



Kenvale
COLLEGE OF HOSPITALITY
COOKERY & EVENTS

Complete Course Listing

Academic Department

1-02-006

Note: This course listing reflects all of Kenvale College's registered courses.

These can also be found in:

- <http://training.gov.au/Organisation/Details/6df3f0ff-0f9a-46f0-87a0-1ce04aaa87ec>
(Local market)
- <http://cricos.education.gov.au/Institution/InstitutionDetails.aspx?ProviderCode=00771A>
(International Market)

Table of Contents

Version	Date	Person	Comment
1.0	25 th October 2012	Juliana Lim	New Document
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Certificate II in Hospitality	2
Certificate III in Hospitality	3
Certificate III in Events	5
Certificate III in Commercial Cookery	7
SITHKOP402 Develop menus for special dietary requirements	8
Certificate IV in Commercial Cookery	9
SITHKOP402 Develop menus for special dietary requirements	10
Certificate IV in Hospitality	11
Diploma of Hospitality	13
Diploma of Hospitality (Certificate III in Commercial Cookery Major)	15
SITHKOP402 Develop menus for special dietary requirements	16
Diploma of Hospitality (Certificate IV in Commercial Cookery Major)	17
SITHKOP402 Develop menus for special dietary requirements	18
Diploma of Events	19
Advanced Diploma of Events	21
Advanced Diploma of Hospitality	23
Advanced Diploma of Events & Advanced Diploma of Hospitality	25
Summary of Qualifications - Subjects per qualification	28

Certificate II in Hospitality

Duration 6 Months (One Semester)

Description

This qualification reflects the role of individuals who use a defined and limited range of hospitality operational skills: mainly routine and repetitive tasks using practical skills and basic industry knowledge. They work under direct supervision.

Job roles

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops. Possible job titles include:

Bar Attendant	Bottle Shop Attendant
Café Attendant	Catering assistant
Food and Beverage Attendant	Front Office Assistant
gaming attendant	Porter
Room Attendant	

Course Codes

TGA Code SIT20213	CRICOS Code 082032B	Kenvale Code CERTIIHOS
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Method of Delivery Face To Face with Industry Placement

Industry Placement Hours 250 Hours **VET-FEE HELP** NA

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
HOS101	Introduction to Services 1 (8 weeks)	BSBWOR203B Work effectively with others SITXCCS202 Interact with customers	2
HOS113	Introduction to Services 2 (8 weeks)	SITXCCS303 Provide service to customers SITXCOM201 Show social and cultural sensitivity	2
HOS100	Industry Placement 1 (Brackets indicate WIL Hours)	SITHIND201 Source and use information on the hospitality industry SITHIND202 Use hospitality skills effectively SITHIND301 Work effectively in hospitality service	1 + (14)
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2

Core Units / Elective Units/ Additional units

Certificate III in Hospitality

Duration 6 Months (One Semester)

Description

This qualification reflects the role of skilled operators who use a range of well-developed hospitality skills. They use discretion and judgement and have a sound knowledge of industry operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Job roles

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. It provides options for specialisation in areas such as accommodation services, food and beverage and gaming. The qualification also allows an outcome for small businesses requiring multi-skilled employees. Possible job titles include:

Espresso Coffee Machine Operator	Food and Beverage Attendant
Front Desk Receptionist	Function Attendant
Function Host	Gaming Attendant
Housekeeper	Restaurant Host
Senior Bar Attendant	Waiter

Course Codes

TGA Code SIT30713	CRICOS Code 082034M	Kenvale Code CERTIIIHOS
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Method of Delivery Face To Face with Industry Placement
 *Students need to undertake RSA certificate prior to course commencement

Industry Placement Hours 200 Hours **VET-FEE HELP** NA

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety Course (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
HOS101	Introduction to Services 1 (8 weeks)	BSBWOR203B Work effectively with others SITXCCS202 Interact with customers	2
HOS113	Introduction to Services 2 (8 weeks)	SITXCCS303 Provide service to customers SITXCOM201 Show social and cultural sensitivity	2
HOS100	Industry Placement 1 (Brackets indicate WIL Hours)	SITHIND201 Source and use information on the hospitality industry SITHIND202 Use hospitality skills effectively SITHIND301 Work effectively in hospitality service	1 + (9.5)
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201A Participate in environmentally sustainable work practices SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2



HOS104	Food & Beverage 1 (8 weeks)	SITHFAB201 Provide responsible service of alcohol* SITHFAB307 Provide table service of food and beverage	3
Suggested Elective*			
HOS114	Food & Beverage 2 (8 weeks)	SITHFAB203 Prepare and serve non-alcoholic beverages SITHFAB204 Prepare and serve espresso coffee	3

Core Units / Elective Units/Additional units

*Suggested electives are subjects which are not needed to attain the qualification but could be of interest to the students.

Certificate III in Events

Duration 6 Months (One Semester)

Description

This qualification reflects the role of individuals who use a range of events administrative or operational skills. They use discretion and judgement and have knowledge of industry operations. They work with some independence under the guidance of more senior event personnel, using plans, policies and procedures to guide work activities.

