

<b>TITLE</b>	<b>Diploma of Hospitality</b>
<b>INTRODUCTION</b>	The Diploma of Hospitality is designed to reflect the role of a hospitality supervisor/head chef/team leader who performs a range of skilled operations of a busy Café or Restaurant.
<b>QUALIFICATION DETAILS</b>	<p>Australian Qualification Framework (AQF) Code SIT50307 Diploma of Hospitality SIT50307 – 39 Units of competency</p> <p>CRICOS Course Code 068406E</p> <p>On completion of six (6) optional complimentary Commercial Cookery Units you will also receive a SIT30807 Certificate III in Hospitality (Commercial Cookery Qualification).</p>
<b>COURSE DURATION</b>	Total course duration 92 weeks (including term breaks)
<b>OUTCOME</b>	<p>A Nationally Recognised Qualification will be issued on successful completion of this course.</p> <p>A Nationally Recognised Qualification will be issued on successful completion of the additional six (6) Commercial Cookery units.</p>
<b>CAREER OPPORTUNITIES</b>	Hotels & Restaurant cook, Commercial Caterer, Hospitals, Hotel Management, Club/Casino Management.
<b>ENTRY REQUIREMENTS</b>	<p>Applicants must have a specified level of High School education (contact your agent or the College for details that apply to your Country) and a Minimum IELTS 5.5 (no stream lower than 5) or equivalent.</p> <p>If you are considering this course to enhance your opportunities for Skilled Migration into Australia, you should consult a qualified Australian Migration Agent for further Advice.</p> <p>Course credits may apply.</p>
<b>COURSE COST</b>	<p><b>\$24,000.00</b> (including \$AU 500.00 non-refundable enrolment deposit)</p> <p>Plus: OHSC if requested + First Aid Course + Uniform/tools (e.g. Chef kit) required for course</p> <p>Note: Course fee subject to change at any time.</p>
<b>STUDY MODE</b>	Full time, minimum 21 hours a week. Students are required to attend training at our CADET Caloundra College.
<b>ASSESSMENT METHODS</b>	<p>Assessment is competency based and non-graded. Students are required to demonstrate their ability to perform work tasks to workplace standards. Students are assessed in a variety of ways during practical and theory classes. Assessments may include:</p> <p>Written/Oral Questions Role Play Practical Observation</p>
<b>FURTHER STUDY PATHWAYS</b>	On completion of this course, students may be eligible to receive credits against an Australian University Degree. Units of competency contained in this course can also be used as Direct Credit against further Vocational Diploma study under the Australian Qualification Framework (AQF).

<b>COURSE CONTENT</b>	<p>SITXCCS002A Provide Quality Customer Service  SITXCCS003A Manage Quality Customer Service  SITXCOM001A Work with Colleagues and Customers  SITXCOM002A Work in a socially diverse environment  SITXCOM003A Deal with Conflict Situations  SITXFIN003A Interpret Financial Information  SITXFIN004A Manage Finances within a Budget  SITXFIN005A Prepare and Monitor Budgets  SITXGLC001A Develop and update legal knowledge required for business compliance</p> <p>SITXHRM001A Coach others in Job Skills  SITXHRM003A Roster Staff  SITXHRM005A Lead and Manage People  SITXHRM007A Manage Workplace Diversity  SITXINV001A Receive and Store Stock  SITXINV002A Control and Order Stock  SITXMGT001A Monitor Work Operations  SITXMGT002A Develop and Implement Operational Plans  SITXMGT006A Establish and Conduct Business Relationships  SITXOHS001A Follow Health and Safety and Security Procedures  SITXOHS002A Follow Workplace hygiene procedures  SITXOHS004A Implement and Monitor Workplace, Health, Safety and Security Practices</p> <p>SITXOHS005A Establish and maintain an OHS system  SITHCCC028A Prepare, cook and serve food for menus</p> <p><b>Electives:</b></p> <p>SITHCCC002A Present Food  SITHCCC003A Receive and store kitchen supplies  SITHCCC004A Clean and maintain kitchen premises  SITHCCC005A Use basic methods of cookery  SITHCCC006A Prepare appetisers 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 Seafood  SITHCCC012A Select, Prepare and Cook Meat  SITHCCC013A Prepare Hot and Cold Desserts  SITHCCC014A Prepare pastries, cakes and yeast goods  SITHCCC016A Develop cost effective menus  SITHCCC027A Prepare, Cook and Serve food for food service  SITHCCC001A Organise and Prepare Food</p> <p style="text-align: center;"><b>Additional Commercial Cookery Units:</b></p> <p>SITHIND001A Develop and update Hospitality Industry Knowledge  SITHCCC007A Prepare Sandwiches  SITHCCC029A Prepare Foods according to dietary and cultural needs  SITHCCC015A Plan &amp; Prepare for a buffet  SITXFSA003A Transport and store food in a safe and hygienic manner  HLTFA301B Apply First Aid</p>
<b>CAMPUS FACILITIES</b>	Internet Café, football fields, volleyball court, pool table, café, BBQ area.

<b>EQUIPMENT, LEARNING &amp; LIBRARY RESOURCES AVAILABLE TO STUDENTS</b>	Use of internet facilities Hospitality training resources and work books
<b>CADET CAMPUS LOCATION/S &amp; CONTACT DETAILS</b>	CADET International College 9 George Street, Caloundra Q 4551 Ph: +617 5436 6000
<b>LEGAL ENTITY &amp; CRICOS CODE</b>	Community Agency for Development, Employment & Training Inc. trading as CADET International College CRICOS Institution Code 02828F