

# Diploma of

Course Code: SIT50422  
CRICOS Code: 114557D

## Hospitality Management Culinary Stream



**Study Today, Lead Tomorrow.  
The AIHM Way**



Australian Nationally  
Recognised Qualification



### Duration

This qualification is delivered over a period of 1.5 years, consisting of:

78 Weeks in total

- 60 Weeks of scheduled study/tuition
- 18 Weeks of scheduled breaks/holidays

#### 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](http://www.aihm.au) for further information.

### Future Studies

Graduates of the SIT50422 Diploma of Hospitality Management can continue their journey with AIHM's SIT60322 Advanced Diploma of Hospitality Management and unlock greater leadership potential in the industry.

## EMPLOYMENT PATHWAYS

- Chef Pâtissier /Sous Chef
- Hospitality Manager & Motel Manager
- Event Coordinator
- Food and Beverage Manager
- Front Office Manager
- Restaurant Manager & Catering Manager
- Conference and Banquet Manager
- Accommodation Services Manager



## ABOUT THE COURSE

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes 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.

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



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## CONTACT US



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## 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](http://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: SIT50422

# Diploma in

## HOSPITALITY MANAGEMENT

Culinary Stream

## FEES & CHARGES

**Tuition fee:** \$18,500

**Material fee:** \$1,000

**Application fee:** \$250

### Notes:

- The Course Material Fee covers the student equipment and 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 (Culinary Stream) or pursue higher level studies in the hospitality field. Students may complete this qualification as part of a packaged course.

## CERTIFICATION

### Upon successful completion:

Once all required competency for each unit for this course have been successfully completed, graduates will be awarded an AIHM's Certificate for the SIT50422 Diploma of Hospitality Management including an Academic Record. Students that have not achieved competency in all chosen units for this qualification will be issued a Statement of Attainment for units successfully achieved competency in.

**"AIHM: Where  
Ambition Meets  
Opportunity."**

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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 twenty-eight (28) units below.

## UNITS

### Core

- SITXCOM010 Manage conflict
- SITXFIN009 Manage finances within a budget
- SITXHRM008 Roster staff
- SITXHRM009 Lead and manage people
- SITXMGT004 Monitor work operations
- SITXWHS007 Implement and monitor work health and safety practices

### Elective units

- SITXFSA005 Use hygienic practices for food safety
- SITHKOP010 Plan and cost recipes
- SITHKOP013 Plan cooking operations\*
- SITHKOP015 Design and cost menus
- SITHPAT016 Produce desserts\*
- SITHCCC023 Use food preparation equipment\*
- SITHCCC027 Prepare dishes using basic methods of cookery\*
- SITHCCC029 Prepare stocks, sauces and soups\*
- SITHCCC030 Prepare vegetable, fruit, egg 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\*
- SITHCCC042 Prepare food to meet special dietary requirements\*
- SITHCCC044 Prepare specialised food items\*

## AIHM PROGRESSING STUDENTS

AIHM students progressing from SIT50422 (completed and achieved the above twenty-two (22) units) will only need to complete the following six (6) units to achieve this course completion.

### Core

- SITXCCS015 Enhance customer service experience
- SITXCCS016 Develop and manage quality customer service practices
- SITXFIN010 Prepare and monitor budgets
- SITXGLC002 Identify and manage legal risks and comply with law
- SITXMGT005 Establish and conduct business relationships

### Elective unit

- SITXHRM010 Recruit, select and induct staff

\* These units have a pre-requisite unit – SITXFSA005 Only

\*\* These units have a pre-requisite of 2 x units – SITXFSA005 and SITXFSA006

**Note:** Pre-requisites must be scheduled and completed prior to undertaking these units.



## TO ACHIEVE THIS QUALIFICATION

### The following Training Package rules apply:

The SIT50422 Diploma of Hospitality Management requires the successful completion of 28 units:

- 11 core Units
- 17 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).

## Diploma of Hospitality Management (Culinary Stream)

Designed for students progressing from Certificate III in Commercial Cookery and Certificate IV in Kitchen Management, this course prepares you to step confidently into senior kitchen and hospitality leadership roles.

You will deepen your expertise in cooking operations, while gaining essential managerial skills in human resources, finance, rostering, conflict resolution, and quality customer service. With a strong business focus, this qualification equips you to lead high-performing teams, manage operations effectively, and uphold industry standards.

As part of the AIHM experience, students will have access to guest lectures and insights from leading hospitality professionals, offering a direct connection to current trends, innovations, and expectations in the industry.

**“AIHM: Where Learning Meets Real-World Success”.**



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Australian  
Institute of  
Hospitality &  
Management



## CONNECT WITH US

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## VISIT US

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## Head Office

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