

# Diploma of Hospitality SIT50307

CRICOS Course Code 069732E



## Career Opportunities

This course is appropriate for students who wish to be qualified for a managerial position within a hotel, restaurant, hospital, clubs or commercial catering establishment. A range of employment opportunities such as supervisor, outlet manager, kitchen manager in a commercial environment, industrial, or retail food operation or hospitality enterprise is possible for graduates.

## Entry Requirements

All international students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and have a minimum of upper intermediate level English or IELTS 5.5. Students are required to have a laptop computer meeting Evolution's specifications in order to commence study. This laptop is essential to view and interact with course resources.

## Course Fees and Charges as of January 2012

FEE DESCRIPTION	COST
Tuition fees for full course	\$20,000 plus \$200 Administration fee
Course learning resource pack	\$1,500
Total	\$21,700

*Prices include GST, subject to change without notice; all other incidental costs are highlighted in the student prospectus.*

**Compulsory course learning resource pack** fee is included in the initial payment amount, and must be paid before a CoE can be issued. The items in the course resource learning pack are issued on course commencement.

The compulsory course learning resource pack fee covers other resources required for the course, including:

- Full uniform
- Toolbox (specific to qualification course)
- Study resources in either a softcopy and notebook
- Insurance coverage for external study tours and work experience, which are compulsory parts of the course and must be completed to gain a qualification
- Tool boxes and Uniforms are available for hire (procedure given on request.)

## Learning Pathways

The Diploma of Hospitality has a choice of two pathways, one encompassing cookery elective units and the other patisserie elective units. Students will need to signify which pathway they would like to follow upon enrolment. Students must show they have achieved employability skills (<http://employabilityskills.training.com.au>) as set out in the training package. At the end of the 2 year course, an assessment of the student employability skills will be conducted. Upon successful completion of the skills test at the end of the course, the following qualification will be issued.

- Certificate III in Hospitality (commercial cookery) or (Patisserie) depends on pathway chosen
- Diploma Of Hospitality

## Teaching requirements

The course takes at least 20 hours per week full-time over a 24 month period for both cookery and patisserie pathways and attendance is compulsory. The course includes face-to-face institution-based training using theory-based material and practical sessions involving practical food preparation in the kitchen. Individual and team activities and projects also form part of the course. The students participate in practical skills training throughout the entire program and are provided with training and resource materials that contain various worksheets, handouts and additional reading materials. After the third term, students are required to complete a combination of work experience and face-to-face tuition (see 'Work Experience').

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## Training Facilities

Evolution operates two diploma training pathways in Sydney. They are Pastry pathway and cookery pathway. Both are taught in the Sydney Central Business District.

The addresses of the site is listed below

FACILITY LOCATION	FACILITY ADDRESS	Student Library	Library loaning	Wireless Internet	Student Common area	Computers & printer	Lockers	Notice boards
Head Office & Administration	Level 3 552 George street Sydney NSW 2000	✓	✓	✓	✓	✓	✓	✓
Training Kitchens and Classrooms	Level 3 552 George street Sydney NSW 2000	✓	✓	✓	✓	✓	✓	✓

Evolution will forward to students the pre-induction letter listing classes and times. (No guarantees are given that the first preference is available as allocation is given on a first come first in basis). Courses will only be commenced if enrolment numbers are sufficient for each course.

## Work Experience

### Cookery Pathway

Students completing the Cookery pathway undertake a real workplace environment over different service periods (e.g. breakfast, lunch, dinner, buffet or function)

- During term four of the cookery course pathway the course will consist of 3 days per week work experience in a commercial kitchen operation, and one day of face-to-face classroom tuition
- During term five the course will solely consist of work experience in a commercial catering or kitchen environment.

### Patisserie pathway

Students completing the Patisserie pathway undertake a combination of both pastry kitchen and hospitality service operations external work experience.

- During term four the course will consist of 2 days per week of work experience in a pastry operation and one day of face-to-face classroom tuition,
- During term five students will be required to complete 36 service periods of work experience within a hospitality service operation

The on the job work experience can be arranged in one of two ways

- Students who already have a job in the industry can request to complete their work experience at their workplace. The Institute will need first to audit the workplace to identify if this is a suitable industry standard site. Once the work placement officer has approved the site as meeting the requirements of the course, students will be able to log their work periods.
- The Institute places the student in a commercial environment where it has an agreement in place. The Institute will review all students' performance before offering a place in a host employer's establishment. All units of competency studied are considered a pre-requisite for work experience; Students must meet course requirements (including attendance and academic requirements) in order to undertake the work experience component of the course. There are pre-requisite units required to be completed before commencement of work placement.

## Assessment Requirements

Throughout the training program, students are issued with various worksheets and undertake oral, written and practical assessment activities and may also be involved in simulated workplace activities and more. Students will be required to record hours and details of employment in an industry and course appropriate workplace as assessed by the Institute. Qualified trainers and assessors from Evolution Hospitality Institute visit work-based training sites to validate course requirements and check student progress. Students seeking Recognition of Prior Learning (RPL) will be provided with an RPL application form and guidance on identifying, gathering and submitting evidence. See the Student Handbook for the RPL procedure.

