Advanced Diploma of Hospitality Management
Culinary Stream

Course Code: SIT60322
CRICOS Code: 114558C

Australian Institute of Hospitality & Management

AIHM

Study Today, Lead Tomorrow. The AIHM Way

Australian Nationally
Recognised Qualification

Duration

This qualification is delivered over a period of 2 years, consisting of:
104 Weeks in total
- 24 Weeks of breaks/holidays
- 80 weeks of tuition (contact hour)

Note:
- A minimum of 20 contact hours per student Visa requirements.

DELIVERY INFORMATION

Training Locations

The Australia Institute of Hospitality and Management's (AIHM) Head office is located: Ground Floor, 150 Adelaide Terrace, East Perth WA 6004.

Study Mode

Delivery methods for this course include face-to-face: in a classroom and simulated kitchen-based commercial cookery environment and work-based training. Online: via the AIHM approved LMS - Powered by eVersity Or a combination of the above. No other modes are offered. Note: Students must attend a minimum of 20 contact hours per week.

Assessment

All units of competency are assessed using a variety of methods including: written questions & answers, case studies, role plays, observations, practical demonstration and work based training. Where needed, a simulated environment will be created in classroom and kitchen to resemble real-life work practices, activities, and challenges; and to prepare the students to effectively transition to work after completion.

Resources

AIHM will provide the following learning and assessment resources to students attending this course: eVersity LMS for e-Learning Resources, Student Learning Resources and Student Assessment Resources.
Students are required to bring their own devices (BYOD) as follows: To successfully complete your course, you will be required to have a laptop or tablet, to access learning materials, complete assessments, and engage in online activities. Ensure your device is fully charged and ready for all sessions. Go to the AIHM website **www.aihm.au** for further information.

Future Studies

Graduates of the SIT60322 Advanced Diploma of Hospitality Management, can choose to pursue further studies at higher education level with higher education providers/institutes or universities.

EMPLOYMENT PATHWAYS

- Area Manager
- Hospitality Manager
- Motel Manager
- Operations Manager
- Event Coordinator
- Food and Beverage Manager & Front Office Manager
- Restaurant Manager & Catering Manager
- Conference and Banquet Manager
- Accommodation Services Manager

Study ⟫ Lead

ABOUT THE COURSE

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

More info on our site

RTO: 46113
CRICOS: 04207H

NATIONALLY RECOGNISED TRAINING

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CONTACT US

connect@aihm.au
www.aihm.au
Toll Free (AUS): 1800 88 AIHM
WhatsApp & Mobile: +61 489 188 824

Ground Floor
150 Adelaide Terrace
East Perth WA 6004

PRE-REQUISITE

Student cohort characteristics include:

Cohort 1: International Students on Study Visa – Direct Entry
Cohort 2: AIHM Progressing Students on Study Visa

AIHM expects both the above cohorts to enter the course with similar skill sets and knowledge, including some commercial cookery experience either through work placement or casual work. If any direct entry students, AIHM shall conduct pre-enrolment interviews to determine the existing competencies, skills, and knowledge, as well as evidence of work placement.

ENTRY REQUIREMENTS

Students enrolling in this course are to meet:

English Requirements: IELTS General English Level 6.0 Or another equivalent recognised English Language test.
Academic Level: Year 12 or equivalent high school certificate.
Minimum Age: 18 years or over at the time of commencement.

LANGUAGE, LITERACY, NUMERACY & DIGITAL (LLND)

At AIHM, we are committed to supporting students in developing Language, Literacy, Numeracy and Digital (LLND) skills, which are essential for success in both vocational learning and the workplace. Regardless of the course level, strong LLND skills enhance employability, communication, and overall learning outcomes.

How We Support You:

LLND Pre-Assessment: Before starting your course, you will complete an LLND review using LLN Robot to assess your support needs.
Qualified Trainers & Staff: Our experienced team is here to provide personalised guidance and assistance throughout your studies.
Academic Support: AIHM ensures that all students receive the necessary resources and help to succeed in their learning journey.
For more details on AIHM's LLND and wellbeing support, please refer to our Language, Literacy, Numeracy and Digital (LLND) Policy on our website: **www.aihm.au**.

STUDENT WELL BEING & SUPPORT

AIHM provides additional training for students on an individual need's basis. If progress is unsatisfactory for example, students may be scheduled to attend additional face to face classes and/or provided with one-on-one tuition and/or allocated a AIHM mentor/s.

RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFER (CT)

RPL and CT are available to students as follows:

AIHM provides Recognition of Prior Learning (RPL) and Credit Transfer (CT) opportunities to all students. Students should apply for Recognition of Prior Learning (RPL) or Credit Transfer (CT) prior to enrolment or at any time during their studies if they find that they have an existing competency or prior learning in any of the units offered in this course. Students with prior skills, experience, knowledge or qualifications obtained from formal studies or training, in a related area should complete and submit an application. Recognition of RPL/CT may reduce the course duration and the course fees & charges may vary where RPL and/or CT has been approved.

