



# SIT60322 Advanced Diploma of Hospitality Management

Enrol at Westin College :

For more information go to our website at:  
[www.westincollege.com.au](http://www.westincollege.com.au)

## ABOUT THIS QUALIFICATION

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

## ABOUT WESTIN COLLEGE

Westin College is a registered training organisation providing courses in Commercial Cookery, Hospitality, Business and Management. Westin College is located in the centre of Perth city at a very convenient location.

With a focus on hands-on learning, we provide our students with the opportunity to practice their skills in real-world environments, from our state-of-the-art kitchen.

Westin College values diversity and inclusivity and welcome students from all corners of the globe.

## RESOURCES

Following learning and assessment resources are available to the students attending the course:

- Student's Learner guide
- Student's Assessments
- E-learning Resources

## ENTRY REQUIREMENT

- ▶ Students must be aged 18 years or above at the time of course commencement.
- ▶ Year 12 academic level or equivalent.
- ▶ IELTS 5.5 or higher with a minimum score of 5.0 in each band or equivalent (e.g., TOEFL, ISLPR, CSWE, General English, EAP) English language test scores.
- ▶ Complete an LLN assessment.

## INTAKE DATES

We have 4 intakes in year, which starts in February, April, July and October (subject to change if required)

## COURSE FEES

Currently Westin College is offering the course at following prices:

- Tuition Fee : A\$26000.00
- Resources and material fees - A\$1700.00

If you have already completed SIT50422 Diploma of Hospitality management, the course fees is:

- Tuition Fee : A\$5000.00
- Resources and material fees - Nil

All fees and charges are in Australian Dollars(AUD)

Fees and charges may vary where RPL and/or CT has been approved for a student.

## DELIVERY INFORMATION

Face-to-face classroom-based learning using a variety of delivery methods and approved learning resources. After completing the production of food, students are required to serve the food to the customers in the commercial kitchen or the restaurant. Students are required to participate in 200 hours of work based training where you prepare, cook and present 48 serves of variety of dishes including breakfast, lunch, dinner and special functions. These activities will be assessed to complete the comprehensive course requirements

## COURSE DURATION

This course is delivered over a period of two years. The course duration is 104 Weeks consisting of:

- 80 Weeks of scheduled study/tuition(8 terms of 10 weeks each)
- 24 Weeks of scheduled breaks/holiday so(including pre-training and completion activities)

Notes:1.A minimum of 20 contact hours per week of study/tuition have been scheduled by WestinCollege—to ensure students meet their study Visa conditions

2.The course duration may vary for students who have been granted credits or RPL towards this course (e.g.,students having completed any units in a previous course/qualification)

## RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER

Recognition of Prior Learning (RPL) involves the assessment of previously unrecognised skills and knowledge that an individual has achieved outside the formal education and training system. It assesses the individual's non-formal and informal learning to determine the extent to which that individual has achieved the required learning outcomes, competency outcomes, or standards for entry to, and/or partial or total completion of, a qualification (AQF).

Credit Transfer means granting of credits against an equivalent and nationally recognised unit of competency completed as part of earlier studies.Credit transfer does not involve assessment and is granted on determination of equivalency between two units of competency. Unit selection and suitability is guided by packaging rules of the relevant course or qualification.

Students may apply for RPL/Credit Transfer prior to or immediately after formal enrolment but prior to the facilitated delivery of units .

For more information students can visit the Westin College's website or contact our Student Support Officer.

## UNITS IN THIS COURSE

SITXCCS016 Develop and manage quality customer service practices  
 SITXFIN009 Manage finances within a budget  
 SITXFIN010 Prepare ,md monitor budgets  
 SITXGLC002 Identify and manage legal risks and comply with law  
 SITXHRM009 Lead and manage people  
 SITXHRM010 Recruit, select and induct staff  
 SITXMGT004 Monitor work operations  
 SITXMGT00S Establish and conduct business relationships  
 SITXFSA00S Use hygienic practices for food safety  
 SITHCCC043 Work effectively as a cook  
 SITHKOP013' Plan cooking operations  
 SITHCCC023' Use food preparation equipment  
 SITHCCC027' Prepare dishes using basic methods of cookery  
 SITHCCC028 Prepare appetisers and salads  
 SITHCCC029' Prepare stocks, sauces and soups  
 SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes  
 SITHCCC031\* Prepare vegetarian and vegan dishes  
 SITHCCC035\* Prepare poultry dishes  
 SITHCCC036\* Prepare meat dishes  
 SITHCCC037\* Prepare seafood dishes  
 SITHCCC041\* Produce cakes, pastries and breads  
 SITXFSA006 Participate in safe food handling practices 23  
 SITXIN006' Receive, store and maintain stock  
 SITHCCC042 Prepare food to meet special dietary requirements  
 SITHPAT016 Produce desserts  
 SITHKOP010 Plan and cost recipes  
 SITHKOP12 Develop recipes for special dietary requirements.

If you have already completed the SIT50422 Diploma of Hospitality Management from the Westin College or have obtained equivalent qualification then you need to do only the following units in order to qualify for the Advanced Diploma of Hospitality Management.

BSBFIN601 Manage organisational finances  
 BSBOPS601 Develop and implement business plans  
 SITXFIN011 Manage physical assets  
 SITXMPR014 Develop and implement marketing strategies  
 SITXWHS00B Establish and maintain a work health and safety system  
 SITXHRM012 Monitor staff performance

## VOLUME OF LEARNING

Amount of training:1580 Hours  
 Amount of assessments : 790 hours

## FUTURE STUDIES

After successfully completing the qualification SIT60322 Advanced Diploma of Hospitality Management, you can progress to another course at selected university.