



**Lifetime International
Training College**
Explore Your Dreams

PROGRAM DESCRIPTION

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.

To achieve this qualification, the candidate must complete at least 80 hours of work placement

DIPLOMA OF HOSPITALITY MANAGEMENT

(Commercial Cookery Stream)

SIT50416

CRICOS Course code: 095443J

POSSIBLE JOB OUTCOMES

- Banquet or function manager
- Bar manager
- Café manager
- Chef de cuisine
- Chef patisserie
- Club manager
- Executive housekeeper
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Sous chef
- Unit manager catering operations.

PROGRAM STRUCTURE

SUBJECT CODE	SUBJECT NAME	SUBJECT CODE	SUBJECT NAME
BSBDIV501	Manage diversity in the workplace	SITHCCC007	Prepare stocks, sauces and soups
SITXHRM003	Lead and manage people	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITXCOM005	Manage conflict	SITHCCC012	Prepare poultry dishes
SITXFIN003	Manage finances within a budget	SITHCCC013	Prepare seafood dishes
SITXMGT001	Monitor work operations	SITHCCC014	Prepare meat dishes
SITXWHS003	Implement and monitor work health and safety practices	SITHCCC018	Prepare food and meet special dietary requirements
SITXFSA001	Use hygienic practices for food safety	SITXCCS007	Enhance customer service experiences
SITXFSA002	Participate in safe food handling practices	SITXHRM002	Roster staff
SITHCCC020	Work effectively as a cook	SITHCCC019	Produce cakes, pastries and breads
SITHKOP005	Coordinate cooking operations	SITXCCS008	Develop and manage quality customer service practices
SITHKOP004	Develop menus for special dietary requirements	SITXFIN004	Prepare and monitor budgets
SITHCCC001	Use food preparation equipment	SITXGLC001	Research and comply with regulatory requirements
SITHCCC005	Prepare dishes using basic methods of cookery	SITXMGT002	Establish and conduct business relationships
SITHCCC006	Prepare appetisers and salads	BSBMGT517	Manage operational plan
			WORK PLACEMENT

PATHWAYS FROM THE QUALIFICATION

After achieving this qualification candidates may choose USQ Bachelor of Business and Commerce – BBCM or undertake studies at higher education level.

ASSESSMENTS

Assessments are competency based and include a variety of written, project and practical work.

ENROLLMENT REQUIREMENTS

- Course Duration – 104 Weeks
- Fees – \$14,500 + \$250 Admin Fee + \$500 Materials
- IELTS – 5.5 or minimum year 12 certificate
- Must be 18 years old

OUR CAMPUS

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