



Diploma of Hospitality Management

Commercial Cookery Stream

Certificate III in Commercial Cookery (SIT30821)

This course provides essential skills to prepare a variety of dishes while ensuring food safety and hygiene. Graduates can work as commercial cooks in hotels, restaurants, or cafes.

Certificate IV in Kitchen Management (SIT40521)

Building on Certificate III, this advanced course covers cost control, menu planning, and staff management, preparing students for leadership roles. Graduates can work as chefs, head chefs, or sous chefs.

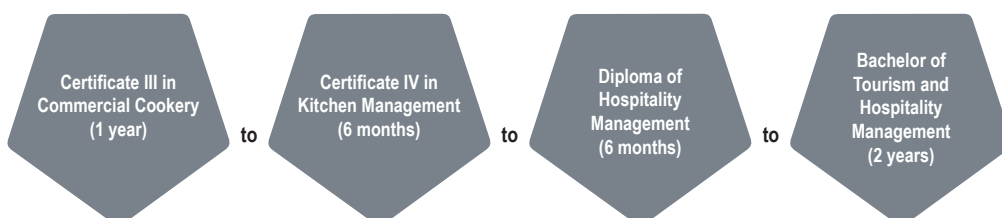
Diploma of Hospitality Management (SIT50422)

This comprehensive course covers business planning, financial management, marketing, and more. Graduates are equipped for leadership roles such as restaurant, hotel, or event managers in the hospitality industry.

Course Code	SIT50422
CRICOS	110764G
Intakes	January, April, July, September
Course length	2 years
Campuses	Melbourne
Study mode	On-campus (2 days a week)



Pathway Opportunities



Pathways

For pathway students, upon completion of the course, students will be exempted 8 units in Bachelor of Tourism and Hospitality Management at Acknowledge Education.

Requirements

Domestic Students

Entry by interview.

International Students

To apply for the course, international students must:

- Have completed Year 11 or equivalent qualification
- Be at least 18 years old
- Demonstrate English language proficiency equivalent to IELTS 5.5

Recognition of Prior Learning and Credit

Please see our website for more details and information on Recognition of Prior Learning and Credit.

Work-Based Training

Students are required to complete 12 occasions of Work-based Training. We will assist our students in finding a suitable venue to complete the training.

Career Opportunities

On successful completion of the course, the type of occupations that you may seek include:

- Banquet or Function Manager
- Bar Manager
- Café Manager
- Chef de Cuisine
- Chef pâtissier
- Club Manager
- Executive Housekeeper
- Front Office Manager
- Gaming Manager
- Kitchen Manager
- Motel Manager
- Restaurant Manager
- Sous Chef
- Unit Manager Catering Operations

Course Structure

To receive this qualification, you must complete 28 units: 11 core units and 17 elective units. You attend classes for 20 hours per week over 2 days (excluding student-supervised study).

The course comprises 8 stages, each lasting 10 weeks, with holidays in between. The first 6 stages are completed in the Certificate IV. Stages 7 and 8 each last 10 weeks, with holidays in between.

23 units can be credit transferred into the Diploma of Hospitality Management from Certificate III in Commercial Cookery* and Certificate IV in Kitchen Management^ courses. See the list of units below.

Units	
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
SITXMGMT004 ^	Monitor work operations
SITXMGMT005	Establish and conduct business relationships
SITXWHS007 ^	Implement and monitor work health and safety practices
Elective Units	
SITXFSA005 *	Use hygienic practices for food safety
SITXKOP013 ^	Plan cooking operations
SITHCCC023 *	Use food preparation equipment
SITHCCC027 *	Prepare dishes using basic methods of cookery
SITHCCC028 *	Prepare appetizers and salads
SITHCCC029 *	Prepare stocks, sauces, and soups
SITHCCC030 *	Prepare vegetable, fruit, eggs, and farinaceous dishes
SITHCCC037 *	Prepare seafood dishes
SITHKOP010 *	Plan and cost recipes
SITXFSA006 *	Participate in safe food handling practices
SITHCCC041 *	Produce cakes, pastries, and breads
SITHCCC042 *	Prepare food to meet special dietary requirements
SITXINV006 *	Receive, store, and maintain stock
SITXWHS005 *	Participate in safe work practices
SITHKOP009 *	Clean kitchen premises and equipment
SITXCOM007 *	Show social and cultural sensitivity
SITXHRM007 *	Coach others in job skills



Juan Carlos Rivas Hurtado

Diploma of Hospitality Management
Commercial Cookery Stream
Student

I discovered that I had a talent for cooking, so I decided to start my path towards becoming a chef with Acknowledge Education in hopes of having a business in the future. Dishes like poached eggs and tempura seemed impossible, but I learned in AE's excellent classes how to prepare these and many other dishes. I also learned that maths plays an important role in the kitchen, as well as all about food safety. I can confidently say that I have also learnt how to place, price and develop a menu. AE really provided a solid foundation for my future in cooking.

