



Diploma of Hospitality Management - Commercial Cookery Stream

Course Code: SIT50422
CRICOS Code: 110764G
Intakes: January/April/July/October
Course Length: 2 years
Campuses: Melbourne/Brisbane
Study mode: Full time (2 days a week)



Course overview

The Certificate III in Commercial Cookery (SIT30821) is a course that teaches students the basic skills and knowledge they need to prepare a wide variety of dishes, from appetizers to desserts, while maintaining food safety and hygiene. After finishing the program, graduates can work as a commercial cook in hotels, restaurants, or cafes.

The Certificate IV in Kitchen Management (SIT40521) is a more advanced course that builds upon the knowledge and skills acquired in Certificate III. This course covers topics such as cost control, menu planning, and staff management, preparing students for leadership roles in the culinary industry. After completing this course, graduates can work as chef, head chefs or sous chefs.

The Diploma of Hospitality Management (SIT50422) is a comprehensive course that covers a wide range of hospitality management topics, including business planning, financial management, marketing, customer service, and human resource management. This program is ideal for individuals who wish to become leaders in the hospitality industry, such as restaurant managers, hotel managers, or event managers. With a Diploma of Hospitality Management, graduates can pursue a diverse range of exciting careers in the hospitality industry.

Course structure

To receive this qualification, you must complete 28 units; 11 core units and 17 elective units. You attend classes for 20 hours per week over 2 days (excluding student supervised study).

The course comprises of 8 stages, each comprising 10 weeks, with holidays in between. The first 6 stages are completed in the Certificate IV. Stage 7 and 8 each comprise of 10 weeks, with holidays in between.

Pathways

For pathway students, upon completion of the course, students will be exempted 8 units in Bachelor of Tourism and Hospitality Management at Acknowledge Education.



Course Outcomes

Possible employment prospects include roles as a:

- Commercial Cook*
- Chef[^]**
- Sous Chef
- Café Manager
- Restaurant Manager
- Bar Manager

*Certificate III in Commercial Cookery

[^]**Certificate IV in Kitchen Management

Requirements

Local students

Entry by interview.

International students

- 18 years or older
- Completion of Year 11 or equivalent
- IELTS 5.5 or equivalent
- Please see our website for [International Student Admission Policy and VET Assessment of Language, Literacy and Numeracy Skills](#) for more information.

Additional requirements

Please refer to our website for details of additional requirements such as immunisation status.

Recognition of Prior Learning and Credit Transfer

Please see our website for [Recognition of Prior Learning and Credit](#)

Work-Based Training

Students are required to complete 12 occasions of Work-based Training. We will assist our students in finding a suitable venue to complete the Work-based Training.

Skills First* and funding is available for eligible Victorian local students.

*This training is delivered with Victorian and Commonwealth Government funding.

Units

Students need to complete 28 units of competency, consisting of:

- 11 core units
- 17 elective units

Please note: 23 units can be credit transferred into the Diploma of Hospitality Management from Certificate III in Commercial Cookery* & Certificate IV in Kitchen Management^A courses.

Core Units

SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010 ^A	Manage conflict
SITXFIN009 ^A	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008 ^A	Roster staff
SITXHRM009 ^A	Lead and manage people
SITXMG004 ^A	Monitor work operations
SITXMG005	Establish and conduct business relationships
SITXWHS007 ^A	Implement and monitor work health and safety practices

Elective Units

SITXFSA005*	Use hygienic practices for food safety
SITHCCC043*	Work effectively as a cook
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
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHINV006*	Receive, store and maintain stock
SITXWHS005*	Participate in safe work practices
SITXHRM007*	Coach others in job skills
SITXCOM007*	Show social and cultural sensitivity
SITHKOP009*	Clean kitchen premises and equipment

Additional Units Obtained

SITHCCC038*	Produce and serve food for buffets
SITHCCC039*	Produce pates and terrines
SITHCCC040*	Prepare and serve cheese
SITXCOM006*	Source and Present information
SITHKOP010*	Plan and Cost Recipes
SITHPAT016*	Produce desserts
SITHCCC031*	Prepare Vegetarian and Vegan dishes
SITXFSA006*	Participate in safe food handling practices
SITXFSA008 ^A	Develop and implement a food safety program
SITHKOP013 ^A	Plan cooking operations
SITHKOP015 ^A	Design and cost menus
SITHKOP012 ^A	Develop Recipes for Special dietary requirements



ACKNOWLEDGE
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