

SIT50416 / SIT40516

Diploma of Hospitality Management / Certificate IV in Commercial Cookery

INTERNATIONAL STUDENTS

CRICOS CODE: 091046K / 092021M



HELLO THERE, OUR DREAM IS TO HELP YOU **MAKE GREAT HAPPEN**

OVERVIEW

Stand out from the rest

This Certificate IV and Diploma will give you the formal qualifications you need to progress quickly through the hospitality industry ranks. Learn how to motivate and lead kitchen teams, identify and assess operational and service issues, plan food production, schedule work flow, understand legal compliance issues, and plan, prepare and cost your own menu. Receive classroom and on-the-job training and get the experience you need to become a senior manager in a large organisation or small business owner or manager.



LOCATION/S

Cairns, Cannonvale (Whitsunday), Gold Coast - Southport, Mooloolaba, South Bank, Toowoomba, Townsville (Pimlico)



DURATION

COURSE DETAILS

Key dates

| Location | Workload | Delivery | Key Date |
|---|-----------|-----------|--------------------------|
| South Bank, Brisbane | Full Time | Classroom | 16/07/2018 29/01/2019 |
| Mooloolaba | Full Time | Classroom | 16/07/2018 29/01/2019 |
| Southport Hospitality, Gold Coast | Full Time | Classroom | 16/07/2018 29/01/2019 |
| Cairns Pimlico, Townsville Whitsunday | Full Time | Classroom | 16/07/2018 29/01/2019 |
| Toowoomba | Full Time | Classroom | 16/07/2018 29/01/2019 |

Entry requirements

- English Language Proficiency: Academic IELTS 5.5 (no individual band less than 5.0)

[...more online](#)

Resources required

It is recommended that students have access to a reliable internet connection to access TAFE Queensland's online learning

[...more online](#)

Placement

Some qualifications require students [...more online](#)

COSTS

The course cost indicated is for students on an international student visa. If you are visiting Australia on a non-student visa, (e.g. partner visa, working holiday, employer sponsor etc.) please contact us directly for the price applicable to you.

For more information visit:

[...more online](#)

| Location | Cost | Duration |
|---|----------|-----------------|
| South Bank, Brisbane | | |
| Diploma of Hospitality | \$6,000 | 6 Months |
| Certificate IV in Commercial Cookery | \$22,000 | 1 Year 6 Months |
| Mooloolaba, East Coast | | |
| Diploma of Hospitality | \$6,000 | 6 Months |
| Certificate IV in Commercial Cookery | \$22,000 | 1 Year 6 Months |
| Southport Hospitality, Gold Coast | | |
| Diploma of Hospitality | \$6,000 | 6 Months |
| Certificate IV in Commercial Cookery | \$22,000 | 1 Year 6 Months |
| Cairns, Pimlico, Whitsunday, North | | |
| Diploma of Hospitality | \$6,000 | 6 Months |
| Certificate IV in Commercial Cookery | \$22,000 | 1 Year 6 Months |
| Toowoomba, South West | | |
| Diploma of Hospitality | \$6,000 | 6 Months |
| Certificate IV in Commercial Cookery | \$22,000 | 1 Year 6 Months |

Outcome

SIT54016 Diploma of Hospitality Management 091046K
SIT40516 Certificate IV in Commercial Cookery 092021M

University Pathways

If you want to go on to further study at university, TAFE Queensland has a pathway option to get you there. In many cases, completing one of our

Job prospects

- Cafe and Restaurant Manager
- Chef

**ARE YOU READY TO TAKE
THE NEXT STEP ON YOUR
PATH TO GREAT?**

Enrol today to secure your spot in this course.

HOW TO ENROL

Accurate as at 5 March 2018. For the latest information see:
tafeqld.edu.au/course/17397

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CRICOS 03020E



diplomas will give you a full year of credit towards a degree with one of our partner universities. That means cutting down the amount of time you need to complete your degree, or even enrolling straight into the second year of your university course.

