



THE LEARNING PROFESSIONALS

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SIT30622 Certificate III in Hospitality (CRICOS Code 111965A)
SIT50422 Diploma of Hospitality Management (CRICOS Code 111964B)



Student Training in Simulated Environment

Course Details

Outcome

This program is designed to produce highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations.

Duration

This program is delivered over 83 weeks including holiday breaks and work placement. The total tuition duration for the course is 51 weeks and work placement is 18 weeks (360 hours) at the Learning Professionals own Kitchen/Restaurant.

Target students

International students

Delivery of Training and Assessment

This program is delivered through a combination of face-to-face (theory and simulated practical classes) and distance (theory and practical assigned projects and assessments).

Participants must

- ✓ Provide their own writing materials such as pens, pencils, and notepads.
- ✓ Have access to the Internet, computer, and word processing software to complete this program.

Location

This program is delivered at 99-101 Corio St Geelong 3220 and via distance training.

Entry Requirements:

- ✓ Training Package: This program may be accessed by direct entry
- ✓ The Learning Professionals:
 - Over 18 years of age on course commencement
 - English language proficiency - IELTS score of 5.5 or equivalent
 - Have satisfactorily completed Year 11 or equivalent
 - Completion of a Pre-Training Review including LLN* foundation level test

*Language literacy and numeracy (LLN) levels are not a barrier to entry; it helps us understand how we can support you in your learning journey with us. An LLN test is not required if applicant has completed 12 months of study in an AQF program at the same level or higher than this qualification within Australia.

Recognition of Prior Learning (RPL) and Credit Transfer (CT)

All applicants can apply for Credit transfer of units that they have already been issued with from other RTO. Additionally, they may wish to apply for recognition of their prior learning gained from their past formal and informal learning pathway. Due to the complexity of this trade course, all applicants applying for CT and RPL will be required to complete a 'skills test' to verify the current skills and knowledge against the units requested.



LP Communications Pty Ltd trading as The Learning Professionals

ABN: 87 281 145 065 RTO: 20665 CRICOS Code: 03902D

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Taking you from the unknown to the known

Student Training in Simulated Environment

Pathways after program completion

On completion of this course, you may take up further study in:

- Advanced Diploma of Hospitality Management or
- May gain work as a café/restaurant/bar manager

Training product status: current

Work-based training/work placement: 360 hours at The Learning Professionals Kitchen/Restaurant

Fees

The Course fees for students include

- **Tuition Fee:** \$ 11,000
- **Admissions Fee:** \$ 200
- **Material Fee:** \$ 1,000
- **Work Placement Fee:** \$ 3,000
- Total Fee:** \$ 15,200

*****Material Fee includes PPE Uniform, student cooking kit, consumable and learning resources (Including Textbook)**

Program Units of Competency

SITHIND006	Source and use information on the hospitality industry*	SITXMGT005	Establish and conduct business relationships
SITHIND008	Work effectively in hospitality service*	SITHFAB037	Provide advice on food and beverage matching
SITXCCS014	Provide service to customers	SITXHRM010	Recruit, select and induct staff
SITXCOM007	Show social and cultural sensitivity	SITXMPR014	Develop and implement marketing strategies
SITXHRM007	Coach others in job skills	SITXWHS006	Identify hazards, assess and control safety risks
SITXWHS005	Participate in safe work practices	SITXGLC002	Identify and manage legal risks and comply with law
SITXFSA005	Use hygienic practices for food safety*		
SITHFAB025	Prepare and serve espresso coffee*		
SITHFAB027	Serve food and beverage*		
SITHFAB034	Provide table service of food and beverage*		
SITHFAB023	Operate a bar*		
SITHFAB028	Operate and monitor cellar systems*		
SITHFAB030	Prepare and serve cocktails*		
SITXFIN007	Process financial transactions*		
SITHFAB021	Provide responsible service of alcohol*		
SITXFSA006	Participate in safe food handling practices		
SITXINV007	Purchase goods		
SITXMGT004	Monitor work operations		
SITXWHS007	Implement and monitor work health and safety practices		
SITXCOM010	Manage conflict		
SITXFIN009	Manage finances within a budget		
SITXHRM009	Lead and manage people		
BSBOPS502	Manage business operational plans		
SITXCCS015	Enhance customer service experiences		
SITXCCS016	Develop and manage quality customer service practices		
SITXFIN010	Prepare and monitor budgets		
SITXHRM008	Roster staff		



(*): Common units to both qualifications.