



# Hospitality Management Courses

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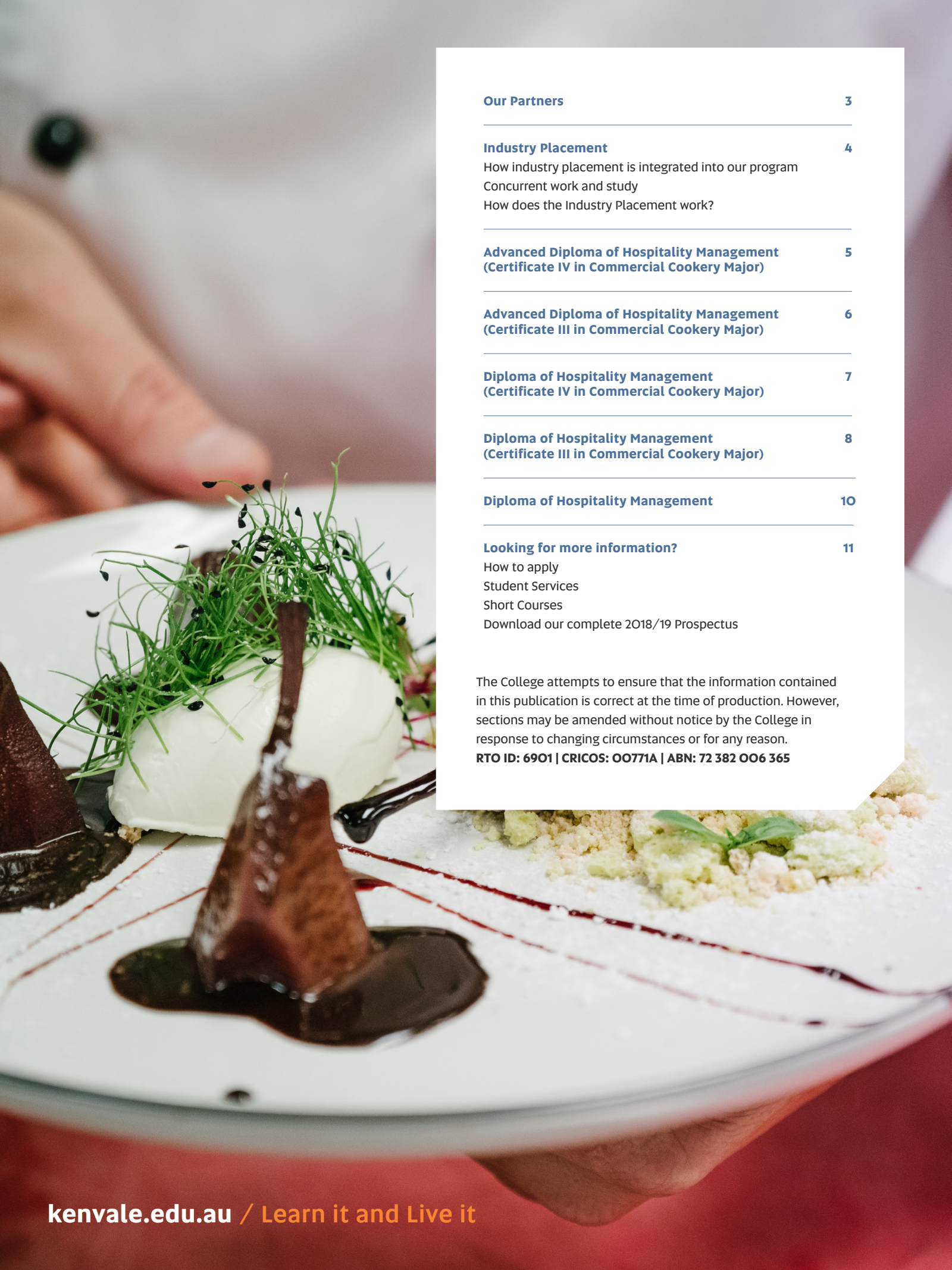
## Course Guide

[kenvale.edu.au](http://kenvale.edu.au)



**Kenvale**  
COLLEGE OF HOSPITALITY  
COOKERY & EVENTS





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The College attempts to ensure that the information contained in this publication is correct at the time of production. However, sections may be amended without notice by the College in response to changing circumstances or for any reason.