Job roles

Events are diverse in nature and this qualification provides a pathway to work in event operations in a range of industries including the tourism and travel, hospitality, sport, cultural and community sectors. Work could be undertaken in an office environment where the planning of events takes place, on-site at venues where events are staged or a combination of both. Possible job titles include:

Conference Assistant	Event Administrative Assistant
Event Assistant	Event Operations Assistant
Exhibitions Assistant	In-house Meetings Assistant
Junior Event Coordinator	Logistics Assistant / Meetings assistant

Course Codes

TGA Code SIT30612	CRICOS Code 082033A	Kenvale Code CERTIII EVE
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Method of Delivery Face To Face with Industry Placement
 *Students need to undertake RSA Certificate prior to course commencement

Industry Placement Hours 200 Hours VET-FEE HELP NA

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
HOS101	Introduction to Services 1 (8 weeks)	BSBWOR203B Work effectively with others SITXCCS202 Interact with customers	2
HOS113	Introduction to Services 2 (8 weeks)	SITXCCS303 Provide service to customers SITXCOM201 Show social and cultural sensitivity	2
EVE104	Industry Placement for Events 1 (Brackets indicate WIL Hours)	BSBCRT301A Develop and extend critical and creative thinking skills	1 + (9.5)
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
EVE100	Introduction to Events	SITXEVT301 Access information on event operations SITXEVT304 Provide Event Staging Support	2
HOS104	Food & Beverage 1(8 weeks)	SITHFAB201 Provide responsible service of alcohol* SITHFAB307 Provide table service of food and beverage	3



HOS114	Food & Beverage 2 (8 weeks)	SITHFAB203 Prepare and serve non-alcoholic beverages SITHFAB204 Prepare and serve espresso coffee	3
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Core Units / Elective Units/additional units

*Suggested electives are subjects which are not needed to attain the qualification but could be of interest to the students.

Certificate III in Commercial Cookery

Duration 1.5 years (Three Semesters)

Description

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Job roles

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Possible job title includes: cook.

Students may apply for a Chef Trade Certificate after obtaining this qualification and having acquired sufficient experience in the industry. See below for more details:

http://www.training.nsw.gov.au/forms_documents/trade_recognition/application_trade_rec_vtt99.pdf

Course Codes

TGA Code SIT30813	CRICOS Code 082035K	Kenvale Code CERTIIIICC
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Method of Delivery Face To Face with Industry Placement
 *Students need to undertake First Aid Course prior to course commencement

Industry Placement Hours 1600 Hours (From day one plus block in Sem. 3) **VET-FEE HELP** **NA**

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
	Outsourced*	HLTAID003 Provide first aid	
HOS102	Food Safety (1 week- intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
CUA100	Methods of Cookery (3 Weeks)	SITHCCC101 Use food preparation equipment SITHCCC201 Produce dishes using basic methods of cookery SITHKOP101 Clean kitchen premises and equipment	11
CUA101	Appetisers & Salads (2 Weeks)	SITHCCC202 Produce appetisers and salad	11
CUA102	Stocks, Sauces & Soups (2 Weeks)	SITHCCC203 Produce stocks, sauces and soups	11
CUA103	Vegetables, Fruit, Eggs & Farinaceous (2 Weeks)	SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes	11
CUA114	Sandwiches (1 Week)	SITHCCC103 Prepare Sandwiches	11
CUA105	Poultry (2 Weeks)	SITHCCC301 Produce poultry dishes	11
CUA107	Meat (2.5 Weeks)	SITHCCC303 Produce meat dishes	11
CUA106	Seafood (1.5 Weeks)	SITHCCC302 Produce seafood dishes	11
CUA111	Industry Placement for CC 1 (Brackets indicate WIL Hours)	SITHHIND201 Source and use information on the hospitality Industry	1 + (7)



Semester Two			
CUA106	Seafood (1 Week)	SITHCCC302 Produce seafood dishes	11
CUA108	Cakes, Pastries and Breads (3 Weeks)	SITHCCC308 Produce cakes, pastries and breads	11
CUA109	Desserts (3 Weeks)	SITHPAT306 Produce desserts	11
CUA110	Restaurant Service (9 Weeks)	SITHCCC309 Work effectively as a cook SITHCCC307 Prepare food to meet special dietary requirements	11
CUA112	Industry Placement for CC 2 (Brackets indicate WIL Hours)	SITHCCC309 Work effectively as a cook	1+ (8)
Semester Three			
CUA104	Menu Planning	SITHKOP302 Plan and cost basic menus SITXINV202 Maintain the quality of perishable items	2
CUA212	Nutritional Studies	SITHCCC307 Prepare food to meet special dietary requirements SITHKOP402 Develop menus for special dietary requirements	1
CUA211	Industry Placement for CC 3 (Brackets indicate WIL Hours)	SITHCCC309 Work effectively as a cook	1+ (11.5)
HOS101	Introduction to Services 1 (8 weeks)	BSBWOR203B Work effectively with others SITXCCS202 Interact with customers	2
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work practices SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2

Core Units / Elective Units/ Additional units

Certificate IV in Commercial Cookery

Duration 1.5 years (Three Semesters)

Description

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

Job roles

This qualification provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Possible job titles include: *chef, chef de partie*.

Students may apply for a Chef Trade Certificate after obtaining this qualification and having acquired sufficient experience in the industry. See below for more details:

http://www.training.nsw.gov.au/forms_documents/trade_recognition/application_trade_rec_vtt99.pdf

Course Codes

TGA Code SIT40413	CRICOS Code 090587M	Kenvale Code CERTIVCC
Method of Delivery	Face To Face with Industry Placement *Students need to undertake First Aid Course prior to course commencement	
Industry Placement Hours	1600 Hours (From day one plus block in Sem. 3)	VET-FEE HELP NA

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
	Outsourced*	HLTAID003 Provide first aid	
HOS102	Food Safety (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work practices SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
CUA100	Methods of Cookery (3 Weeks)	SITHCCC101 Use food preparation equipment SITHCCC201 Produce dishes using basic methods of cookery SITHKOP101 Clean kitchen premises and equipment	11
CUA101	Appetisers & Salads (2 Weeks)	SITHCCC202 Produce appetisers and salad	11
CUA114	Sandwiches (1 Week)	SITHCCC103 Prepare Sandwiches	11
CUA102	Stocks, Sauces & Soups (2 Weeks)	SITHCCC203 Produce stocks, sauces and soups	11
CUA103	Vegetables, Fruit, Eggs & Farinaceous (2 Weeks)	SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes	11
CUA105	Poultry (2 Weeks)	SITHCCC301 Produce poultry dishes	11
CUA107	Meat (2.5 Weeks)	SITHCCC303 Produce meat dishes	11
CUA106	Seafood (1.5 Weeks)	SITHCCC302 Produce seafood dishes	11

