

Course Code: SIT50416 CRICOS Course Code: 094091C

# DIPLOMA OF HOSPITALITY MANAGEMENT

QUALIFIED TRAINERS  
EFFECTIVE STUDENT SUPPORT  
LEADERSHIP AND MANAGEMENT  
SMALL CLASS SIZE  
COMPETITIVE FEES



RTO Code:41532 CRICOS Code:03502J

Education  
*Redefined*

# DIPLOMA OF HOSPITALITY MANAGEMENT

## ENTRY REQUIREMENTS

### Academic Entry Requirements

- Completion of Year 12 or high school or equivalent in applicant's home country (Subject to the country Assessment Level).
- International Students must be over 18 years of age before commencing studies.

There are no course specific entry requirements for this qualification.

### English Language Requirements

- International Students must have a good command of written and spoken English.
- International students who do not have English as first language will need to show that they are capable of completing the course successfully by meeting at least one of the following entry requirements:
  - An IELTS score (Academic Module) of 5.5 with no individual band score less than 5.0, or
  - Certificate IV or Higher of AQF qualification or
  - PTE, with the minimum of overall 43 score (at least 36 score in each module)
  - Students with 5.0 bands will be considered if they have completed ELICOS program for minimum of 10 weeks
  - NYC in house English Placement Test for onshore applicants from Level 1 & 2 countries onlyNote: All applicants from Level 3 countries must sit IELTS or PTE and obtain the required score before they can be enrolled into this course.

## COURSE DESCRIPTION

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 specialisation in accommodation services, cookery, food and beverage and gaming.

### Note:

- \*Please familiarise yourself with New York College's Refund Policy
- \*\*The Resource Fee ensures students receive printed notes, access to wifi for the duration of their course, uniform and a 5 piece knife set.

## STUDY PATHWAY AND CAREER OPPORTUNITIES

Once students have completed the SIT50416 Diploma of Hospitality Management, they will be able to seek employment as a manager within the Hospitality environment or begin a business venture or undertake further studies.

## ASSESSMENT

- Observation of the learner performing /demonstrating practical tasks
- Practical training and assessment is completed in commercial kitchens, including New York College Commercial kitchen
- Written and oral questions
- Written reports
- Project
- Work-based training

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is the assessment process for recognizing competencies gained through previous learning, work and life experiences. Students who have completed any of the subjects or have practical experience that can be used for RPL, can contact NYC prior to enrolment. In order to be granted RPL, candidates are required to provide evidence that they are already competent in the specific subject/subjects and these evidences should be valid, authentic, current and sufficient.

## Work Based Training

This course includes work-based training of a minimum of 12 shifts. During work-based training, students will be able to practice their skills and knowledge in real workplace settings. Trainers/ Assessors will visit the workplace. Work based training will be organised by New York College or students can also find a workplace of their choice. Both ways the host employer and their premises will be inspected and approved by New York College.

## COURSE DURATION/ MODE/ \*FEES

- Full Time: 52 weeks (including 4 weeks Holidays)
- Face-to-face classroom based learning and work based
- Tuition Fees: AUD9500.00
- Enrolment Fee: AUD200.00
- \*\*Resource Fee: AUD800.00

**COURSE STRUCTURE/UNITS OF COMPETENCY**

In order to gain the certificate, 28 units must be completed for this qualification

<b>Code</b>	<b>Title</b>	<b>Core/Elective</b>
BSBDIV501	Manage diversity in the workplace	C
BSBMGT517	Manage operational plan	C
SITXCCS007	Enhance customer service experiences	C
SITXCCS008	Develop and manage quality customer service practices	C
SITXCOM005	Manage Conflict	C
SITXFIN003	Manage finances within a budget	C
SITXFIN004	Prepare and monitor budgets	C
SITXGLC001	Research and comply with regulatory requirements	C
SITXHRM002	Roster staff	C
SITXHRM003	Lead and manage people	C
SITXMGT001	Monitor work operations	C
SITXMGT002	Establish and conduct business relationships	C
SITXWHS003	Implement and monitor work health and safety practices	C
SITXFSA001	Use hygienic practices for food safety	E
SITHKOP005	Coordinate cooking operations	E
SITHCCC003	Prepare and present sandwiches	E
SITHCCC005	Prepare dishes using basic methods of cookery	E
SITHCCC006	Prepare appetisers and salads	E
SITHCCC007	Prepare stocks, sauces and soups	E
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	E
SITHCCC012	Prepare poultry dishes	E
SITHCCC013	Prepare seafood dishes	E
SITHCCC014	Prepare meat dishes	E
SITXFSA002	Participate in safe food handling practices	E
BSBINN201	Contribute to workplace innovation	E
BSBCUS402	Address customer needs	E
SITHCCC004	Package prepared foodstuffs	E
SITHCCC017	Handle and serve cheese	E

More details are available in student handbook which can be downloaded from our website at [www.newyorkcollege.edu.au](http://www.newyorkcollege.edu.au)

# Education Redefined

## New York College

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