

SIT30713 Certificate III in Hospitality

CRICOS Code 081311C



Course Outcomes

This qualification reflects the role of skilled operators who use a range of well-developed hospitality skills. Graduates are equipped to work in various hospitality enterprises where they use discretion and judgement and have a sound knowledge of industry operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities in areas such as accommodation services, food and beverage and gaming.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

There are no prerequisites associated with this qualification.

Individuals may enter SIT30713 Certificate III in Hospitality with limited or no vocational experience and without a lower level qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au

Or contact the enrolment team

The following items are Included in the Resource fees:

iPad & eLearning resources
RSA Certificate
Barista Certificate
First Aid Certificate

Course Duration

This is a 40 week course consisting of 20 hours training per week.

Course intake dates

For information on course dates and timetables please visit

www.evolution.edu.au

Or contact the enrolment team

Phone: **02 8275 5300**



Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Pathways

The certificate III in Hospitality provides participants with a variety of career pathway options including:

- Food and Beverage
- Accommodation Services
- Operations Management
- Front office/reception
- Bar & Nightclub operations

Course Contents

The Certificate III in Hospitality requires the completion of 15 units of competency including 7 core units and 8 electives.

Units of Competency

Core

| | |
|------------|--|
| BSBWOR203B | Work effectively with others |
| SITHIND201 | Source and use information on the hospitality industry |
| SITHIND301 | Work effectively in hospitality service |
| SITXCCS303 | Provide service to customers |
| SITXCOM201 | Show social and cultural sensitivity |
| SITXHRM301 | Coach others in job skills |
| SITXWHS101 | Participate in safe work practices |

Core Elective Unit

| | |
|------------|---|
| SITXFSA101 | Use hygienic practices for food safety |
| SITHIND101 | Use Hygienic practices for Hospitality Services |

Electives

This qualification can lead to several career outcomes.

Elective units are packaged for the following career pathways:

- Accommodations Services
- Food and Beverage
- Operations Management
- Front office/reception

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Food & Beverage Pathway – Electives

| | |
|------------|--|
| SITHFAB309 | Provide advice on food |
| SITHFAB310 | Provide advice on food and beverage matching |
| SITHFAB201 | Provide responsible service of alcohol |
| SITHFAB203 | Prepare and serve non-alcoholic beverages |
| SITHFAB204 | Prepare and serve espresso coffee |
| SITHFAB307 | Provide table service of food and beverage |
| SITXFSA101 | Use hygienic practices for food safety |

Accommodation Pathway - Electives

| | |
|-------------|---|
| SITHACS201 | Provide housekeeping services to guests |
| SITHACS202 | Prepare Rooms for guests |
| SITHACS204 | Provide porter services |
| CPPCLO2001A | Maintain hard floor surfaces |
| CPPCLO2004A | Maintain carpeted floors |
| CPPCLO2009A | Clean glass surfaces |
| CPPCLO2035A | Maintain cleaning storage areas |

Front Desk Pathway - Electives

| | |
|------------|--|
| BSBITU306A | Design and produce business documents |
| HLTFA311A | Apply first aid |
| BSBCMM201A | Communicate in the workplace |
| SITHACS303 | Provide accommodation reception services |
| SITTTSL305 | Process reservations |
| SITTTSL308 | Use a computerised reservations or operations system |
| SITXCCS201 | Provide visitor information |



NATIONALLY RECOGNISED
TRAINING

SIT30913 Certificate III in Asian Cookery

CRICOS Code 085522D

Course Outcomes

This qualification reflects the role of qualified cooks in Asian kitchens who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Career Opportunities

This qualification provides a pathway to work as a cook in various organisations where Asian food is prepared and served, including restaurants, hotels, clubs, pubs and cafes.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

There are no prerequisites associated with this qualification.

Individuals may enter SIT30913 Certificate III in Asian Cookery with limited or no vocational experience and without a lower level qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au
Or contact the enrolment team

The following items are Included in the Compulsory Costs:

Full Chefs Uniform
Toolkits - Commercial cookery starter kit
iPad & eLearning resources.