CUA111	Industry Placement for CC 1 (Brackets indicate WIL Hours)	SITHHIND201 Source and use information on the hospitality Industry	1 + (5)
Semester Two			
CUA106	Seafood (1 Week)	SITHCCC302 Produce seafood dishes	11
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
CUA108	Cakes, Pastries and Breads (3 Weeks)	SITHCCC308 Produce cakes, pastries and breads	11
CUA109	Desserts (3 Weeks)	SITHPAT306 Produce desserts	11
CUA110	Restaurant Service (9 Weeks)	SITHCCC309 Work effectively as a cook SITHCCC307 Prepare food to meet special dietary requirements	11
CUA112	Industry Placement for CC 2 (Brackets indicate WIL Hours)	SITHCCC309 Work effectively as a cook	1 + (6.5)
Semester Three			
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2
HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
CUA104	Menu Planning	SITHKOP302 Plan and cost basic menus SITXINV202 Maintain the quality of perishable items SITHCCC307 Prepare food to meet special dietary requirements (r)	2
CUA212	Nutritional Studies	SITHCCC307 Prepare food to meet special dietary requirements (r) SITHKOP402 Develop menus for special dietary requirements	1
CUA211	Industry Placement for CC 3 (Brackets indicate WIL Hours)	SITHCCC309 Work effectively as a cook (r)	1 + (9)
CUA213	Cookery Operations (8 weeks)	SITHKOP403 Coordinate Cooking operations	5.5
CUA214	Environmental Work Practices (8 weeks)	BSBSUS301A Implement and monitor environmental sustainable work practices	1

Core Units / Elective Units/ Additional units

Certificate IV in Hospitality

Duration 1 year (2 Semesters)

Description

This qualification reflects the role of skilled operators who use a broad range of hospitality skills combined with sound knowledge of industry operations. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

Job roles

This qualification provides a pathway to work as a team leader or supervisor in hospitality organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops. Possible job titles include:

Bar Supervisor or Team Leader	Concierge
Duty Manager	Food and Beverage Supervisor or Team Leader
Forecast Analyst (accommodation services)	Front Office Supervisor or Team Leader
Housekeeping Supervisor or Team Leader	Gaming Supervisor or Team Leader
Reservation Analyst	Shift Manager

Course Codes

TGA Code SIT40313	CRICOS Code 082036J	Kenvale Code CERTIVHOS
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Method of Delivery Face To Face with Industry Placement
 *Students need to undertake RSA Certificate prior to course commencement

Industry Placement Hours 600 Hours (~300 Hours/ Semester) **VET-FEE HELP** **NA**

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
HOS100	Industry Placement 1 (Brackets indicate WIL Hours)	SITHIND201 Source and use information on the hospitality industry SITHIND301 Work effectively in hospitality service SITHIND202 Use Hospitality skills effectively	1 + (11.5)
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
HOS104	Food & Beverage 1 (8 weeks)	SITHFAB201 Provide responsible service of alcohol * SITHFAB307 Provide table service of food and beverage	3
HOS114	Food & Beverage 2 (8 weeks)	SITHFAB203 Prepare and serve non-alcoholic beverages SITHFAB204 Prepare and serve espresso coffee	3

Semester Two

HOS105	Industry Placement 2 (Brackets indicate WIL Hours)	SITHIND301 Work effectively in hospitality service	1 + (11.5)
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HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2
HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
Suggested Elective*			
HOS115	Food & Beverage 3	SITHFAB302 Conduct a product tasting for alcoholic beverages SITHFAB303 Prepare and serve cocktails SITHFAB305 Provide advice on Australian wines SITHFAB202 Operate a bar	3

Core Units / Elective Units/ Additional units

*Suggested electives are subjects which are not needed to attain the qualification but could be of interest to the students.

Diploma of Hospitality			
Duration	1 year (2 Semesters)		
Description	This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.		
Job roles	This qualification provides a pathway to work in any sector of the hospitality industry as a departmental or small business manager. Possible job titles include:		
	Banquet or Function Manager	Chef de Cuisine	
	Chef Patisserie	Executive Housekeeper	
	Front Office Manager	Gaming Manager	
	Kitchen Manager	Motel Manager	
	Restaurant Manager	Sous Chef	
	Unit Manager (catering operations)		
Course Codes			
TGA Code SIT50313	CRICOS Code 082038G	Kenvale Code DIPHOS (HOS)	
Method of Delivery	Face To Face with Industry Placement *Students need to undertake RSA Certificate prior to course commencement		
Industry Placement Hours	600 Hours (~300 Hours/ Semester)	VET-FEE HELP	YES
Course Curriculum (Each Semester is 16 weeks)			
Semester One			
Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety (1 week- intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
HOS100	Industry Placement 1 (Brackets indicate WIL Hours)	SITHIND201 Source and use information on the hospitality industry SITHIND301 Work effectively in hospitality service SITHIND202 Use Hospitality skills effectively	1 + (11.5)
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
HOS104	Food & Beverage 1 (8 weeks)	SITHFAB201 Provide responsible service of alcohol* SITHFAB307 Provide table service of food and beverage	3
HOS114	Food & Beverage 2 (8 weeks)	SITHFAB203 Prepare and serve non-alcoholic beverages SITHFAB204 Prepare and serve espresso coffee	3
Semester Two			
HOS105	Industry Placement 2 (Brackets indicate WIL Hours)	SITHIND301 Work effectively in hospitality service	1 + (7)



HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2
HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
HOS111	Accounting 2 (8 weeks)	SITXFIN501 Prepare and monitor budgets	3
HOS209	Business Law	SITXGLC501 Research and comply with regulatory requirements	1
HOS110	Business Operations	BSBMGT515 Manage operational plan SITXMGT501 Establish and conduct business relationships	2
HOS115	Food & Beverage 3	SITHFAB302 Conduct a product tasting for alcoholic beverages SITHFAB303 Prepare and serve cocktails SITHFAB305 Provide advice on Australian wines SITHFAB202 Operate a bar	3

Core Units / Elective Units/Additional Units



Diploma of Hospitality (Certificate III in Commercial Cookery Major)

Duration	2 year (4 Semesters)	Course Cost: Add approximate cost
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Description

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

Job roles

This qualification provides a pathway to work in any sector of the hospitality industry as a departmental or small business manager. Possible job titles include:

Banquet or Function Manager	Chef de Cuisine
Chef Patisserie	Executive Housekeeper
Front Office Manager	Gaming Manager
Kitchen Manager	Motel Manager
Restaurant Manager	Sous Chef / Unit Manager (catering operations)

Course Codes

TGA Code SIT50313/SIT30813	CRICOS Code 082038G	Kenvale Code DIPHOS (CERTIIICC)
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Method of Delivery	Face To Face with Industry Placement *Students need to undertake RSA and First Aid Course Certificate prior to course commencement
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Industry Placement Hours	1600 Hours	VET-FEE HELP	YES
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Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
	Outsourced	HLTAID003 Provide first aid	
HOS102	Food Safety (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
CUA100	Methods of Cookery (3 weeks)	SITHCCC101 Use food preparation equipment SITHCCC201 Produce dishes using basic methods of cookery SITHKOP101 Clean kitchen premises and equipment	11
CUA101	Appetisers & Salads (2 Weeks)	SITHCCC202 Produce appetisers and salad	11
CUA114	Sandwiches (1 week)	SITHCCC103 Prepare Sandwiches	11
CUA102	Stocks, Sauces & Soups (2 Weeks)	SITHCCC203 Produce stocks, sauces and soups	11
CUA103	Vegetables, Fruit, Eggs & Farinaceous (2 Weeks)	SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes	11
CUA105	Poultry (2 Weeks)	SITHCCC301 Produce poultry dishes	11
CUA106	Seafood (1.5 Weeks)	SITHCCC302 Produce seafood dishes	11
CUA107	Meat (2.5 Weeks)	SITHCCC303 Produce meat dishes	11
CUA111	Industry Placement for CC 1 (Brackets indicate WIL Hours)	SITHHIND201 Source and use information on the hospitality Industry	1 + (7)



Semester Two			
CUA106	Seafood (1 Week)	SITHCCC302 Produce seafood dishes	11
CUA108	Cakes, Pastries and Breads (3 Weeks)	SITHCCC308 Produce cakes, pastries and breads	11
CUA109	Desserts (3 Weeks)	SITHPAT306 Produce desserts	11
CUA110	Restaurant Service (9 Weeks)	SITHCCC309 Work effectively as a cook SITHCCC307 Prepare food to meet special dietary requirements	11
CUA112	Industry Placement for CC 2 (Brackets indicate WIL Hours)	SITHCCC309 Work effectively as a cook	1+ (8)
Semester Three			
CUA104	Menu Planning	SITHKOP302 Plan and cost basic menus SITXINV202 Maintain the quality of perishable items	2
CUA211	Industry Placement for CC 3 (Brackets indicate WIL Hours)	SITHCCC309 Work effectively as a cook	1 + (10.5)
CUA212	Nutritional Studies	SITHCCC307 Prepare food to meet special dietary requirements SITHKOP402 Develop menus for special dietary requirements	1
HOS101	Introduction to Services 1 (8 weeks)	BSBWOR203B Work effectively with others SITXCCS202 Interact with customers	2
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
Semester Four			
HOS214	Industry Placement 4 (Brackets indicate WIL Hours)	SITHIND301 Work effectively in hospitality service	1 + (10)
HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2
HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
HOS111	Accounting 2 (8 weeks)	SITXFIN501 Prepare and monitor budgets	3
HOS209	Business Law	SITXGLC501 Research and comply with regulatory requirements	1
HOS110	Business Operations	BSBMGT515 Manage operational plan SITXMGT501 Establish and conduct business relationships	2

Core Units / Elective Units/ Additional Units

Diploma of Hospitality (Certificate IV in Commercial Cookery Major)

Duration 2 year (4 Semesters)

Description

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

Job roles

This qualification provides a pathway to work in any sector of the hospitality industry as a departmental or small business manager. Possible job titles include:

Banquet or Function Manager	Chef de Cuisine
Chef Patisier	Executive Housekeeper
Front Office Manager	Gaming Manager
Kitchen Manager	Motel Manager
Restaurant Manager	Sous Chef / Unit Manager (catering operations)

Course Codes

TGA Code SIT50313/SIT40413	CRICOS Code 080896C	Kenvale Code DIPHOS(CERTIVCC)
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Method of Delivery	Face To Face with Industry Placement *Students need to undertake RSA and First Aid Course Certificate prior to course commencement
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Industry Placement Hours	1600 Hours	VET-FEE HELP	YES
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Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
	Outsourced	HLTAID003 Provide first aid	
HOS102	Food Safety (1 week-intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
CUA100	Methods of Cookery (3 weeks)	SITHCCC101 Use food preparation equipment SITHCCC201 Produce dishes using basic methods of cookery SITHKOP101 Clean kitchen premises and equipment	11
CUA101	Appetisers & Salads (2 Weeks)	SITHCCC202 Produce appetisers and salad	11
CUA114	Sandwiches (1 week)	SITHCCC103 Prepare Sandwiches	11
CUA102	Stocks, Sauces & Soups (2 Weeks)	SITHCCC203 Produce stocks, sauces and soups	11
CUA103	Vegetables, Fruit, Eggs & Farinaceous (2 Weeks)	SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes	11
CUA105	Poultry (2 Weeks)	SITHCCC301 Produce poultry dishes	11
CUA107	Meat (2.5 Weeks)	SITHCCC303 Produce meat dishes	11
CUA106	Seafood (1.5 Weeks)	SITHCCC302 Produce seafood dishes	11
CUA111	Industry Placement for CC 1 (Brackets indicate WIL Hours)	SITHHIND201 Source and use information on the hospitality Industry	1 + (7)