Our pathway partners include:



- Chef de Partie
- Demi Chef
- Hospitality Supervisors/Managers
- Sous Chef

Units

Diploma of Hospitality Management

To achieve this qualification you will need to complete 28 units:

Core Competencies: 13

Elective Competencies: 15

Certificate IV in Commercial Cookery

To achieve this qualification you will need to complete 33 units:

Core Competencies: 26

Elective Competencies: 7

Hospitality Management | Core units

| | | |
|-------------------|--|------|
| BSBDIV501 | Manage diversity in the workplace | Core |
| BSBMGT517 | Manage operational plan | Core |
| SITXCCS007 | Enhance customer service experiences | Core |
| SITXCCS008 | Develop and manage quality customer service practices | Core |
| SITXCOM005 | Manage conflict | Core |
| SITXFIN003 | Manage finances within a budget | Core |
| SITXFIN004 | Prepare and monitor budgets | Core |
| SITXGLC001 | Research and comply with regulatory requirements | Core |
| SITXHRM002 | Roster staff | Core |
| SITXHRM003 | Lead and manage people | Core |
| SITXMG001 | Monitor work operations | Core |
| SITXMG002 | Establish and conduct business relationships | Core |
| SITXWHS003 | Implement and monitor work health and safety practices | Core |

Commercial Cookery | Core units

| | | |
|-------------------|--|------|
| BSBDIV501 | Manage diversity in the workplace | Core |
| BSBSUS401 | Implement and monitor environmentally sustainable work practices | Core |
| SITHCC001 | Use food preparation equipment | Core |
| SITHCC005 | Prepare dishes using basic methods of cookery | Core |
| SITHCC006 | Prepare appetisers and salads | Core |
| SITHCC007 | Prepare stocks, sauces and soups | Core |
| SITHCC008 | Prepare vegetable, fruit, eggs and farinaceous dishes | Core |
| SITHCC012 | Prepare poultry dishes | Core |
| SITHCC013 | Prepare seafood dishes | Core |
| SITHCC014 | Prepare meat dishes | Core |
| SITHCC018 | Prepare food to meet special dietary requirements | Core |
| SITHCC019 | Produce cakes, pastries and breads | Core |
| SITHCC020 | Work effectively as a cook | Core |
| SITHKOP002 | Plan and cost basic menus | Core |
| SITHKOP004 | Develop menus for special dietary requirements | Core |
| SITHKOP005 | Coordinate cooking operations | Core |
| SITHPAT006 | Produce desserts | Core |
| SITXCOM005 | Manage conflict | Core |
| SITXFIN003 | Manage finances within a budget | Core |
| SITXFSA001 | Use hygienic practices for food safety | Core |
| SITXFSA002 | Participate in safe food handling practices | Core |

Application Process

Applying to TAFE Queensland International is easy. You can submit an application at any time, but get in early as positions are limited. Follow the steps below to apply to study at TAFE Queensland.

Before you apply

1. Check the evidence required to apply for your visa

Before you apply to study at TAFE Queensland, you should check what documents and evidence you will need to provide to the Department of Home Affairs (HA) to support your visa application.

How to check what evidence you will need to provide to obtain a visa:

- Visit the [Student Visa \(subclass 500\)](#) page on the HA website
- Scroll down to the Document Checklist Tool
- Select the country listed on your passport
- Enter 03020E in the Education Provider CRICOS code field
- Answer the final question: I am one of the following
- Click the Display Evidence button
- Read through the Documentary Evidence List to find out what you will need to submit with your visa application

2. Review Admissions criteria and key dates

- [English Language Entry Requirements](#)
- [Academic Entry Requirements](#)
- [Key Dates](#)

Some courses require you to meet additional entry requirements eg. Submit a portfolio or artwork with your application. Please check individual course requirements via the [Course page](#).

3. Prepare your certified supporting documents

If you are an international student applying directly to TAFE Queensland, you will need to include **certified copies** of the following documents to support your application:

- Copy of passport
- Educational certificate and academic records
- English language test results

4. Applying as a mature aged student

Mature age students (at least 21 years of age and with work experience/other qualifications) may be admitted into a program without meeting the formal academic requirements.

The following documentation is required to support your application:

- Current CV
- References on company letterhead from current or previous employers

Where previous study/employment was conducted in English, submit a certified letter from the educational institution/employer confirming the language of instruction/employment was English.

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|------------|--|------|
| SITXHRM001 | Coach others in job skills | Core |
| SITXHRM003 | Lead and manage people | Core |
| SITXINV002 | Maintain the quality of perishable items | Core |
| SITXMG001 | Monitor work operations | Core |
| SITXWHS003 | Implement and monitor work health and safety practices | Core |

South Bank, Brisbane | Hospitality Management Electives

| | | |
|------------|--|----------|
| SITHFAB002 | Provide responsible service of alcohol | Elective |
| SITHFAB003 | Operate a bar | Elective |
| SITHFAB005 | Prepare and serve espresso coffee | Elective |
| SITHFAB014 | Provide table service of food and beverage | Elective |
| SITXFSA001 | Use hygienic practices for food safety | Elective |
| SITHFAB016 | Provide advice on food | Elective |
| SITXFIN001 | Process financial transactions | Elective |
| SITHIND004 | Work effectively in hospitality service | Elective |
| SITXFIN002 | Interpret financial information | Elective |
| BSBITU306 | Design and produce business documents | Elective |
| BSBRES401 | Analyse and present research information | Elective |
| BSBWRT401 | Write complex documents | Elective |
| SITHACS008 | Provide accommodation reception services | Elective |
| SITTTSL007 | Process reservations | Elective |
| SITTTSL010 | Use a computerised reservations or operations system | Elective |

