



# COURSE OUTLINE

## SIT50307- Diploma of Hospitality

CORE UNITS		
CODE	DESCRIPTION	HOURS
SITHCCC028A	Prepare, cook and serve food for menus	68
SITXCCS002A	Provide quality customer service	46
SITXCCS003A	Manage quality customer service	50
SITXCOM001A	Work with colleagues and customers	16
SITXCOM002A	Work in a socially diverse environment	20
SITXCOM003A	Deal with conflict situations	20
SITXFIN003A	Interpret financial information	50
SITXFIN004A	Manage finances within a budget	50
SITXFIN005A	Prepare and monitor budgets	50
SITXGLC001A	Develop and update legal knowledge required for business compliance	80
SITXHRM001A	Coach others in job skills	16
SITXHRM003A	Roster staff	40
SITXHRM005A	Lead and manage people	80
SITXHRM007A	Manage workplace diversity	80
SITXINV001A	Receive and order stock	40
SITXINV002A	Control and order stock	20
SITXMGT001A	Monitor work operations	40
SITXMGT002A	Develop & implement operational plan	60
SITXMGT006A	Establish and conduct business relationships	70
SITXOHS001A	Follow health, safety and security procedures	16
SITXOHS002A	Follow workplace hygiene procedures	12
SITXOHS004A	Implement and monitor workplace health, safety & security practices	20
SITXOHS005A	Establish and maintain an OHS system	60
<b>ELECTIVE UNITS</b>		
SITHCCC001A	Organise and prepare food	40
SITHCCC004A	Clean and maintain kitchen premises	12
SITHCCC005A	Use basic methods of cookery	40
SITHCCC006A	Prepare appetisers and salads	40

SITHCCC008A	Prepare stocks, sauces and soups	32
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	32
SITHCCC010A	Select, prepare and cook poultry	40
SITHCCC011A	Select, prepare and cook seafood	40
SITHCCC012A	Select, prepare and cook meat	40
SITHCCC013A	Prepare hot and cold desserts	40
SITHCCC014A	Prepare pastries, cakes and yeast goods	40
SITHCCC016A	Develop cost effective menus	40
SITHCCC026A	Establish and maintain quality control of foods	40
SITHCCC027A	Prepare, cook and serve food for food service	40
SITHCCC029A	Prepare foods according to dietary and cultural needs	40
SITXFSA002A	Develop and implement food safety program	40
	<b>TOTAL</b>	<b>1600</b>