*Note that the First Aid units may be delivered by an external provider- please see the unit list in this brochure.*

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## Resources

During class the teacher will provide a guideline to the required materials needed for each subject. If you complete a library book request form, this can be handed to the Student Welfare Officer on site visits, who will then organise the book to be delivered to the site the following week. (See full Resource List at each site). Internet access has been made available at the site. Firstly you will be given your logon and password from the administration this will allow you a set amount of time (5 hours) to use a computer. Evolution has a small library from which you may borrow. If you complete a library book request form,

## Sample Timetables

Students on Student Visas are required to attend 20 hours of supervised training per week	Morning and Afternoon Programs
<b>1<sup>st</sup> Year:</b> 3 day program	Below is a sample of the proposed times of AM classes
Monday Wednesday	Tuesday 7.30 – 14.30 8.00 -14.00
<b>2nd Year :</b> 3 day program	Below is a sample of the proposed times of AM & PM classes
Monday Tuesday	Wednesday 7.30 – 14.30 OR 14.30 – 22.00

## Intake Schedule

2012	2013
11 January 2012	21 January 2013
6 April 2012	15 April 2013
5 July 2012	15 July 2013
5 October 2012	8 October 2013

*Please note these are subject to change without notice: contact Evolution to confirm dates.*

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## Units of Competency covered in this Course

Core Modules					
SITXOHS002A	Follow workplace hygiene procedures	CORE	SITXHRM005A	Lead and manage people	CORE
SITXCOM001A	Work with colleagues and customers	CORE	SITXFIN003A	Interpret financial information	CORE
SITXCOM002A	Work in a socially diverse environment	CORE	SITXMG002A	Develop and implement operational plans	CORE
SITXOHS001A	Follow health safety and security procedures	CORE	SITXHRM003A	Roster staff	CORE
SITXCOM003A	Deal with conflict situations	CORE	SITXOHS005A	Establish & maintain an OHS system	CORE
SITXHRM001A	Coach others in job skills	CORE	SITXFIN004A	Manage finances within a budget	CORE
SITXCCS002A	Provide quality customer service	CORE	SITXFIN005A	Prepare and monitor budgets	CORE
SITXCCS003A	Manage quality customer service	CORE	SITXGLC001A	Develop and maintain the legal knowledge required for business compliance	CORE
SITXINV001A	Receive and store stock	CORE	SITXMG006A	Establish and conduct business relationships	CORE
SITXINV002A	Control and order stock	CORE	SITXHRM007A	Manage workplace diversity	CORE
SITXMG001A	Monitor work operations	CORE	SITHIND003A	Provide and coordinate hospitality service (This unit is required for the Patisserie pathway course only)	CORE
SITXOHS004A	Implement & monitor workplace health, safety and security practices	CORE	SITHCCC028A	Prepare cook and serve food for menus (holistic) (This unit is a requirement of and is part of the certificate III cookery pathway)	CORE
Cookery Pathway			Patisserie Pathway		
HLTFA301B	Apply first aid*	ELECT	HLTFA301B	Apply first aid*	ELECT
SITHCCC001A	Organise and prepare food	ELECT	SITHCCC001A	Organise and prepare food	ELECT
SITHCCC002A	Present food	ELECT	SITHCCC002A	Present food	ELECT
SITHCCC003A	Receive and store kitchen supplies	ELECT	SITHCCC003A	Receive and store kitchen supplies	ELECT
SITHCCC004A	Clean and maintain kitchen premises	ELECT	SITHCCC004A	Clean and maintain kitchen premises	ELECT
SITHCCC005A	Use basic methods of cookery	ELECT	SITHPAT004A	Prepare bakery products for patisseries	ELECT
SITHCCC006A	Prepare appetizers and salads	ELECT	SITHCCC005A	Use basic methods of cookery	ELECT
SITHCCC007A	Prepare sandwiches	ELECT	SITHCCC013A	Prepare hot and cold desserts	ELECT
SITHCCC008A	Prepare stocks soups and sauces	ELECT	SITHCCC016A	Develop cost-effective menus	ELECT
SITHCCC009A	Prepare vegetables eggs and farinaceous dishes	ELECT	SITHCCC027A	Prepare cook and serve food for food service (holistic)	ELECT
SITHCCC010A	Prepare and cook poultry and game	ELECT	SITHIND001A	Develop and update hospitality industry knowledge	ELECT
SITHCCC011A	Prepare and cook seafood	ELECT	SITHPAT001A	Prepare and produce pastries	ELECT
SITHCCC012A	Select prepare and cook meat	ELECT	SITHPAT002A	Prepare and produce cakes	ELECT
SITHCCC013A	Prepare hot and cold desserts	ELECT	SITHPAT003A	Prepare and produce yeast goods	ELECT
SITHCCC014A	Prepare pastry cakes and yeast goods	ELECT	SITHPAT005A	Prepare and present gateaux, tortes and cakes	ELECT
SITHCCC016A	Develop cost-effective menus	ELECT	SITHPAT007A	Prepare and display petit fours	ELECT
SITHCCC021A	Handle and serve cheese	ELECT	SITHPAT008A	Prepare and model marzipan	ELECT
SITHCCC027A	Prepare cook and serve food for service(holistic)	ELECT	SITHPAT011A	Plan, prepare and display sweet buffet show pieces	ELECT
SITHCCC029A	Prepare foods according to dietary and cultural needs	ELECT	SITXFSA001A	Implement food safety procedures	ELECT
SITXFSA001A	Implement food safety procedures	ELECT	<i>*This unit is delivered by an external provider</i>		
SITXIND001A	Develop and update hospitality industry knowledge	ELECT			