

SIT50307: Diploma of Hospitality

QUALIFICATION NOTES

ADMISSION REQUIREMENTS:

Australian Year 12, or Recognised Equivalent; IELTS 5.5-overall band.

AGE:

BIT will not accept overseas students who would be under 18 years of age at the time of proposed commencement.

COURSE DURATION: 2 Years.

COURSE FEES:

AUD \$16,500 Tuition fees can be paid in full or deposit of one semester's fees is payable for enrolment, the balance at the beginning of each semester.

MODE OF STUDY: Full-Time.

ASSESSMENT:

Will be based on one, or more, of the following - tests, assignments, oral presentations, group, or individual, practical tests and performance.

COURSE OUTCOMES:

Students successfully completing this course may gain employment in the hospitality industry.

Career opportunities include:

Food and Beverage sector: Bar Attendant, Storeperson, Restaurant Cashier, Host, Supervisor. Students completing the Certificate are eligible to apply for entry into various Australian VET provider institutes with exemptions based on their study at Brighton Institute of Technology.

COURSE CREDIT/RPL:

Course Credit (CT)/Recognition of Prior Learning (RPL) may be granted to international students. Reduction in units may shorten the course duration.

QUALIFICATION:

As part of the Australian Qualifications Framework this program is nationally recognised. On successful completion students will be awarded the Diploma in Hospitality including Certificate III in Hospitality (Commercial Cookery).

APPLYING TO STUDY AT BIT

Complete the Application for Enrolment Form and submit it, together with all required documentation, either directly to BIT, or through our accredited representative in your country.

The course includes the following units:

First Year	Semester I
SITHCCC001A	Organise and Prepare Food
SITHCCC002A	Present Food
SITHCCC003A	Receive and Store kitchen Supplies
SITHCCC004A	Clean and maintain kitchen Supplies
SITHCCC005A	Use basic methods of cookery
SITHCCC027A	Prepare, cook and serve food for food services
SITHIND001A	Develop and update hospitality industry knowledge
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a Socially diverse environment
SITXOHS001A	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITHCCC006A	Prepare appetizers and salads
SITHCCC008A	Prepare stocks, sauces and soups
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes
SITHCCC010A	Select, prepare and cook poultry
SITHCCC011A	Select, prepare and cook sea food
First Year	Semester II
SITHCCC012A	Select, prepare and cook meat
SITHCCC028A	Prepare, cook and serve food for menus
SITHCCC029A	Prepare foods according to dietary and cultural needs
SITXFSA001A	Implement food safety procedures
HLTFA301B	Apply first aid
SITXCOM003A	Deal with conflict situations
SITXINV002A	Control and order stock
SITHCCC013A	Prepare hot and cold desserts
SITHCCC014A	Prepare pastries, cakes and yeast goods
SITHCCC016A	Develop cost - effective menus
SITXFIN004A	Manage Finance within a Budget
SITXHRM003A	Roster staff
SITXHRM001A	Coach others in job skills
Second Year	Semester III
SITHCCC025A	Monitor catering revenue and costs
SITHCCC026A	Establish and maintain quality control of food
SITXFIN003A	Interpret financial information
SITXHRM005A	Lead and manage People
SITXMGT001A	Monitor work operations
SITXOHS004A	Implement and monitor workplace health, safety and security practices
SITXFSA002A	Develop and implement a food safety program
SITHCCC015A	Plan and prepare food for buffets
SITXMGT002A	Develop and implement operational plans
SITXMGT006A	Establish and conduct business relationships
Second Year	Semester IV
SITXCCS002A	Provide quality customer service
SITXCCS003A	Manage quality customer services
SITXFIN005A	Prepare and monitor budgets
SITXGLC001A	Develop and update legal knowledge required for business compliance
SITXHRM007A	Manage workplace diversity
SITXINV001A	Receive and store stock
SITXOHS005A	Establish and maintain an OHS system

Please refer www.ntis.gov.au for the above course units description. All course outlines can be viewed at www.bit.edu.au