



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 28 March 2018. For the latest information see:
tafeqld.edu.au/course/17397

RTO 0275
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.

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			
SITHCCC017	Handle and serve cheese	Elective	
SITXCCS007	Enhance customer service experiences	Elective	
SITXF004	Prepare and monitor budgets	Elective	
SITXHRM002	Roster staff	Elective	
SITXINV001	Receive and store stock	Elective	
SITHKOP001	Clean kitchen premises and equipment	Elective	
BSBWOR203	Work effectively with others	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
BSBVRT401	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 28 March 2018. For the latest information see:
tafeqld.edu.au/course/17397

RTO 0275
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.