Semester Two			
CUA106	Seafood (1 Week)	SITHCCC302 Produce seafood dishes	11
CUA108	Cakes, Pastries and Breads (3 Weeks)	SITHCCC308 Produce cakes, pastries and breads	11
CUA109	Desserts (3 Weeks)	SITHPAT306 Produce desserts	11
CUA110	Restaurant Service (9 Weeks)	SITHCCC309 Work effectively as a cook SITHCCC307 Prepare food to meet special dietary requirements	6
CUA112	Industry Placement for CC 2 (Brackets indicate WIL Hours)	SITHCCC309 Work effectively as a cook	1 + (8)
Semester Three			
CUA104	Menu Planning	SITHKOP302 Plan and cost basic menus SITXINV202 Maintain the quality of perishable items SITHCCC307 Prepare food to meet special dietary requirements	2
CUA211	Industry Placement for CC 3 (Brackets indicate WIL Hours)	SITHCCC309 Work effectively as a cook	1 + (7)
CUA212	Nutritional Studies	SITHCCC307 Prepare food to meet special dietary requirements SITHKOP402 Develop menus for special dietary requirements	1
CUA213	Cookery Operations (8 weeks)	SITHKOP403 Coordinate Cooking operations	5.5
CUA214	Environmental Work Practices (8 weeks)	BSBSUS301A Implement and monitor environmental sustainable work practices	1
HOS101	Introduction to Services 1 (8 weeks)	BSBWOR203B Work effectively with others SITXCCS202 Interact with customers	2
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
Semester Four			
HOS214	Industry Placement 4 (Brackets indicate WIL Hours)	SITHIND301 Work effectively in hospitality service	1+ (10)
HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2
HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
HOS111	Accounting 2 (8 weeks)	SITXFIN501 Prepare and monitor budgets	3
HOS209	Business Law	SITXGLC501 Research and comply with regulatory requirements	1
HOS110	Business Operations	BSBMGT515 Manage operational plan SITXMGT501 Establish and conduct business relationships	2

Core Units / Elective Units/Additional units

Diploma of Events

Duration 1 year (2 Semesters)

Description

This qualification reflects the role of individuals who use sound knowledge of event management processes and a broad range of skills to coordinate event operations. They operate independently and make operational event management decisions.

Job roles

Events are diverse in nature and this qualification provides a pathway to work in events in a range of industries including the tourism and travel, hospitality, sport, cultural and community sectors. These may be event management companies, event venues, or organisations that organise their own events. Work could be undertaken in an office environment where the planning of events takes place, on-site at venues where events are staged or a combination of both. Possible job titles include:

Conference Coordinator	Event Coordinator
Event Planner	Event Sales Coordinator
Exhibitions Coordinator	In-house Meetings Coordinator
Meetings Coordinator	Venue Coordinator

Course Codes

TGA Code SIT50212	CRICOS Code 082037G	Kenvale Code DIPEVE
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Method of Delivery

Face To Face with Industry Placement

***Students need to undertake RSA Certificate prior to course commencement**

Industry Placement Hours

600 Hours (~300 Hours/ Semester)

VET-FEE HELP

YES

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety (1 week-intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
EVE104	Industry Placement for Events 1 (Brackets indicate WIL Hours)	BSBCRT301A Develop and extend critical and creative thinking skills	1 + (11.5)
EVE100	Introduction to Events	SITXEVT301 Access information on event operations SITXEVT304 Provide Event Staging Support	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
HOS104	Food & Beverage 1 (8 weeks)	SITHFAB201 Provide responsible service of alcohol* SITHFAB307 Provide table service of food and beverage	3
Suggested Elective*			
HOS114	Food & Beverage 2 (8 weeks)	SITHFAB203 Prepare and serve non-alcoholic beverages SITHFAB204 Prepare and serve espresso coffee	3

Semester Two			
EVE105	Industry Placement for Events 2 (Brackets indicate WIL Hours)	SITXEVT504 Organise event infrastructure SITXEVT505 Manage on-site event operations	1 + (9.5)
HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2
HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
EVE101	Event Operations	SITXEVT503 Manage event staging components SITXMGT502 Manage projects	1.5
HOS110	Business Operations	BSBMGT515 Manage operational plan SITXMGT501 Establish and conduct business relationships	2

Core Units / Elective Units/ Additional Units

*Suggested electives are subjects which are not needed to attain the qualification but could be of interest to the students.

Advanced Diploma of Events

Duration 2 years (4 Semesters)

Description

This qualification reflects the role of individuals operating at a senior level who use substantial knowledge of event management processes and a wide range of specialised managerial skills to conceive, plan and stage events. They operate with significant autonomy and are responsible for making a range of strategic business and event management decisions.