Course Duration

This is a 60 weeks course consisting of 20 hours of training per week.

Course intake dates

For information on course dates and timetables please visit www.evolution.edu.au

Or contact the enrolment team Phone: **02 8275 5300**

Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.
The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Contents

The Certificate III in Asian Cookery requires the completion of 25 units of competency including 20 core units and 5 electives.

Units of Competency

Core

| | |
|------------|---|
| BSBWOR203B | Work effectively with others |
| SITHCCC101 | Use food preparation equipment |
| SITHASC201 | Produce dishes using basic methods of Asian cookery |
| SITHASC203 | Produce Asian stocks and soups |
| SITHASC204 | Produce Asian sauces, dips and accompaniments |
| SITXFSA101 | Use hygienic practices for food safety |
| SITHKOP101 | Clean kitchen premises and equipment |
| BSBSUS201A | Participate in environmentally sustainable work practices |
| SITXINV202 | Maintain the quality of perishable items |
| SITHKOP302 | Plan and cost basic menus |
| SITXFSA201 | Participate in safe food handling practices |
| SITHASC202 | Produce Asian appetisers and snacks |
| SITHASC205 | Produce Asian salads |
| SITXHRM301 | Coach others in job skills |
| SITXWHS101 | Participate in safe work practices |
| SITHCCC307 | Prepare food to meet special dietary requirements |
| SITHASC206 | Produce Asian rice and noodles |
| SITHASC301 | Produce Asian cooked dishes |
| HLTAID003 | Provide first aid |
| SITHCCC309 | Work effectively as a cook |

Elective Core

| | |
|------------|------------------------|
| SITHASC302 | Produce Asian desserts |
|------------|------------------------|

Elective

| | |
|------------|---|
| SITXCOM201 | Show social and cultural sensitivity |
| SITXINV201 | Receive and store stock |
| SITHKOP403 | Coordinate cooking operations (Workplace) |



BSBCUS301A Implement and monitor environmentally sustainable work practices



NATIONALLY RECOGNISED
TRAINING

SIT30813 Certificate III in Commercial Cookery

CRICOS Code 081309G

Course Outcomes

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. Graduates are equipped to work in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities such as a cook in a commercial, industrial, or retail food operation or hospitality enterprise.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

There are no prerequisites associated with this qualification.

Individuals may enter SIT30813 Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au

Or contact the enrolment team

The following items are Included in the Resource Costs:

Full Chefs Uniform

Toolkits - Commercial cookery starter kit

iPad & eLearning resources

Course Duration

This is a 65 weeks course consisting of 20 hours of training per week.

Course intake dates

For information on course dates and timetables please visit

www.evolution.edu.au

Or contact the enrolment team

Phone: **02 8275 5300**



Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Contents

The Certificate III in Commercial Cookery requires the completion of 25 units of competency including 22 core units and 3 electives.

Units of Competency

Core

| | |
|-------------|---|
| BSBWOR203B | Work effectively with others |
| SITHCCC101A | Use food preparation equipment Produce dishes using basic methods of cookery |
| SITHCCC201 | Produce appetisers and salads |
| SITHCCC202 | Produce stocks ,soups, and sauces |
| SITHCCC203 | Use hygienic practices for food safety |
| SITXFSA101 | Clean Kitchen Premises and Equipment |
| SITHKOP101 | Participate in environmentally sustainable work practices |
| BSBSUS201A | Maintain the quality of perishable supplies |
| SITXINV202 | Participate in safe food handling practices |
| SITXFSA201 | Produce vegetable, fruit, egg, and farinaceous dishes |
| SITHCCC204 | Produce poultry dishes |
| SITHCCC301 | Produce Seafood dishes |
| SITHCCC302 | Produce Meat dishes |
| HLTAID003 | Provide first aid |
| SITXHRM301 | Coach others in job skills |
| SITXWHS101 | Participate in safe work Practices |
| SITHCCC307 | Prepare food to meet special dietary requirements |
| SITHCCC308 | Produce cakes, pastries and breads |
| SITHPAT306 | Produce Desserts |
| SITHKOP302 | Plan and cost basic menus |
| SITHCCC309 | Work effectively as a cook |

