• Employment</li> <li>• Recreational or personal interests</li> </ul> <p>Students will be required to submit a detailed RPL Form that can be obtained from the Administration Office.</p> <p>Students may also apply for Credit Transfer, if they have previously completed the equivalent units at another Registered Training Organisation (RTO). All Australian Qualification Framework (AQF) Qualifications and Statements of Attainment issued by other.</p> <p>RTOs will be fully recognised by BCA unless prevented by licensing or regulatory requirements.</p> <p>Visa Implications for International Students</p> <p>Students are advised that the grant of RPL/Credit Transfer may result in a shortening of their enrolment duration and may impact on their student visa. For international students studying in Australia, when the granting of RPL/ course credit leads to a shortening of the student's course, the College will:</p> <ul style="list-style-type: none"> <li>• in cases where RPL/ course credit is granted before the student visa grant, indicate the actual net course duration (as reduced by RPL/ course credit) in the confirmation of enrolment issued for that student for that course, or</li> <li>• in cases where RPL/ course credit is granted after the student visa grant, report the change of course duration via PRISMS under section 19 of the ESOS Act. In these circumstances, a new confirmation of enrolment will be issued.</li> </ul> |
| <b>Term Dates</b>                                    | Please refer to Bella College Term Dates   |
| <b>Fees</b>  | Please refer to Fee Schedule   |
| <b>Enrolment &amp; Eligibility</b>                   | Please contact Bella College Australia   |

*IMPORTANT: Please refer to the Student Handbook for further information and policies relevant to your enrolment at BCA. A copy of the Student Handbook can be requested via email.*