**RTO ID: 6901 | CRICOS: 00771A | ABN: 72 382 006 365**



# Our Partners

At Kenvale College, we endeavour to maintain a diverse portfolio of industry partners to match with the diverse interests and professional goals of our students. Kenvale has established relationships with various industry partners for almost 50 years. The mutual respect and cooperation between the college and various hospitality leaders ensures that our students receive the knowledge and training required to better themselves and to prepare them for the challenges of tomorrow.

SOLOTEL

TOGETHER WITH  
SOLOTEL

CHISWICK  
AT THE GALLERY

SEAGRASS  
BOUTIQUE HOSPITALITY GROUP

TheMeat&WineCo



Butcher and the Farmer

HUNTER BARREL

NOVOTEL HOTELS & RESORTS  
SYDNEY ON DARLING HARBOUR

NOVOTEL HOTELS & RESORTS  
SYDNEY NORWEST

NOVOTEL HOTELS & RESORTS  
SYDNEY BRIGHTON BEACH

NOVOTEL HOTELS & RESORTS  
WOLLONGONG NORTHBEACH



AN IHG® HOTEL  
SYDNEY  
MACQUARIE PARK



Holiday Inn  
AN IHG® HOTEL  
POTTS POINT SYDNEY



Holiday Inn  
AN IHG® HOTEL  
OLD SYDNEY



CROWNE PLAZA  
AN IHG® HOTEL  
HAWKESBURY VALLEY



# Industry Placement

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Industry relevance is at the core of everything we do at Kenvale College. We believe industry experience is so vital that we incorporate it into every trimester of the course. Using our industry contacts, we introduce each student to future employers and endeavour to get them into the industry with paid employment as soon as possible.

## How industry placement is integrated into our program

Our Industry Liaison team meet with each student individually to ascertain their interests, experience and career aspirations and work with them to help them secure employment in the industry. Our aim is to gradually improve student employability skills while increasing their exposure to the industry.

## Concurrent work and study

In 2017, we surveyed our key stakeholders and the overwhelming response from industry, students and alumni was in favour of concurrent work and study. The benefits cited by them include:

- Students can assimilate the theory and skill-set in a real workplace.
- Students progress in their career, with some gaining promotions while still studying.
- Students are supported by industry and College at the same time.
- Students learn multitasking and team management skills that prepare them for the real world.
- International students can work a little more than 20 hours a week because work is a compulsory part of their course.

## How does the Industry Placement work?

Students can work in a part-time or casual role with one of our industry partners. We work with a broad range of companies from restaurants and hotels to event venues and catering companies. We work to match the student with the right type of workplace and role for them. As they are real jobs, the opportunities available will depend on what jobs the employer have to offer.

Students will most likely be offered an entry level position in their first year.

Students are also able to organise their own casual or permanent part-time employment to complete their industry placement hours.