Course Code: SIT40521

Advanced Diploma
OF HOSPITALITY MANAGEMENT
Culinary Stream

FEES & CHARGES

Tuition fee:	$24,500
Material fee:	$1,000
Application fee:	$250

Notes:
- The Course Material Fee covers the students resources used in the delivery of this course
- All Fees & Charges are in Australian Dollars (AUD) and GST exempt
- Fees & Charges may vary where RPL and/or CT has been approved

WHO IS THIS COURSE FOR?

This course is aimed at international students on a Student Study Visa wishing to develop a career in Hospitality Management, or pursue higher level studies in the hospitality field. Students may complete this qualification as part of a packaged course.

What does a packaged course look like:

Students enrolling with AIHM in a SIT60322 Advanced Diploma of Hospitality Management, package of courses would include the following:
- SIT40521 Certificate IV in Kitchen Management and/or
- SIT50422 Diploma of Hospitality Management and/or
- SIT60322 Advanced Diploma of Hospitality Management

This package of courses develops a strong academic profile supported by practical experience.

"AIHM: Graduate Ready for the World."

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LICENSING/REGULATORY INFORMATION

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

AIHM DIRECT ENTRY STUDENTS

Students entering this qualification directly will need to complete ALL the thirty-three (33) units below.

UNITS

Core

- SITXCCS016 Develop and manage quality customer service practices
- SITXFIN009 Manage finances within a budget
- SITXFIN010 Prepare and monitor budgets
- SITXGLC002 Identify and manage legal risks and comply with law
- SITXHRM009 Lead and manage people
- SITXHRM010 Recruit, select and induct staff
- SITXMGT004 Monitor work operations
- SITXMGT005 Establish and conduct business

Elective units

- SITXFSA005 Use hygienic practices for food safety
- SITHKOP013* Plan cooking operations
- SITHCCC023* Use food preparation equipment
- SITHCCC027* Prepare dishes using basic methods of cookery
- SITHCCC029* Prepare stock sauces and soups
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031* Prepare vegetarian and vegan dishes
- SITHCCC035* Prepare poultry dishes
- SITHCCC036* Prepare meat dishes
- SITHCCC037* Prepare seafood dishes
- SITHCCC041* Produce cakes -pastries and breads
- SITHCCC044* Prepare specialised food items

AIHM PROGRESSING STUDENTS

AIHM students progressing from SIT50422 (completed and achieved the above 20 units) will need to complete the following 13 units in this course.

Core

- BSBFIN601 Manage organisational finances
- BSBOPS601 Develop and implement business plans
- SITXFIN011 Manage physical assets
- SITXHRM012 Monitor staff performance
- SITXWHS008 Establish and maintain a work health and safety system
- SITXMPR014 Develop and implement marketing strategies

Elective units

- SIRXOSM002 Maintain ethical and professional standards when using social media and online platforms
- SIRXOSM003 Use social media and online tools
- SIRXOSM007 Develop and manage social media and online strategies
- BSBOPS502 Manage business operational plan
- BSBESB406 Establish operational strategies and procedures for new business ventures
- BSBMKG431 Assess marketing opportunities
- BSBES402 Establish legal and risk management requirements of new business ventures

NOTE:

* These units have a pre-requisite. Pre-requisites must be scheduled and completed prior to undertaking these units.

# Denotes the unit prescribed for work placement purpose.

Course Code: SIT40521

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OF HOSPITALITY MANAGEMENT

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TO ACHIEVE THIS QUALIFICATION

The following Training Package rules apply:

The SIT60322 Advanced Diploma of Hospitality Management, requires the successful completion of 33 units:

- 14 core Units
- 19 elective Units

The course duration may vary for students who have been granted credits or RPL towards this course (e.g., students having completed any units in a previous course/qualification).

Advanced Diploma of Hospitality Management (Culinary Stream)

Designed for students progressing from the Certificate III in Commercial Cookery, Certificate IV in Kitchen Management, and Diploma of Hospitality Management, this qualification is the final stage to becoming a culinary leader. Transitioning into senior management roles within kitchens, hotels, and hospitality enterprises.

Building upon a culinary foundation while mastering essential skills in strategic operations, human resource management, financial oversight, staff rostering, conflict resolution, and quality guest service. This course places a strong emphasis on business leadership, giving the tools to lead teams, oversee complex kitchen and hospitality operations, and drive service excellence.
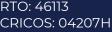
As part of the AIHM advantage, students gain exclusive access to industry guest speakers, ensuring real-world insight into the latest trends, innovations, and expectations shaping Australia's hospitality landscape.

"AIHM: More Than a Qualification– A Future".

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CONNECT WITH US

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