



SIT50422

Diploma of Hospitality Management

RTO Code: 31518 | CRICOS: 03569A



Elective Units

- SITXFSA005* Use hygienic practices for food safety
- SITHCCC043* Work effectively as a cook
- SITHCCC023* Use food preparation equipment
- SITHCCC026* Package prepared foodstuffs
- SITHCCC027* Prepare dishes using basic methods of cookery
- SITHCCC028* Prepare appetisers and salads
- SITHCCC029* Prepare stocks, 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
- SITHCCC038* Produce and serve food for buffets
- SITHCCC040* Prepare and serve cheese
- SITHCCC041* Produce cakes, pastries and breads
- SITHCCC042* Prepare food to meet special dietary requirements
- SITXFSA006* Participate in safe food handling practices
- SITXFSA008* Develop and implement a food safety program
- SITXINV006* Receive, store and maintain stock
- SITHKOP012* Develop recipes for special dietary requirements
- SITHKOP013* Plan cooking operations
- SITHKOP015* Design and cost menus
- SITHPAT016* Produce desserts
- BSBTWK501 Lead diversity and inclusion

Duration

This is a 78-weeks full-time course.

Core Units

- SITXCCS015* Enhance customer service experiences
- SITXCCS016* Develop and manage quality customer service practices
- SITXCOM010* Manage conflict
- SITXFIN009* Manage finances within a budget
- SITXFIN010* Prepare and monitor budgets
- SITXGLC002* Identify and manage legal risks and comply with law
- SITXHRM008* Roster staff
- SITXHRM009* Lead and manage people
- SITXMGT004* Monitor work operations
- SITXMGT005* Establish and conduct business relationships
- SITXWHS007* Implement and monitor work health and safety practices

Delivery Methods

Blended combination of classroom/simulated. This includes face to face simulated/theory instruction, self-directed learning and final assessment.

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COURSE OVERVIEW

This certification depicts the job of commercial cooks, who create food and menu items using a variety of well-honed cooking techniques and solid knowledge of kitchen procedures. They operate with some independence, little supervision, and use discretion and judgment. Plans, policies, and procedures are used to direct work operations. This degree offers a route to employment as a commercial cook in establishments including eateries, hotels, clubs, bars, cafés, and coffee shops. At the time of release, this qualification did not have any explicit legislative requirements, occupational licensing or certification requirements.

ENTRY REQUIREMENTS

- Must be 18 years or above before commencement of study at Nomi College.
- Successful completion of Year 12, equivalent (Higher Secondary Certificate/ vocational higher secondary certificate (Minimum CGPA is 3.5 or 60% in HSC/First Division pass) GCE A-Level or higher qualification). Automotive mechanical Certificate III qualification
- Nomi College may also accept you in this course if you have any other relevant qualifications, certifications, and/or experience;
- A minimum overall score of 5.5 is required for candidates with IELTS with a minimum score of 5 in each band or a minimum PTE score of 42 is required.

EMPLOYMENT/CAREER PATHWAY

Chef de cuisine, chef patisserie, bar manager, café manager, banquet or function manager, and club manager are instances of potential job titles. A senior housekeeper. Managers of front desks, gaming areas, kitchens, hotels, restaurants, and catering companies, as well as sous chefs.

ENROLMENT PROCESS

- Choose your course and check your entry requirements.
- Complete the International Student Application.
- Attach all the supporting documents (GTE form, Academic Certificates and Transcripts, Passport, IELTS/PTE Certificate).
- Submit your application via email (admission@nomicollege.com.au) or through the agent.
- Receive the letter of Offer (for successful application) Pay the fees as stated in your letter of offer and return the signed acceptance form.
- Receive an electronic confirmation of enrolment (eCOE)
- Apply for your student visa (check with DOHA for information on student VISA). Visit <https://www.homeaffairs.gov.au>

ENROLMENT PROCESS

Certificate I and II - People who complete these certifications will have the abilities necessary for entry-level positions in the hospitality, travel, and tourist sectors. Additionally, they can advance to Certificate III and higher qualifications and receive credit for those qualifications' shared units of competency.

Certificate III - People who complete these certifications can operate at a skilled operational level in the workplace. Additionally, they can advance to Cert IV and higher qualifications and receive credit for those qualifications' shared units of competency.

Certificate IV - With these degrees, individuals can enter the workforce as a senior staff member or supervisor with greater technical expertise. Additionally, they can proceed to certificate and advanced diploma levels and receive credit for the necessary core competencies for these degrees.

Diplomas - With these credentials, individuals can enter the workforce as departmental, operational, or small business managers. Additionally, they can move to advanced diploma qualifications and receive credit for those qualifications' common units of competency.

Advanced Diplomas - People can graduate with these degrees and the necessary skills to function as top manager in this sector.



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COURSE FEES


- The course fee of Diploma of Hospitality Management- \$12000.00
- Application fee- \$250.00
- Material fee- \$750
- There is a cost for RPL submissions, fees are charged per unit of competency. RPL applications are assessed at a rate of \$50 per unit, with application fee of \$250. All RPL assessment fees are GST exempted.
- At Nomi College, students have to pay tuition fee of each term in advance prior to the commencement of classes.

Other

- Fees can be paid by Bank transfer.
- For refund policy, please refer to the student handbook provided to you.
- For further information on International Students and Life at Nomi College, please reach us at <http://www.nomicollege.com.au>

CONTACT US

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 www.nomicollege.com.au

ORIENTATION

An orientation session is provided for new students prior to the start of each term so they may get to know our staff and facilities. Our students receive a thorough orientation packet at orientation along with details about their class schedule and student ID card.