South Bank, Brisbane | Commercial Cookery Electives

| | | |
|------------|---|----------|
| SITXFIN004 | Prepare and monitor budgets | Elective |
| SITXCCS007 | Enhance customer service experiences | Elective |
| SITXCCS008 | Develop and manage quality customer service practices | Elective |
| HLTAID003 | Provide first aid | Elective |
| SITHCC016 | Produce pates and terrines | Elective |
| SITHCC017 | Handle and serve cheese | Elective |
| SITHASC001 | Prepare dishes using basic methods of Asian cookery | Elective |

Mooloolaba | Hospitality Management Electives

| | | |
|------------|--|----------|
| SITXFSA001 | Use hygienic practices for food safety | Elective |
| SITHFAB003 | Operate a bar | Elective |
| SITHFAB014 | Provide table service of food and beverage | Elective |
| BSBSUS501 | Develop workplace policy and procedures for sustainability | Elective |
| BSBRK501 | Manage risk | Elective |
| BSBADM502 | Manage meetings | Elective |
| SITHFAB002 | Provide responsible service of alcohol | Elective |
| SITHFAB004 | Prepare and serve non-alcoholic beverages | Elective |
| SITHFAB005 | Prepare and serve espresso coffee | Elective |
| SITHACS008 | Provide accommodation reception services | Elective |
| SITTTSL007 | Process reservations | Elective |
| SITHIND004 | Work effectively in hospitality service | Elective |
| SITHACS007 | Conduct night audit | Elective |
| SITTTSL010 | Use a computerised reservations or operations system | Elective |
| BSBFIM502 | Manage payroll | Elective |

Mooloolaba | Commercial Cookery Electives

| | | |
|------------|-------------------------------------|----------|
| SITHCC017 | Handle and serve cheese | Elective |
| SITHPAT004 | Produce yeast-based bakery products | Elective |
| SITHCC015 | Produce and serve food for buffets | Elective |
| SITHCC016 | Produce pates and terrines | Elective |
| SITHASC008 | Prepare Asian cooked dishes | Elective |
| SITHPAT002 | Produce gateaux, torten and cakes | Elective |

5. Under 18 students

International student visa applicants under the age of 18 will only be accepted where they demonstrate that they will be accompanied by a parent, legal custodian or a suitable relative who is aged 21 or over. For more information visit [Department of Home Affairs](#) website.

Submit your application

Submit your application and supporting documents through TAFE Queensland's [online application portal](#) or through a TAFE Queensland [Registered Agent](#) who can guide you through the enrolment process.

Receive your Letter of Offer

Accepting your Letter of Offer

Note the expiry date for acceptance.

- Meet all conditions as outlined in your Letter of Offer and Acceptance
- Read and agree to the Terms and Conditions of your Letter of Offer and Acceptance
- Read the [International Student Refund Policy](#)
- Read the TAFE Queensland [student rules](#)
- Pay the tuition fees as stated in your Letter of Offer
- Pay for Overseas Student Health Cover (OSHC) as stated in your Letter of Offer, or arrange your own OSHC for the duration of your visa.

Next Step

Receive your Confirmation of Enrolment (eCoE -required for visa lodgement). You will use this document to apply for your [student visa](#).

Apply for your visa

To apply for your student visa, visit the [HA website](#) and click Apply Now. Follow the steps to create your ImmiAccount and apply for your visa.

Travel to Queensland and attend Orientation

Once you have received your student visa, you can travel to Queensland ready to attend the TAFE Queensland International [Orientation](#).

