



Course Units

BSBDIV501	Manage diversity in the workplace
BSBFIM601	Manage finances
BSBMGT517	Manage operational plan
BSBMGT617	Develop and implement a business plan
BSBRK501	Manage risk
SITHKOP005	Coordinate cooking operations
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXFIN002	Interpret financial information
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXFIN005	Manage physical assets
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXHRM004	Recruit, select and induct staff
SITXHRM006	Monitor staff performance
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXMPR007	Develop and implement marketing strategies
SITXWHS004	Establish and maintain a work health and safety system

*Commercial Cookery Pathway

SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
BSBITU202	Create and use spreadsheets

*Patisserie Pathway

SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast based bakery products
SITHPAT005	Produce petits fours
SITHPAT007	Prepare and model marzipan
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar based decorations
SITHPAT010	Design and produce sweet buffet showpieces

**Students must complete either a Commercial Cookery or Patisserie Pathway course prior to commencing the Advanced Diploma of Hospitality Management
Units are subject to change and availability*

Credit Transfer (CT)

Students have an option to apply for CT based on their previous qualifications.

Career Prospects

The job title resulting from successful completion of this course includes Food and Beverage Manager, Operations Manager, Secretary or Manager, Executive Chef, Cafe Owner or Manager, Motel Owner or Manager. Employment can be sought in a wide range of management areas including; restaurants, hotels, resorts, cruise liners, cafes, catering companies and generally any food preparation establishment.

Government Funded Training

This training is delivered with Victorian and Commonwealth Government Funding. Domestic Students only. **Eligibility criteria apply.**

Resources and Materials

Students are required to purchase a Chef's Uniform, Toolkit and Safety boots. Prescribed text books, workbooks and printed materials are required.

Duration

107 weeks including breaks (3 days per week)