

Diploma of Hospitality Management

National Course Code: SIT50422
CRICOS Course Code: 114629D

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GEN INSTITUTE

National Provider Code : 41126 | CRICOS : 03572F

Diploma of Hospitality Management

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Delivery Mode: Face to Face

Campuses: Practical 236-238 Union Road Ascot vale, Vic

Qualification 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 acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

Entry Requirements

- Must be at least 18 years of age or over at the time of commencement of the course.
- Completed Year 12 (Australian) or equivalent.
- International students must meet Student Visa requirements and provide evidence of English language proficiency with a minimum score of IELTS 6.0 or equivalent or study minimum of 6 weeks of upper intermediate level ELICOS at at approved ELT centre.
- Prospective students seeking for enrolment at Gen Institute will have to successfully complete a placement test at the required ACSF level of qualification that provides Gen Institute insight into student's capability and helps it make a decision on whether the student possess sufficient LLN skills to pursue the qualification they are looking to be enrolled in.

Physical Requirements

Students who participate in this course will need the physical capability to lift and carry heavy pots; have unrestricted use of both hands to use kitchen tools and equipment efficiently and be able to stand up in a kitchen/restaurant all day.

Safety Requirement

Every student is required to wear Personal Protection Equipment (PPE): safety boots and Chef uniform at every training session/practical demonstration session.

Resource Requirements

- PC/Laptop or Tablet
- Speakers/Headphones and a Microphone
- A web camera
- Microsoft Office
- PDF Reader

Course Duration

Total duration for this qualification is 64 weeks (including 6 weeks of holidays). of full time study. Students study 20 hours per week face to face. Students need to gain competency in 28 units (11 core units and 17 elective units) to complete this course.

Course Structure

Unit Code	Unit Name	Core / Elective
SITXFSA005	Use hygienic practices for food safety	Elective
SITHCCC023	Use food preparation equipment	Elective
SITXFSA006	Participate in safe food handling practices	Elective
SITXINV006	Receive, store and maintain stock	Elective
SITHCCC027	Prepare dishes using basic methods of cookery	Elective
SITHCCC031	Prepare vegetarian and vegan dishes	Elective
SITHCCC036	Prepare meat dishes	Elective
SITHCCC037	Prepare seafood dishes	Elective
SITHPAT016	Produce desserts	Elective
SITHCCC042	Prepare food to meet special dietary requirements	Elective
SITHKOP013	Plan cooking operations	Elective
SITHKOP010	Plan and cost recipes	Elective
SITHKOP015	Design and cost menus	Elective
SITXFSA008	Develop and implement a food safety program	Elective
SITXMPR014	Develop and implement marketing strategies	Elective
SITXHRM008	Roster staff	Core
SITXHRM010	Recruit, select and induct staff	Elective
SITXMGT005	Establish and conduct business relationships	Core
SITXCOM010	Manage conflict	Core
SITXHRM009	Lead and manage people	Core
SITXFIN009	Manage finances within a budget	Core
SITXMGT004	Monitor work operations	Core
SITXCCS015	Enhance customer service experiences	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITXHRM012	Monitor staff performance	Elective

Fees

Enrolment Fees – Non-Refundable AUD $500.00 Per Student

Tuition Fees - Diploma of Hospitality Management AUD $17000.00

Material Fee - Diploma of Hospitality Management AUD $2000

Course fee and itemized fee details are available on http://gen.edu.au/fees-and-charges/
Payment plan option is available to students.

Recognition of Prior Learning and Credit Transfer

Learners with prior learning and work experience can apply for Recognition of Prior Learning (RPL). Learners who have completed corresponding units of competency and/or units contained within the packaging rules can apply for Credit Transfer.

Training and assessment methods

Training is conducted in the classroom as well as in training kitchen when required to simulate real work environment. The delivery may include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Assessments comprise of

- Demonstrations
- Written Questions Answers
- Case Studies
- Projects



Note – Information, Policies and Procedures, Fees and Charges

Students have access to all our policies and procedures available on our website http://gen.edu.au
Students are advised to read these prior to enrolment in addition to the information contained in this brochure.
Please read this Information in Combination with the Pre-Enrolment Information Brochure

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