Job roles

Events are diverse in nature and this qualification provides a pathway to work for event management organisations operating in a range of industries including the tourism and travel, hospitality, sport, cultural and community sectors. These may be event management companies, event venues, or organisations that organise their own events. Work could be undertaken in an office environment where the planning of events takes place, on-site at venues where events are staged or a combination of both. Possible job titles include:

Conference Manager	Event Manager
Functions Manager	Exhibitions Manager
In-house Meetings Manager	Meetings Manager
Project Manager	Venue Manager

Course Codes

TGA Code SIT60212	CRICOS Code 090586A	Kenvale Code ADEVE
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Method of Delivery Face To Face with Industry Placement

Industry Placement Hours 1200 Hours (~300 Hours/ Semester) **VET-FEE HELP** YES

Course Curriculum (Each Semester is 16 weeks)

Year One/Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
EVE104	Industry Placement for Events 1 (Brackets indicate WIL Hours)	BSBCRT301A Develop and extend critical and creative thinking skills	1 + (16.5)
EVE100	Introduction to Events	SITXEVT301 Access information on event operations SITXEVT304 Provide Event Staging Support	1.5

Suggested Electives*

HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
HOS104	Food & Beverage 1 (8 weeks)	SITHFAB201 Provide responsible service of alcohol* SITHFAB307 Provide table service of food and beverage	3
HOS114	Food & Beverage 2 (8 weeks)	SITHFAB203 Prepare and serve non-alcoholic beverages SITHFAB204 Prepare and serve espresso coffee	3

Year One/Semester Two			
EVE105	Industry Placement for Events 2 (Brackets indicate WIL Hours)	SITXEVT504 Organise event infrastructure SITXEVT505 Manage on-site event operations	1 + (9.5)
HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2
HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
HOS111	Accounting 2 (8 weeks)	SITXFIN501 Prepare and monitor budgets	3
EVE101	Event Operations	SITXEVT503 Manage event staging components SITXMGT502 Manage projects	1.5
HOS110	Business Operations	BSBMGT515 Manage operational plan SITXMGT501 Establish and conduct business relationships	2
Year Two (Last two semesters combined)			
EVE201	Industry Placement for Events 3 (Brackets indicate WIL Hours)	SITXEVT504 Organise event infrastructure	1 + (13.5)
HOS212	Workplace Health & Safety Management	SITXWHS601 Establish and maintain a work health and safety system	1.5
EVE204	Event Planning	SITXEVT601 Research event trends and practice SITXEVT602 Develop event concepts	2
HOS213	Marketing Fundamentals	SITXMPR502 Develop and implement marketing strategies	2
EVE202	Industry Placement for Events 4 (Brackets indicate WIL Hours)	SITXEVT505 Manage on-site event operations	1 + (10)
HOS209	Business Law	SITXGLC501 Research and comply with regulatory requirements	1
EVE205	Event Management Project	SITXEVT603 Determine event feasibility SITXEVT604 Develop and implement event management plans	3
EVE102	Event Sustainability & Risk Management	BSBR501B Manage risk BSBSUS501A Develop workplace policy and procedures for sustainability	2.5
EVE103	Event Innovation & Leadership	BSBMGT608 Manage innovation and continuous improvement BSBADM502 Manage meetings	2.5

Core Units / Elective Units/Additional Units

*Suggested electives are subjects which are not needed to attain the qualification but could be of interest to the students.

Advanced Diploma of Hospitality

Duration 2 years (4 Semesters)

Description

This qualification reflects the role of individuals operating at a senior level who use substantial industry knowledge and wide-ranging, specialised managerial skills. They operate independently, take responsibility for others and make a range of strategic business decisions.

Job roles

This qualification provides a pathway to work in any sector of the hospitality industry as a senior manager in large organisation or small business owner or manager. Possible job titles include:

Area Manager or Operations Manager	Cafe Owner or Manager
Club Secretary or Manager	Executive Chef
Executive Housekeeper	Executive Sous Chef
Food and Beverage Manager	Head Chef
Motel Owner or Manager	Rooms Division Manager

Course Codes

TGA Code SIT60313	CRICOS Code 082039F	Kenvale Code ADHOS
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Method of Delivery Face To Face with Industry Placement
 *Students need to undertake RSA Certificate prior to course commencement

Industry Placement Hours 1200 Hours (~300 Hours/ Semester) **VET-FEE HELP** **YES**

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	15
HOS100	Industry Placement 1 (Brackets indicate WIL Hours)	SITHIND201 Source and use information on the hospitality industry SITHIND202 Use hospitality skills effectively SITHIND301 Work effectively in hospitality service	1 + (11.5)
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
HOS104	Food & Beverage 1 (8 Weeks)	SITHFAB201 Provide responsible service of alcohol* SITHFAB307 Provide table service of food and beverage	3
HOS114	Food & Beverage 2 (8 Weeks)	SITHFAB203 Prepare and serve non-alcoholic beverages SITHFAB204 Prepare and serve espresso coffee	3

Semester Two

HOS105	Industry Placement 2 (Brackets indicate WIL Hours)	SITHIND201 Source and use information on the hospitality industry SITHIND301 Work effectively in hospitality service	1 +(8)
HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2



HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
HOS111	Accounting 2 (8 weeks)	SITXFIN501 Prepare and monitor budgets	3
HOS110	Business Operations	BSBMGT515 Manage operational plan SITXMGT501 Establish and conduct business relationships	2
HOS115	Food & Beverage 3	SITHFAB302 Conduct a product tasting for alcoholic beverages SITHFAB303 Prepare and serve cocktails SITHFAB305 Provide advice on Australian wines SITHFAB202 Operate a bar	3
Year Two (Last two semesters combined)			
HOS211	Industry Placement 3 (Brackets indicate WIL Hours)	SITHIND201 Source and use information on the hospitality industry SITHIND301 Work effectively in hospitality service	1 + (13.5)
HOS212	Workplace Health & Safety Management	SITXWHS601 Establish and maintain a work health and safety system	1.5
HOS217	Accounting 3	SITXFIN601 Manage physical assets BSBFIM601 Manage finances	2
HOS213	Marketing Fundamentals	SITXMPR502 Develop and implement marketing strategies	2
HOS214	Industry Placement 4 (Brackets indicate WIL Hours)	SITHIND301 Work effectively in hospitality service	1 + (14)
HOS209	Business Law	SITXGLC501 Research and comply with regulatory requirements	1
HOS218	Business Planning	BSBMGT617 Develop and implement a business plan	2
HOS219	Human Resources Fundamentals	SITXHRM501 Recruit, select and induct staff SITXHRM503 Monitor staff performance	2

Core Units / Elective Units/Additional Units



Advanced Diploma of Events & Advanced Diploma of Hospitality

Duration 2 years (4 Semesters)

Description

This qualification reflects the role of individuals operating at a senior level who use:

- Substantial knowledge of event management processes and a wide range of specialised managerial skills to conceive, plan and stage events. They operate with significant autonomy and are responsible for making a range of strategic business and event management decisions.
- Substantial industry knowledge and wide-ranging, specialised managerial skills. They operate independently, take responsibility for others and make a range of strategic business decisions.