Make your future happen

Connect with TAFE on Facebook

| | | | |
|--|--|-----------------------------|-------------------------------|
| SITXHRM002 | Roster staff | Elective | |
| Southport Hospitality Hospitality Management Electives | | | |
| SITHACS008 | Provide accommodation reception services | Elective | |
| SITHFAB002 | Provide responsible service of alcohol | Elective | |
| SITHFAB003 | Operate a bar | Elective | |
| SITHFAB004 | Prepare and serve non-alcoholic beverages | Elective | |
| SITHFAB005 | Prepare and serve espresso coffee | Elective | |
| SITHFAB305 | Provide advice on Australian wines | Elective | |
| SITHFAB014 | Provide table service of food and beverage | Elective | |
| SITHFAB016 | Provide advice on food | Elective | |
| SITHIND004 | Work effectively in hospitality service | Elective | |
| SITTTSL010 | Use a computerised reservations or operations system | Elective | |
| SITXF001A | Process financial transactions | Elective | |
| SITXFSA001 | Use hygienic practices for food safety | Elective | |
| SITXHRM004 | Recruit, select and induct staff | Elective | |
| SITXHRM005 | Manage volunteers | Elective | |
| SITXHRM006 | Monitor staff performance | Elective | |
| Southport Hospitality Commercial Cookery Electives | | | |
| HLTAID003 | Provide first aid | Elective | |
| SITHCCC017 | Handle and serve cheese | Elective | |
| SITHFAB002 | Provide responsible service of alcohol | Elective | |
| SITXCCS007 | Enhance customer service experiences | Elective | |
| SITXHRM002 | Roster staff | Elective | |
| SITXF002 | Interpret financial information | Elective | |
| SITXINV001 | Receive and store stock | Elective | |
| Cairns, Pimlico and Whitsunday Hospitality Management Electives | | | |
| SITXFSA001 | Use hygienic practices for food safety | Elective | |
| SITHFAB005 | Prepare and serve espresso coffee | Elective | |
| SITXF001 | Process financial transactions | Elective | |
| SITHFAB007 | Serve food and beverage | Elective | |
| SITHFAB014 | Provide table service of food and beverage | Elective | |
| SITHFAB016 | Provide advice on food | Elective | |
| SITHFAB002 | Provide responsible service of alcohol | Elective | |
| SITHFAB003 | Operate a bar | Elective | |
| SITXF002 | Interpret financial information | Elective | |
| SITXHRM004 | Recruit, select and induct staff | Elective | |
| BSBRES401 | Analyse and present research information | Elective | |
| BSBITU306 | Design and produce business documents | Elective | |
| SITTTSL007 | Process reservations | Elective | Cairns campus |
| SITTTSL010 | Use a computerised reservations or operations system | Elective | Cairns campus |
| BSBWRT401 | Write complex documents | Elective | Pimlico and Whitsunday campus |
| BSBSUS401 | Implement and monitor environmentally sustainable work practices | Elective | Pimlico and Whitsunday campus |
| VPC | Vocational placement | Vocational Placement Scheme | |
| Cairns, Pimlico and Whitsunday Commercial Cookery Electives | | | |
| HLTAID003 | Provide first aid | Elective | |
| BSBSUS201 | Participate in environmentally sustainable work practices | Elective | |
| BSBWOR203 | Work effectively with others | Elective | |
| SITHKOP001 | Clean kitchen premises and equipment | Elective | |
| SITXWHS001 | Participate in safe work practices | Elective | |
| SITHCCC011 | Use cookery skills effectively | Elective | |

Accurate as at 5 March 2018. For the latest information see:
tafeqld.edu.au/course/17397

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CRICOS 03020E





| | | |
|-------------------|-------------------------|----------|
| SITHCCC017 | Handle and serve cheese | Elective |
|-------------------|-------------------------|----------|

Toowoomba | Hospitality Management Electives

| | | |
|-------------------|---|----------|
| SITXFSA001 | Use hygienic practices for food safety | Elective |
| SITXFSA002 | Participate in safe food handling practices | Elective |
| SITHKOP005 | Coordinate cooking operations | Elective |
| SITHCCC005 | Prepare dishes using basic methods of cookery | Elective |
| SITHCCC006 | Prepare appetisers and salads | Elective |
| SITHCCC007 | Prepare stocks, sauces and soups | Elective |
| SITHCCC008 | Prepare vegetable, fruit, eggs and farinaceous dishes | Elective |
| SITHCCC012 | Prepare poultry dishes | Elective |
| SITHCCC013 | Prepare seafood dishes | Elective |
| SITHCCC014 | Prepare meat dishes | Elective |
| SITHCCC018 | Prepare food to meet special dietary requirements | Elective |
| SITHPAT006 | Produce desserts | Elective |

Toowoomba | Commercial Cookery Electives

| | | |
|-------------------|--|----------|
| SITXHRM002 | Roster staff | Elective |
| SITXINV003 | Purchase goods | Elective |
| SITXINV004 | Control stock | Elective |
| SITXFSA004 | Develop and implement a food safety program | Elective |
| SITHCCC017 | Handle and serve cheese | Elective |
| BSBMGT517 | Manage operational plan | Elective |
| SITXMG002 | Establish and conduct business relationships | Elective |

Disclaimer

Not all electives available at all campuses.