Elective

| | |
|------------|--------------------------------------|
| SITHCCC207 | Use Cookery Skills Effectively |
| SITXCOM201 | Show social and cultural sensitivity |
| SITXINV201 | Receive and store stock |



SIT31113 Certificate III in Patisserie

CRICOS Code 081310D

Course Outcomes

This qualification reflects the role of pastry chefs who use a wide range of patisserie skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities such as a cook in a commercial, industrial, or retail food operation or hospitality enterprise.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

There are no prerequisites associated with this qualification. Individuals may enter SIT31113 Certificate III in Patisserie with limited or no vocational experience and without a lower level qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au

Or contact the enrolment team

The following items are Included in the Resource fees:

Full Chefs Uniform
Toolkits - Patisserie starter kit
iPad & eLearning resources

Course Duration

This is a 52 weeks course consisting of 20 hours of training per week (including Holidays).

Course intake dates

For information on course dates and timetables please visit www.evolution.edu.au

Or contact the enrolment team

Phone: 02 8275 5300



Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Contents

The Certificate III in Patisserie requires the completion of 22 units of competency including 18 core units and 4 electives.

Units of Competency

| Core | |
|-------------|---|
| BSBWOR203B | Work effectively with others |
| SITHCCC101A | Use food preparation equipment |
| SITHCCC201 | Produce dishes using basic methods of cookery |
| SITXFSA101 | Use hygienic practices for food safety |
| SITHKOP101 | Clean Kitchen Premises and Equipment |
| BSBSUS201A | Participate in environmentally sustainable work practices |
| SITXINV202 | Maintain the quality of perishable supplies |
| SITXWHS101 | Participate in safe work Practices |
| SITHPAT301 | Produce cakes |
| SITHPAT302 | Produce gateaux, torten and cakes |
| SITHPAT303 | Produce pastries |
| HLTAID003 | Provide first aid |
| SITHPAT304 | Produce yeast based bakery products |
| SITXFSA201 | Participate in safe food handling practices |
| SITXHRM301 | Coach others in job skills |
| SITHPAT305 | Produce petit fours |
| SITHPAT306 | Produce desserts |
| SITHCCC207 | Use cookery Skills effectively |
| Elective | |
| SITXINV201 | Receive and store stock |
| SITXCOM201 | Show social and cultural sensitivity |
| SITHCCC202 | Produce appetisers and salads |
| SITHCCC203 | Produce stocks ,soups, and sauces |



SIT40513 Certificate IV in Asian Cookery

CRICOS Code 085588G

Course Outcomes

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in an Asian kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

Career Opportunities

This qualification provides a pathway to work as a cook in various organisations where Asian food is prepared and served, including restaurants, hotels, clubs, pubs and cafes.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

There are no prerequisites associated with this qualification. Individuals may enter SIT40513 Certificate IV in Asian Cookery with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au
Or contact the enrolment team

The following items are Included in the Compulsory Costs:

Full Chefs Uniform
Toolkits - Commercial cookery starter kit
iPad & eLearning resources.

Course Duration

This is a 72 weeks course consisting of 20 hours of training per week.

Course intake dates

For information on course dates and timetables please visit www.evolution.edu.au
Or contact the enrolment team Phone: **02 8275 5300**

Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Contents

The Certificate IV in Asian Cookery requires the completion of 30 units of competency including 24 core units and 6 electives.