Job roles

This qualification provides a pathway to work in any sector of the hospitality & events industry as a senior manager in large organisation or small business owner or manager. Events are diverse in nature and this qualification provides a pathway to work for event management organisations operating in a range of industries including the tourism and travel, hospitality, sport, cultural and community sectors. Possible job titles include:

Conference Manager	Event Manager
Functions Manager	Exhibitions Manager
In-house Meetings Manager	Meetings Manager
Project Manager	Venue Manager
Area Manager or Operations Manager	Cafe Owner or Manager
Club Secretary or Manager	Executive Housekeeper
Food and Beverage Manager	

Course Codes

TGA Code SIT60212/ SIT60313	CRICOS Code 090586A/082039F	Kenvale Code CAD
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Method of Delivery

Face To Face with Industry Placement

***Students need to undertake RSA Certificate prior to course commencement**

Industry Placement Hours

1200 Hours (~300 Hours/ Semester)

VET-FEE HELP

YES

Course Curriculum (Each Semester is 16 weeks)

Semester One

Subject Code	Subject Name	Unit of Competencies	Hours per week
HOS102	Food Safety (1 week intensive)	SITXFSA101 Use hygienic practices for food safety SITXFSA201 Participate in safe food handling practices	0
EVE100	Introduction to Events	SITXEVT301 Access information on event operations SITXEVT304 Provide Event Staging Support	1.5
HOS103	Supervision 1	SITXHRM301 Coach others in job skills BSBDIV501 Manage diversity in the workplace	1.5
HOS120	Workplace Health & Safety	SITXWHS101 Participate in safe work practices BSBSUS201 Participate in environmentally sustainable work SITXWHS401 Implement and monitor work health and safety SITXWHS301 Identify hazards, assess and control safety risks	2
HOS104	Food & Beverage 1 (8 Weeks)	SITHFAB201 Provide responsible service of alcohol* SITHFAB307 Provide table service of food and beverage	3
HOS114	Food & Beverage 2 (8 Weeks)	SITHFAB203 Prepare and serve non-alcoholic beverages SITHFAB204 Prepare and serve espresso coffee	3



HOS100	Industry Placement 1 (Brackets indicate WIL Hours)	SITHIND201 Source and use information on the hospitality industry SITHIND202 Use hospitality skills effectively SITHIND301 Work effectively in hospitality service	1 +(11)
Semester Two			
EVE101	Event Operations	SITXEVT503 Manage event staging components SITXMGT502 Manage projects	2
HOS106	Supervision 2	SITXHRM402 Lead and manage people SITXMGT401 Monitor work operations SITXHRM401 Roster staff	2
HOS107	Workplace Leadership	SITXCCS401 Enhance the customer service experience SITXCOM401 Manage conflict SITXCCS501 Manage quality customer service	1
HOS108	Accounting 1 (8 weeks)	SITXFIN402 Manage finances within a budget	3
HOS111	Accounting 2 (8 weeks)	SITXFIN501 Prepare and monitor budgets	3
HOS110	Business Operations	BSBMGT515 Manage operational plan SITXMGT501 Establish and conduct business relationships	2
HOS105	Industry Placement 2 (Brackets indicate WIL Hours)	SITHIND301 Work effectively in hospitality service	1 +(7)
HOS115	Food & Beverage 3	SITHFAB302 Conduct a product tasting for alcoholic beverages SITHFAB303 Prepare and serve cocktails SITHFAB305 Provide advice on Australian wines SITHFAB202 Operate a bar	3
Year Three (Last two semesters combined)			
HOS212	Workplace Health & Safety Management	SITXWHS601 Establish and maintain a work health and safety system	1.5
EVE204	Event Planning	SITXEVT601 Research event trends and practice SITXEVT602 Develop event concepts	2
HOS217	Accounting 3	SITXFIN601 Manage physical assets BSBFIM601 Manage finances	2
HOS213	Marketing Fundamentals	SITXMPR502 Develop and implement marketing strategies	2
EVE201	Industry Placement for Events 3 (Brackets indicate WIL Hours)	BSBCRT301A Develop and extend critical and creative thinking skills	1
HOS209	Business Law	SITXGLC501 Research and comply with regulatory requirements	2
EVE205	Event Management Project	SITXEVT603 Determine event feasibility SITXEVT604 Develop and implement event management plans	3
HOS218	Business Planning	BSBMGT617 Develop and implement a business plan	2
HOS219	Human Resources Fundamentals	SITXHRM501 Recruit, select and induct staff SITXHRM503 Monitor staff performance	2
EVE202	Industry Placement for Events 4 (Brackets indicate WIL Hours)	SITXEVT504 Organise event infrastructure SITXEVT505 Manage on-site event operations	1 +(9)



EVE102	Event Sustainability & Risk Management	BSBRSK501B Manage risk BSBSUS501A Develop workplace policy and procedures for sustainability	2.5
EVE103	Event Innovation & Leadership	BSBMGT608 Manage innovation and continuous improvement BSBADM502 Manage meetings	2.5

Core Units / Elective Units

Summary of Qualifications - Subjects per qualification

Note: X means enrol in this subject to complete this qualification, (X) means there is a choice of electives

