

PRE - ENROLMENT INFORMATION FACT SHEET

SIT60322 Advanced Diploma of Hospitality Management (Course CRICOS Code - 113604K)

What is the SIT60322 Advanced 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 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 provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling 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 104 weeks packaged pathway (including SIT30821 Certificate III in Commercial Cookery, SIT40521 Certificate IV in Kitchen Management and SIT50422 Diploma of Hospitality Management) - full-time study for 20 contact hours per week over 2.0 days per week.

Facilities, Resources and Training Locations

- Corporate Head Office - Level 09, Suite 25, 401 Docklands Drive, Docklands, Melbourne, Victoria, 3008
- Lygon Campus and Commercial Training Kitchen - 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, SIT40521 Certificate IV in Kitchen Management and SIT50422 Diploma of Hospitality 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

33 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://ait.edu.au/courses.php>.

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 our 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.

Wellbeing, 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 our Campuses.

Deferral, Suspension, Withdrawal, and Cancellation

For the complete policy and procedure, please request a copy at our City Campus Reception or visit our website Campus Reception or visit our website <https://www.ait.edu.au/policies.php>.

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@ait.edu.au, or through an Australian International Institute of Technology approved Education Agent <https://www.ait.edu.au/agents.php>.

Where can I get further information?

Reception - Level 09, Suite 25, 401 Docklands Drive, Docklands, Melbourne, Victoria, 3008
Phone - + 61 3 96497691
WhatsApp - +61 0411 932 786
Email - info@ait.edu.au
Website - <https://www.ait.edu.au/>