Units of Competency

Core

| | |
|------------|--|
| SITHCCC101 | Use food preparation equipment |
| SITHASC201 | Produce dishes using basic methods of Asian cookery |
| SITHASC203 | Produce Asian stocks and soups |
| SITHASC204 | Produce Asian sauces, dips and accompaniments |
| SITXFSA101 | Use hygienic practices for food safety |
| SITXINV202 | Maintain the quality of perishable items |
| SITHKOP302 | Plan and cost basic menus |
| SITXFSA201 | Participate in safe food handling practices |
| SITHASC202 | Produce Asian appetisers and snacks |
| SITHASC205 | Produce Asian salads |
| SITXHRM301 | Coach others in job skills |
| SITHCCC307 | Prepare food to meet special dietary requirements |
| SITHASC206 | Produce Asian rice and noodles |
| SITHASC301 | Produce Asian cooked dishes |
| HLTAID003 | Provide first aid |
| SITHCCC309 | Work effectively as a cook |
| SITHKOP403 | Coordinate cooking operations (Workplace) |
| SITXWHS401 | Implement and monitor work health and safety practices |
| BSBCUS301A | Implement and monitor environmentally sustainable work practices |
| BSBDIV501A | Manage diversity in the workplace |
| SITXHRM402 | Lead and manage people |
| SITXCOM401 | Manage conflict |
| SITXFIN402 | Manage finances within a budget |
| SITXMG401 | Monitor work operations |

Elective

| | |
|------------|---|
| BSBWOR203B | Work effectively with others |
| SITXCOM201 | Show social and cultural sensitivity |
| SITXINV201 | Receive and store stock |
| SITHKOP101 | Clean kitchen premises and equipment |
| BSBSUS201A | Participate in environmentally sustainable work practices |
| SITHASC302 | Produce Asian desserts |



SIT40413 Certificate IV in Commercial Cookery

CRICOS Code 085524B

Course Outcomes

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. Graduates are equipped to work in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities such as a cook in a commercial, industrial, or retail food operation or hospitality enterprise.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

There are no prerequisites associated with this qualification.

Individuals may enter SIT40413 Certificate IV in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au

Or contact the enrolment team

The following items are included in the fees for this course:

Full Chefs Uniform
Toolkits - Commercial cookery starter kit
iPad
eLearning resources

Course Duration

This is a 104 weeks course consisting of 20 hours of Face to face training per week.

Course intake dates

For information on course dates and timetables please visit www.evolution.edu.au

Or contact the enrolment team

Phone: **02 8275 5300**



Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Content

The Certificate IV in Commercial Cookery requires the completion of 33 units of competency including 27 core units and 6 electives.

Units of Competency

| Core | |
|------------|--|
| BSBDIV501A | Manage diversity in the workplace |
| BSBSUS301A | Implement and monitor environmentally sustainable work practices |
| HLTAID003 | Provide first aid |
| SITHCCC101 | Use food preparation equipment |
| SITHCCC201 | Produce dishes using basic methods of cookery |
| SITHCCC202 | Produce appetisers and salads |
| SITHCCC203 | Produce stocks, sauces and soups |
| SITHCCC204 | Produce vegetable, fruit, egg and farinaceous dishes |
| SITHCCC301 | Produce poultry dishes |
| SITHCCC302 | Produce seafood dishes |
| SITHCCC303 | Produce meat dishes |
| SITHCCC307 | Prepare food to meet special dietary requirements |
| SITHCCC308 | Produce cakes, pastries and breads |
| SITHCCC309 | Work effectively as a cook |
| SITHKOP302 | Plan and cost basic menus |
| SITHKOP402 | Develop menus for special dietary requirements |
| SITHKOP403 | Coordinate cooking operations |
| SITHPAT306 | Produce desserts |
| SITXCOM401 | Manage conflict |
| SITXFIN402 | Manage finances within a budget |
| SITXFSA101 | Use hygienic practices for food safety |
| SITXFSA201 | Participate in safe food handling practices |
| SITXHRM301 | Coach others in job skills |
| SITXHRM402 | Lead and manage people |
| SITXINV202 | Maintain the quality of perishable items |
| SITXMG401 | Monitor work operations |
| SITXWHS401 | Implement and monitor work health and safety practices |
| Elective | |
| SITXCCS401 | Enhance the customer service experience |
| SITHCCC207 | Use Cookery Skills Effectively |
| BSBSUS201A | Participate in environmentally sustainable work practices |
| SITXINV201 | Receive and store stock |
| SITHKOP101 | Clean Kitchen Premises and Equipment |
| SITXCOM201 | Show social and cultural sensitivity |

