

## PRE - ENROLMENT INFORMATION FACT SHEET

### SIT50422 - Diploma of Hospitality Management (Course CRICOS Code - 113605J)

#### What is the SIT50422 - Diploma of Hospitality Management and what type of employment opportunities will be available to me when I have attained this qualification?

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.

#### What is the duration and mode of study of this course?

This qualification and its duration have been structured as a "[packaged pathway program](#)"

Study duration 104 weeks packaged pathway (including SIT30821 - Certificate III in Commercial Cookery and SIT40521 - Certificate IV in Kitchen Management) - full-time study for 20 contact hours per week over 2.5 days per week.

#### Campuses and Training Locations

- City Campus - Ground Floor 313 - 315 Flinders Lane, Melbourne, Victoria, 3000
- Lygon Campus - 390A Lygon Street, Brunswick East, Melbourne, Victoria, 3057

#### What are the course entry requirements?

- This qualification and its duration have been structured as a pathway program. Successful completion of the SIT30821 - Certificate III in Commercial Cookery and SIT40521 - Certificate IV in Kitchen Management is mandatory to undertake this training plan.

#### Entry and Admission Requirements for International Students

- Australian International Institute of Technology requires that all International students must be 18 years of age or over at the time of enrolment in this qualification and must provide evidence that they have obtained or completed one of the following:
  - Have obtained an IELTS band score of at least 6.0 - or equivalent; or 5.5 where the test score is combined with at least 10 weeks ELICOS or 5.0 where the test score is combined with at least 20 weeks ELICOS; or,
  - Have obtained an PTE combined score of at least 51.6; or,
  - Have completed a Certificate III, Certificate IV, Diploma or Advanced Diploma Level Training Package course in Australia; or,
  - Have completed any Certificate III or Certificate IV in ESL or EAL from the ESL/EAL Framework (Vic); or
  - Have completed the ELICOS Course: General English - Intermediate Level
- Note - If an International overseas student is unable to provide any of the above evidence at the time of enrolment they will be required to complete Australian International Institute of Technology's [English Language Proficiency Assessment](#) to ensure that they have the required English proficiency level for the course in which they want to enroll.
- Complete a [Pre-Training Review \(PTR\)](#) and a [Language, Literacy and Numeracy \(LL&N\) Diagnostic](#) so that Australian International Institute of Technology can determine whether the student needs additional LL&N support during their studies.
- Australian International Institute of Technology will determine any prior learning of each student with regard to their existing skills, knowledge and experience that that the student may have acquired through formal, non-formal and informal learning related to Units of Competency in this qualification in order to determine the amount of training Australian International Institute of Technology will provide to each student.
- If RPL or a Credit is granted, this will result in shorter course duration for this qualification. In addition Australian International Institute of Technology before providing credit on the basis of a Testamur, Statement of Attainment (SOA) or Record of Results (RoR) that have been provided by a student, Australian International Institute of Technology will authenticate the information on these documents (e.g. by contacting the organisation that issued the document and confirming the content is valid).

#### Recognition of Prior Learning (RPL) - Credit Transfer Exemptions

Participants who have obtained competencies other than via qualification or attainment from other RTO's are given the opportunity, before commencing to obtain exemptions and credits for those units of competency. Students who are seeking recognition of prior learning will be provided with the assessment tools for each unit. Students will complete the assessment tasks and/or provide evidence that relates to the assessment tasks

#### Units of Competency and Topics

[28 Units of Competency](#) must be completed with topics including Management and Leadership, Commercial Cookery and Catering; Kitchen Operations, Food Safety, Finance, Governance and Legislation, Human Resource Management, Workplace Health and Safety, Industry Capability - Sustainability, Inventory, Interpersonal Communication, Client and Customer Service <https://www.aiit.vic.edu.au/courses>

#### Assessment Methods

The program is classroom-based delivery **face to face** with practical application in a **simulated work environment** | or a **work placement** venue with trainer led training in classrooms, commercial kitchens, simulated work environments/industry workplaces and computer labs consisting of direct observation, product-based methods, portfolios, questioning and third-party evidence.

#### Additional Course Requirements

- [The handling of raw meat including beef, lamb, pork poultry, seafood and shellfish are part of the course requirements.](#)
- Timetabled Classes and Work Placement can include Morning's and Evening's; Work Placement can also include sessions on Weekends and Public Holidays which align to industry operational requirements.

#### Additional Non-Tuition Course Materials Fees

Students will be required to purchase an Australian International Institute of Technology Chef's Knife Kit, Uniform and Personal Protective Equipment for use when completing practical assessments in Australian International Institute of Technology's commercial training kitchen, simulated environment/work placement venues.

#### Refunds and Tuition Fees Protection

Please refer to Australian International Institute of Technology's Refund Policy and Procedure and the Tuition Fees Policy for further information; available online, in the Student Handbooks or at an Australian International Institute of Technology Campus.

#### Safety and Security

If students are timetabled to attend classes after 6pm or on weekends, it is recommended for the student's own interest to travel to and from using transport in groups as they should not isolate themselves when travelling to and from Australian International Institute of Technology's Campuses.

#### Deferral, Suspension, Withdrawal, and Cancellation

For the complete policy and procedure, please request a copy at our Head Office Reception Desk or visit our website <https://www.aiit.vic.edu.au/policies>.

#### Student Support and Wellbeing Services

Australian International Institute of Technology offers a range of Student Support and Wellbeing Services that caters for the needs of all students, including wellbeing services, language literacy and numeracy support, career counselling, resume writing and IT Digital support (where identified, required and requested).

#### Application Process

Apply directly to [admissions@aiit.vic.edu.au](mailto:admissions@aiit.vic.edu.au), or through an Australian International Institute of Technology approved Education Agent <https://www.aiit.vic.edu.au/reg-agents>

#### Where can I get further information?

Reception (City Campus), Ground Floor, 313 - 315 Flinders Lane, Melbourne, Victoria, Australia, 3000  
Phone: + 61 3 96497691  
Email: [admissions@aiit.vic.edu.au](mailto:admissions@aiit.vic.edu.au)  
Website: <https://www.aiit.vic.edu.au/>