Subject Code	Subject Name	CERT II HOS	CERT III HOS	CERT III EVE	CERT III CC	CERT IV CC	CERT IV HOS	IP HOS	DIPHOS(CERTIII CC)	DIPHOS(CERTIV CC)	DIP EVE	AD EVE	AD HOS	CAD
Year One/Semester One														
HOS102	Food Safety (1 Week)	x	x	x	x	x	x	x	x	x	x	x	x	x
HOS101	Introduction to Services 1 (8 Weeks)	x	x	x										
HOS113	Introduction to Services 2 (8 Weeks)	x	x	x										
HOS100	Industry Placement 1 (Brackets indicate WIL Hours)	x	x				x	x					x	x
HOS120	Workplace Health & Safety	x	x	x		x	x	x			x	x	x	x
HOS103	Supervision 1		x				x	x					x	x
HOS104	Food & Beverage 1 (8 Weeks)		x	x			x	x			x	x	x	x
EVE104	Industry Placement for Events 1 (Brackets indicate WIL Hours)			x							x	x		
EVE100	Introduction to Events			x							x	x		x
Outsourced	HLTAID003 Provide first aid				x	x			x	x				
CUA100	Methods of Cookery (3 Weeks)				x	x			x	x				
CUA101	Appetisers & Salads (2 Weeks)				x	x			x	x				
CUA114	Sandwiches (1 week)				x	x			x	x				
CUA102	Stocks, Sauces & Soups (2 Weeks)				x	x			x	x				
CUA103	Vegetables, Fruit, Eggs & Farinaceous (2 Weeks)				x	x			x	x				
CUA105	Poultry (2 Weeks)				x	x			x	x				
CUA106	Seafood (1.0 Week)				x	x			x	x				
CUA107	Meat (2.5 Weeks)				x	x			x	x				
CUA111	Industry Placement for CC 1 (Brackets indicate WIL Hours)				x	x			x	x				
HOS114	Food & Beverage 2 (8 Weeks)		x	x			x	x			x	x	x	x

Subject Code	Subject Name	CERT II HOS	CERT III HOS	CERT III EVE	CERT III CC	CERT IV CC	CERT IV HOS	DIP HOS	DIPHOS(CERTIII CC)	DIPHOS(CERTIV CC)	DIP EVE	AD EVE	AD HOS	CAD
Year One/Semester Two														
CUA106	Seafood (1.5 Weeks)				x	x			x	x				
CUA108	Cakes, Pastries and Breads (3 Weeks)				x	x			x	x				
CUA109	Desserts (3 Weeks)				x	x			x	x				
CUA110	Restaurant Service (9 Weeks)				x	x			x	x				
CUA112	Industry Placement for CC 2 (Brackets indicate WIL Hours)				x	x			x	x				
HOS105	Industry Placement 2 (Brackets indicate WIL Hours)						x	x					x	x
HOS106	Supervision 2						x	x			x	x	x	x
HOS107	Workplace Leadership						x	x			x	x	x	x
HOS108	Accounting 1 (8 Weeks)						x	x			x	x	x	x
HOS111	Accounting 2 (8 Weeks)							x				x	x	x
HOS209	Business Law							x						
HOS110	Business Operations							x			x	x	x	x
EVE105	Industry Placement for Events 2 (Brackets indicate WIL Hours)										x	x		
EVE101	Event Operations			x							x	x		x
HOS115	Food & Beverage 3						x	x					x	x
HOS103	Supervision 1					x								

Subject Code	Subject Name	CERT II HOS	CERT III HOS	CERT III EVE	CERT III CC	CERT IV CC	CERT IV HOS	DIP HOS	DIPHOS(CERTIII CC)	DIPHOS(CERTIV CC)	DIP EVE	AD EVE	AD HOS	CAD
YEAR 2														
CUA104	Menu Planning				x	x			x	x				
CUA211	Industry Placement for CC 3 (Brackets indicate WIL Hours)				x	x			x	x				
EVE201	Industry Placement for Events 3 (Brackets indicate WIL Hours)											x		x
HOS212	Workplace Health & Safety Management											x	x	x
HOS120	Workplace Health & Safety				x				x	x				
HOS103	Supervision 1				x				x	x				
HOS101	Introduction to Services 1 (8 Weeks)				x				x	x				
EVE204	Event Planning											x		x
HOS213	Marketing Fundamentals											x	x	x
HOS211	Industry Placement 3 (Brackets indicate WIL Hours)												x	
HOS217	Accounting 3												x	x
CUA212	Nutritional Studies				x	x			x	x				
CUA213	Cookery Operations					x				x				
CUA214	Environmental Work Practices					x				x				
HOS106	Supervision 2					x								
HOS107	Workplace Leadership					x								
HOS108	Accounting 1 (8 Weeks)					x								
HOS214	Industry Placement 4 (Brackets indicate WIL Hours)								x	x			x	
HOS106	Supervision 2								x	x				
HOS107	Workplace Leadership								x	x				
HOS108	Accounting 1 (8 Weeks)								x	x				

Subject Code	Subject Name	CERT II HOS	CERT III HOS	CERT III EVE	CERT III CC	CERT IV CC	CERT IV HOS	DIP HOS	DIPHOS(CERTIII CC)	DIPHOS(CERTIV CC)	DIP EVE	AD EVE	AD HOS	CAD
HOS111	Accounting 2 (8 Weeks)								YEAR 2	x				
HOS209	Business Law								x	x		x	x	x
HOS110	Business Operations								x	x				
EVE205	Event Management Project											x		x
HOS218	Business Planning												x	x
HOS219	Human Resources Fundamentals												x	x
EVE202	Industry Placement for Events 4 (Brackets indicate WIL Hours)											x		x
EVE102	Event Sustainability & Risk Management											x		x
EVE103	Event Innovation & Leadership											x		x