SIT40313 Certificate IV in Hospitality

CRICOS Code 085523C

Course Outcomes

This qualification reflects the role of skilled operators who use a broad range of hospitality skills combined with sound knowledge of industry operations. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. Many individuals have supervisory responsibilities and plan, monitor and evaluate the work of team members.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities and work as a team leader or supervisor in hospitality organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops.

Entry Requirements

Local/Domestic Students: This qualification requires a good command of spoken and written English; Participants must have the capacity to interact with others as part of a team, with customers and staff, with the ability to read and write to enable effective communication within a business or enterprise.

Prerequisites

There are no prerequisites associated with this qualification.

Individuals may enter SIT40313 Certificate IV in Hospitality with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au

Or contact the enrolment team

The following items are Included in the Course fees:

Corporate / Front of house uniform

iPad

eLearning resources

Course Duration

This is a 78 week course consisting of 20 hours of Face to face training per week.

Course intake dates

For information on course dates and timetables please visit

www.evolution.edu.au

Or contact the enrolment team

Phone: **02 8275 5300**



Pathways

The certificate IV in Hospitality provides participants with a variety of career pathway options including:

- Food and Beverage
- Accommodation Services
- Operations Management
- Front office/reception
- Bar & Nightclub operations

Training Delivery

Training for this course can be delivered via on campus classroom or work based format.

On Campus is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Contents

The Certificate IV in Hospitality requires the completion of 21 units of competency including 9 core units and 12 electives.

Units of Competency

Core

| | |
|------------|--|
| BSBDIV501A | Manage diversity in the workplace |
| SITHIND301 | Work effectively in hospitality service |
| SITXCCS401 | Enhance the customer service experience |
| SITXCOM401 | Manage conflict |
| SITXFIN402 | Manage finances within a budget |
| SITXHRM301 | Coach others in job skills |
| SITXHRM402 | Lead and manage people |
| SITXMGT401 | Monitor work operations |
| SITXWHS401 | Implement and monitor work health and safety practices |

Core Elective Unit

| | |
|------------|--|
| SITXFSA101 | Use hygienic practices for food safety |
|------------|--|

Elective

This qualification can lead to several career outcomes.

Elective units are packaged for the following career pathways:

- Accommodations Services
- Food and Beverage
- Operations Management
- Front office/reception
- Bar & Nightclub operations



SIT50313 Diploma of Hospitality

CRICOS Code 081308J

Course Outcomes

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.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities in a variety of hospitality industry sectors as a departmental or small business manager.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

Students must have successfully completed a Certificate III level qualification prior to entering Diploma of Hospitality SIT50312. Certificate III qualifications could include:

- Commercial Cookery
- Patisserie
- Hospitality
- Travel

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au

Or contact the enrolment team

The following items are Included in the Resources Costs:

iPad & eLearning resources

Course Duration

This is a 36 week course consisting of 20 hours of training per week (including Holidays).

Course intake dates

For information on course dates and timetables please visit www.evolution.edu.au

Or

contact the enrolment team

Phone: **02 8275 5300**



Pathways

The Diploma of Hospitality provides participants with a variety of career pathway options including:

- Commercial Cookery
- Patisserie
- Food and Beverage
- Accommodation Services
- General Operations

Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Contents

The Diploma of Hospitality requires the completion of 28 units of competency including 13 core units and 15 electives.

