

Diploma of

Course Code: SIT50422
CRICOS Code: 114557D

Hospitality Management F&B 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

- 18 Weeks of breaks/holidays
- 52.5 weeks of tuition (contact hours)
- 7.5 weeks of compulsory work placement (WBT)

Note:

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

**Specialisation: Australian
Sommelier & Silver Service**

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 SIT50422 Diploma of Hospitality Management can choose to pursue further studies in the SIT60322 Advanced Diploma of Hospitality Management.

EMPLOYMENT PATHWAYS

- Sommelier / Wine Steward
- Hospitality Manager
- Motel Manager
- Event Coordinator
- Food and Beverage Manager
- Bar or Beverage Manager & Front Office Manager
- Restaurant Manager & Catering Manager
- Silver Service Supervisor / Luxury Dining Coordinator
- Hospitality Team Leader / Supervisor

Study >>> Lead

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



**NATIONALLY RECOGNISED
TRAINING**

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CONTACT US



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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.



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HOSPITALITY MANAGEMENT

Food & Beverage 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 specialising in Sommelier and Silver Service. 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: Elevate
Service, Experience
Excellence."

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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 be required to complete all twenty-eight (28) units listed 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
- SITXFSA006 Participate in safe food handling practices

AIHM PROGRESSING STUDENTS

AIHM students progressing from SIT40521 Certificate IV in Kitchen Management, having successfully completed the eight (8) applicable units, above will only be required to complete the following twenty (20) units in this course below:

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 units

- SITHIND008 Work in hospitality service
- SITXCRI003 Respond to customer in crisis
- SITHFAB021 Provide responsible service of alcohol
- SITHFAB025 Prepare and serve espresso coffee*
- SITHFAB031 Provide advice on beers, spirits and liqueurs**
- SITHFAB032 Provide Advice on Australian wines**
- SITHFAB033 Provide advice on imported wines**
- SITHFAB035 Provide silver service*
- SITHFAB037 Provide advice on food and beverage matching**
- SITHFAB039 Manage the sale or service of wine***
- SITHIND006 Source and use information on the hospitality industry
- BSBTWK503 Manage meetings
- BSBCMM411 Make presentations
- BSBSUS511 Develop workplace policies and procedures for sustainability
- SITXHRM010 Recruit select and induct staff

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

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

** These units have a pre-requisite unit – SITHFAB021 Only

*** These units have a pre-requisite of 3 x units –

SITXFAB021, SITXFAB032 and SITXFAB033



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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).

Work Based Training (WBT)

This course includes **150 hours of structured Work-Based Training (WBT) delivered over 7.5 weeks**. This hands-on experience allows you to develop and refine your skills in **real workplace environments**, ensuring you are well-prepared for employment upon graduation.

AIHM has structured work placement arrangements with a work placement contract, logbook, work evidence and assessment of tasks completed at the workplace through evidence, third-party evidence and/or observation.

Students will be provided with work placement requirements and information prior to enrolling and during the orientation session. Work placements will occur in Term 3 of the course.

Assessment and workplace visit schedules shall be discussed and finalised with both students and workplace supervisors prior to work commencement.

“AIHM: Hospitality Redefined – Excellence in Service, Luxury & Wine”.



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