



VET FEE-HELP Approved Course



NATIONALLY RECOGNISED
TRAINING

SIT50313 Diploma of Hospitality

WHAT IS THE QUALIFICATION ABOUT?

This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

COURSE ENTRY REQUIREMENT

There are no training package entry requirements for this qualification.

New England College entry requirements include:

- Be able to demonstrate an interest in the hospitality industry.
- Candidates are to complete a Language Literacy and Numeracy assessment at application for admission which is used to determine the level of support (if any) that may be required or adjustment needed to the training plan on enrolment.
- Student Awareness: - A Dress Code will be required during practical / simulated training sessions and assessment at NEC and for practical placement. The students are responsible to cover the cost for their uniform at the time of enrolment.
- Practical placement is a requirement to complete this qualification.

New England College entry requirements for student's wanting to take up a VET FEE-HELP loan option are required to access and read the VET FEE-HELP Student information handbook and must be able to meet the VET FEE-HELP Eligibility requirements.

Students are only able to access and apply for VET FEE-HELP 48 hours after confirmation of enrolment with New England College.

CERTIFICATE ISSUE

A certificate is issued where all 28 units have been deemed competent. A statement of attainment is issued when only some units are deemed competent and the course is not completed in full.

Issuing of your certificate and or statement of attainment occurs within 30 days of last unit being deemed competent; however this may be delayed in the event that you have not provided your Unique Student Identifier (USI) or you have outstanding debts not finalised.



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QUALIFICATION RULES AND UNITS OF COMPETENCY

28 units in total: 13 core units + 15 elective units

The following lists of units of competency have been selected as being an appropriate combination and suitable for industry required outcomes. *Elective can be chosen according to the requirement of the clients*

| Unit Code | Unit Title |
|------------|--|
| BSBDIV501A | Manage diversity in the workplace |
| SITXCCS401 | Enhance the customer service experience |
| SITXCCS501 | Manage quality customer service |
| SITXMGT501 | Establish and conduct business relationships |
| SITXHRM402 | Lead and manage people |
| SITXMGT401 | Monitor work operations |
| SITXCOM401 | Manage conflict |
| SITXHRM503 | Monitor staff performance |
| SITXHRM501 | Recruit, select and induct staff |
| SITSHRM401 | Roster staff |
| SITXGLC501 | Research and comply with regulatory requirements |
| SITXWHS401 | Implement and monitor work health and safety practices |
| BSBMGT515A | Manage operational plan |
| SITXFIN402 | Manage finances within a budget |
| SITXFIN501 | Prepare and monitor budgets |
| BSBSUS501A | Develop workplace policy and procedures for sustainability |
| SITXFSA101 | Use hygienic practices for food safety |
| SITXFSA401 | Develop and implement a food safety program |
| SITXINV401 | Control stock |
| SITHKOP501 | Design and cost menus |
| SITHKOP402 | Develop menus for special dietary requirements |
| SITHKOP404 | Plan catering for events or functions |
| SITHFAB309 | Provide advice on food |
| SITHFAB310 | Provide advice on food and beverage matching |
| SITHKOP401 | Plan and display buffets |
| SITHCCC309 | Work effectively as a cook |
| SITHCCC307 | Prepare food to meet special dietary requirements |
| SITHFAB501 | Manage the sale or service of wine |



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HOW LONG WILL IT TAKE?

Refer to the VET FEE-HELP Course Schedule

- Duration – 52 weeks

The completion time will vary depending upon the individual learner, delivery mode, and whether or not Credit Transfers or Recognition of Prior Learning (RPL) applies.

DELIVERY AND ASSESSMENT

Training and Assessment will be conducted through a combination of a blended learning environments. Both knowledge and practical assessments are required to be completed with a competent outcome for each unit to achieve your certificate.

Blended environments may be a combination of classroom / workshop sessions and or distance / online. This may vary to suit individual learner needs.

PRACTICAL PLACEMENT

As part of this course, there is a minimum of 48 shifts / 100 hours of practical placement required to achieve this course. While you are on the job training you will be supervised and guided by experience professional staff. Trainers will visit you in the workplace.

New England College will arrange your placement for you. Students will need to be available for shift from Monday to Friday, 5am – 10pm. NOTE: you may be required to do weekend shifts – this is clarified with individual workplaces.

If you fail to attend the arranged practical placement you will be required to organise your own placement.

When attending any Hospitality work placement you must wear a student uniform at all times, you are responsible for the supply and cost of the following:

Note: variations of uniform may be required dependant on the workplace requirements.

- Plain black pants or slacks. No denim, cargo pants, leggings or track suit pants.
- Chef's uniform: Coat, black or checkered pants, necktie, and knee length aprons, Chef's hat, necktie, hairnet, side towels; Safe, non-slip, closed in-toe shoes

New England College will assist student's to access supply of the Chef's uniform for them to purchase.

CAREER OUTCOMES

Employment outcomes targeted by this qualification may include:

- ✓ Banquet or function manager
- ✓ Executive housekeeper

PATHWAYS TO FURTHER STUDY

After completing this course, individuals could progress to Advanced Diploma of Hospitality or higher education qualifications in management.

FEES AND CHARGES

Refer to our fees and charges brochure.

VET FEE-HELP Student loan applies to this course.

ENROLMENT

Enrol either online or contact our Admissions Officers

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