Diploma of Hospitality (SIT50313)

Course Description

Queensland Academy of Technology (QAT) offers professional vocational courses equipping students with practical knowledge and experience to pursue their careers.

This qualification provides the necessary skills and knowledge for an individual to work as a qualified chef or cook, with opportunities to lead a small team to work in various kitchen settings, such as restaurants, hotels, cafes, cafeterias and coffee shops.

Course Outcomes

This qualification is suitable if you wish to pursue a career in the range of occupations associated with hospitality industry in areas of commercial cookery. The qualification gained opens a world of opportunities for cooks and kitchen hands. The types of positions that can be sought at a management level after some operational experience include kitchen manager, chef or small business operator.

Work Placement

Our Hospitality Programmes have been structured to provide students with more opportunities to undertake work placements. This assist students to attain the requisite number of hours work experience helping them to meet the eligibility requirements for the 485 Temporary Graduate visa (QAT arrange more than 400 hours of work experience for our students). For more information visit the website below.


Choosing QAT

Queensland Academy of Technology has a strong international profile, with a proven reputation for creating careers and pathways to further education. Today, the Queensland Academy of Technology is a provider of quality education and training, recognised by the Australian Standard Qualification Authority (ASQA). With over ten years of experience, QAT continues to achieve success and provide quality courses to students Australia-wide.

Course Duration

24 Weeks
Approximately 6 months

1 Day Lecture & 1 Day Kitchen Practicals

Entry Requirement

IELTS 5.5 or equivalent (R&W 5.5 L&S 5.0)

TOEFL 525/195/69 (paper/ computer/ internet)

Intakes Dates

5 times a year

Please contact QAT staff for further information

Timetable

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<thead>
<tr>
<th>Phase 2</th>
<th>Day 1</th>
<th>Day 2</th>
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</thead>
<tbody>
<tr>
<td>9:00-12:00</td>
<td>Lecture</td>
<td>Lecture</td>
</tr>
<tr>
<td>12:00-1:00</td>
<td>Lunch</td>
<td>Lunch</td>
</tr>
<tr>
<td>1:00-5:30</td>
<td>Tutorial</td>
<td>Tutorials</td>
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</tbody>
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Distance Education 5 Hours
Work Based Training

Students must complete 400 hours of work based practical training in total (hours can be divided while studying Cert.4 cookery and Diploma of Hospitality) and record the details with the help of a logbook that is signed by a supervisor while undertaking placement. QAT teacher will visit the work placement and monitor work based practical training.

Units Offered

- BSBUS5301: Implement & monitor environmentally sustainable work practices
- SITHCC101: Use food preparation equipment
- SITHCC201: Produce dishes using basic methods of cookery
- SITHCC202: Produce appetisers and salads
- SITHCC203: Produce stocks, sauces and soups
- SITHCC204: Produce vegetable, fruit, egg and farinaceous dishes
- SITHCC301: Produce poultry dishes
- SITHCC302: Produce seafood dishes
- SITHCC303: Produce meat dishes
- SITHCC307: Prepare food to meet special dietary requirements
- SITHCC308: Produce cake, pastries and breads
- BSBDIV501A: Manage diversity in the workplace
- SITHCC309: Work effectively as a cook
- SITHKOP402: Develop menus for special dietary requirements
- SITHKOP302: Plan and cost basic menus
- SITHPAT306: Produce desserts
- SITXFSA101: Use hygienic practices for food safety
- SITXFSA201: Participate in safe food handling practices
- SITXHRM301: Coach others in job skills
- SITXINV202: Maintain the quality of perishable items
- SITXMGT401: Monitor work operations
- BSBITU201A: Produce simple work processed documents
- BSBITU202A: Create and use spreadsheets
- BSSBINN201A: Contribute to workplace innovation
- SITHKOP403: Co-ordinate cooking operations
- STXCOM401: Manage conflict
- STXFN402: Manage finances within a budget
- STXHRM402: Lead and manage people
- STXWH5401: Implement and monitor workplace health and safety practices
- BSBWRT401: Write complex documents
- BSBCM401: Make a presentation
- BSBITU203: Communicate electronically
- BSBMGT515: Manage operational plan
- SITXCC5401: Enhance the customer service experience
- STXCC5501: Manage quality customer service
- STXFINS501: Prepare and monitor budgets

Financing

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<tbody>
<tr>
<td>Tuition</td>
<td>$4,500</td>
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<tr>
<td>Enrolment</td>
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<tr>
<td>Workbook</td>
<td>$200</td>
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- SITXGLC501: Research and comply with regulatory requirements
- SITXHRM401: Roster staff
- SITXMGT501: Establish and conduct business relationship