



VET National Code: SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 113174E



Qualification Description

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 specialisation in accommodation services, cookery, food and beverage and gaming. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Resources & Facilities

Students will have access to a fully equipped, industry standard commercial kitchen and a theory classroom.

Delivery Mode

Full time face to face formal classes, simulated workplace and real workplace delivery and assessment.

Course Duration

Total 75 weeks.

Enrolment Application Fee:

\$250.00 (non-refundable)

Materials Fee:

\$1,000.00

Overseas Student Tuition Fee:

\$17,500.00

Once enrolled, these fees will not change for the duration of the student's enrolment.

Fees may, however, change for new intakes, and these will be clearly reflected in all marketing materials and in student enrolment agreements.

Entry Requirements

Whilst there are no entry requirements specified in the training package, Marriott Academy requires prospective students to meet the following criteria:

- Students must be minimum 18 years of age at the time of course commencement; and complete LLN test

In addition, students should have basic computer and MS Office skills (Word, Excel and Power Point) Hospitality students should be able to handle and cook dairy products and non-vegetarian food items including beef and pork



Industry Placement

Students must be able to undertake work-based training and assessment requirements. The following Unit requires students to complete an industry placement:

SITHCCC043 Work effectively as a cook (48 service periods)

A total of 192 hours (48 service periods at 4

hours per service period) will be completed as Work-based Training. This training may be completed over a period of 6 weeks, at 32 hours per week. Students will be placed by Marriott Academy into a workplace. The host employers will have entered into an agreement with Marriott Academy for the provision of work placements.

Whilst students with a disability, or other learning challenge, are not precluded from enrolling in the course, Marriott Academy will assess whether the student has the capacity to safely undertake and complete training, which may include reasonable adjustment to assessments.

Employment Pathways

- Banquet or function manager
- Bar manager
- Café manager
- Chef de cuisine
- Chef patissier
- Club manager
- Executive housekeeper
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Sous chef
- Unit manager catering operations.

Whilst Marriott Academy may provide careers counselling and advice, the Academy does not guarantee employment on course completion.



Units Information

Total number of units: 28 Units, 11 Core and 17 Electives

CORE UNIT	
Unit Code	Unit Name
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices
SITXHRM008	Roster staff
SITXCCS015	Enhance Customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXFIN010	Prepare and monitor budgets
SITXMGT005	Establish and conduct business relationships
SITXGLC002	Research and comply with regulatory requirements

Location (Main Campus)

Level 8, Tenancy 2
168 Exhibition Street
Melbourne 3000 VIC

Location (Training Kitchen)

Shop 16-18 Metro West
Shopping Centre, Cnr Nicholson
and Albert St, Footscray 3011 VIC

Enrolment Application

Please contact our administration office for an Enrolment Application Form
info@marriott.vic.edu.au



ELECTIVE UNIT	
Unit Code	Unit Name
BSBOPS502	Manage business operational plans
SITXINV008	Control stock
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*
SITHCCC035	Prepare poultry dishes*
SITHCCC036	Prepare meat dishes*
SITHCCC037	Prepare seafood dishes*
SITHCCC042	Prepare food to meet special dietary requirements*
SITHCCC041	Produce cakes, pastries and breads*
SITHCCC043	Work effectively as a cook*
SITHPAT016	Produce desserts*
SITXFSA005	Use hygienic practices for food safety
SITHCCC026	Package prepared foodstuffs*
BSBTWK501	Lead diversity and inclusion

* These Units have prerequisites

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