Units of Competency

| Core | |
|-------------|--|
| BSBDIV501A | Manage diversity in the workplace |
| SITXCOM401 | Manage conflict |
| SITXGLC501 | Research and comply with regulatory requirements |
| SITXHRM401 | Roster staff |
| SITXCCS401 | Enhance the customer service experience |
| SITXCCS501 | Manage quality customer service |
| SITXHRM402 | Lead and manage people |
| SITXMG501 | Establish and conduct business relationships |
| SITXGMGT401 | Monitor work operations |
| BSBMGT515A | Manage operational plan |
| SITXWHS401 | Implement and Monitor work health and safety practices |
| SITXFIN402 | Manage finances within a budget |
| SITXFIN501 | Prepare and monitor budgets |

Core Elective Units

| | |
|------------|---|
| SITXFSA101 | Use hygienic practices for food safety |
| SITHIND101 | Use Hygienic practices for hospitality services |
| SITHIND301 | Work effectively in hospitality service |
| SITHCCC309 | Work effectively as a cook |

Electives

This qualification can lead to several career outcomes.

Elective units are packaged for the following career pathways:

- Accommodations Services
- Food and Beverage
- Operations Management
- Front office/reception
- Commercial Cookery – Chef
- Patisserie - Pastry Chef

SIT60313 Advanced Diploma of Hospitality

CRICOS Code 081312B

Course Outcomes

This qualification reflects the role of individuals operating at a senior level who use substantial industry knowledge and wide-ranging, specialised managerial skills. They operate independently, take responsibility for others and make a range of strategic business decisions.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities in a variety of hospitality industry sectors as a senior manager in large organisation or small business owner or manager.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

Students must have successfully completed a Certificate III and Diploma level qualification in Hospitality prior to entering the Advanced Diploma of Hospitality SIT50312.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au

Or contact the enrolment team

The following items are included in the compulsory costs:

iPad & eLearning resources



Course Duration

This is a 130 week course consisting of 20 hours training per week.

Course intake dates

For information on course dates and timetables please visit www.evolution.edu.au

Or contact the enrolment team

Phone: **02 8275 5300**

Pathways

The Advanced Diploma of Hospitality provides participants with a variety of career pathway options including:

- Commercial Cookery or Patisserie
- Food and Beverage
- Accommodation Services
- General Operations

Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Contents

The Advanced Diploma of Hospitality requires the completion of 33 units of competency including 17 core units and 16 electives.

Units of Competency

| Core | |
|----------------|--|
| BSBDIV501A | Manage diversity in the workplace |
| SITXFIN601 | Manage Physical assets |
| BSBFIM601A | Manage Finances |
| SITXGLC501 | Research and comply with regulatory requirements |
| SITXHRM501 | Recruit select and induct staff |
| SITXHRM503 | Monitor staff performance |
| SITXCCS501 | Manage quality customer service |
| SITXHRM402 | Lead and manage people |
| SITXMG501 | Establish and conduct business relationships |
| SITXGMT401 | Monitor work operations |
| BSBMGT515A | Manage operational plan |
| SITXWHS601 | Establish and maintain a work health and safety system |
| SITXFIN402 | Manage finances within a budget |
| SITXFIN501 | Prepare and monitor budgets |
| SITHIND301 | Work effectively in hospitality service |
| BSBMGT617A | Develop and implement a business plan |
| SITXMPR502 | Develop and implement marketing strategies |
| SITXFSA101 | Use hygienic practices for food safety |
| Core Electives | |
| SITXFSA101 | Use hygienic practices for food safety |
| SITHIND101 | Use Hygienic practices for hospitality services |
| SITHIND301 | Work effectively in hospitality service |
| SITHCCC309 | Work effectively as a cook |

Electives

This qualification can lead to several career outcomes.

Elective units are packaged for the following career pathways:

- Accommodations Services
- Food and Beverage
- Operations Management
- Front office/reception
- Commercial Cookery – Chef
- Patisserie - Pastry Chef