# Advanced Diploma of Hospitality Management (Certificate IV in Commercial Cookery Major)

## PACKAGED COURSE

National Code: **SIT60316/SIT40516** | CRICOS Code: **O91144G/O94294C**



|   |   |  |
|---|---|--|
| 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.  |  |
| Duration  | 2 years (6 trimesters) or 2.5 years (7 trimesters)  |  |
| Admission Dates   | February, June, September   |  |
| Career Pathways   | <p>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:</p> <div><div><div>➤ Banquet or Function Manager</div><div>➤ Chef Patisier</div><div>➤ Front Office Manager</div><div>➤ Kitchen Manager</div><div>➤ Restaurant Manager</div></div><div><div>➤ Chef de Cuisine</div><div>➤ Executive Housekeeper</div><div>➤ Gaming Manager</div><div>➤ Motel Manager</div><div>➤ Sous Chef / Unit Manager (catering operations)</div></div></div>  |  |
| Method of Delivery  | On campus with concurrent Industry Placement (work and study each week throughout the duration of this course)  |  |
| Industry Placement  | <p>Our Industry Liaison team work closely with each student individually to discuss their long term and short term goals in the industry. From here, they work together with each one on their resumes, interview preparation and consequently to look for a job. This process can start even before the student commences their studies (provided that a formal offer to study at Kenvale has been accepted).</p> <p>Each week, students attend 2 – 3 days of classes as well as fulfill their casual/part-time work commitments in industry-related employment.</p> <p><b>The number of Industry Placement hours will depend on each course and student timetable. These will be provided upon enrolment.</b></p> |  |
| Modes of Study  | <b>Domestic:</b> Part-time or Full-time / <b>International:</b> Full-time only  |  |
| Fees  | For a full list of course fees, visit our fees page <a href="http://kenvale.edu.au/apply/fees/">kenvale.edu.au/apply/fees/</a>  |  |
| Pre-requisites  | For more information about entry requirements, visit our “How To Apply” page <a href="http://kenvale.edu.au/apply/how-to-apply-2/">kenvale.edu.au/apply/how-to-apply-2/</a>   |  |
| Units of Competency   | Please note that each semester includes the subject Work Integrated Learning (WIL) which is work-based.   |  |
| <div><div><div>SITXFSAO01 Use hygienic practices for food safety</div><div>SITXFSAO02 Participate in safe food handling practices</div><div>SITHCCCO01 Use food preparation equipment</div><div>SITHCCCO05 Prepare dishes using basic methods of cookery</div><div>SITHKOPO01 Clean kitchen premises and equipment</div><div>SITHCCCO06 Prepare appetisers and salads</div><div>SITHCCCO03 Prepare and present Sandwiches</div><div>SITXHRMO01 Coach others in job skills</div><div>BSBDIV501 Manage diversity in the workplace</div><div>SITXCOMO05 Manage conflict</div><div>SITXCCSO08 Develop and manage quality customer service practices</div><div>SITXCCSO07 Enhance customer service experiences</div><div>SITXWHSO01 Participate in safe work practices</div><div>BSBSUS201 Participate in environmentally sustainable work</div><div>SITXWHSO03 Implement and monitor work health and safety</div><div>SITXWHSO02 Identify hazards, assess and control safety risks</div><div>SITHHINDO02 Source and use information on the Hospitality Industry</div><div>SITHCCCO07 Prepare stocks, sauces and soups</div><div>SITHCCCO08 Prepare vegetable, fruit, egg and farinaceous dishes</div><div>SITHCCCO13 Prepare seafood dishes</div><div>SITHCCCO14 Prepare meat dishes</div><div>SITHKOP302 Plan and cost basic menus</div><div>SITHKOP402 Develop menus for special dietary requirements</div><div>SITHCCCO18 Prepare food to meet special dietary requirements</div><div>SITXFINOO3 Manage finances within a budget</div></div><div><div>SITXFINOO4 Prepare and monitor budgets</div><div>BSBWOR203 Work effectively with others</div><div>SITHCCCO12 Prepare poultry dishes</div><div>SITHCCCO19 Produce cakes, pastries and breads</div><div>SITHPATOO6 Produce desserts</div><div>SITHCCCO20 Work effectively as a cook</div><div>SITXINVO02 Maintain the quality of perishable items</div><div>SITXHRMO03 Lead and manage people</div><div>SITXMGTO01 Monitor work operations</div><div>SITXHRMO02 Roster staff</div><div>SITXFINOO5 Manage physical assets</div><div>BSBFIM601 Manage finances</div><div>BSBMGT517 Manage operational plan</div><div>SITXMGTO02 Establish and conduct business relationships</div><div>SITXMPRO07 Develop and implement marketing strategies</div><div>SITHINDO04 Work effectively in hospitality service</div><div>SITHKOPO05 Coordinate Cooking operations</div><div>BSBSUS401 Implement and monitor environmentally sustainable work practices</div><div>SITXGLCO01 Research and comply with regulatory requirements</div><div>SITXWHSO04 Establish and maintain a work health and safety system</div><div>BSBMGT617 Develop and implement a business plan</div><div>SITXHRMO04 Recruit, select and induct staff</div><div>SITXHRMO06 Monitor staff performance</div><div>BSBADM502 Manage meetings</div></div></div> |   |  |

Core Units / Electives

# Advanced Diploma of Hospitality Management (Certificate III in Commercial Cookery Major)

## PACKAGED COURSE

National Code: **SIT60316/SIT30816** | CRICOS Code: **O91144G/O94293D**



|   |   |  |
|---|---|--|
| 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.  |  |
| Duration  | 2 years (6 trimesters)  |  |
| Admission Dates   | February, June, September   |  |
| Career Pathways   | <p>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:</p> <div><div><div>➤ Banquet or Function Manager</div><div>➤ Chef de Cuisine</div><div>➤ Chef Pâtissier</div><div>➤ Executive Housekeeper</div><div>➤ Front Office Manager</div></div><div><div>➤ Gaming Manager</div><div>➤ Kitchen Manager</div><div>➤ Motel Manager</div><div>➤ Restaurant Manager</div><div>➤ Sous Chef / Unit Manager (catering operations)</div></div></div>   |  |
| Method of Delivery  | On campus with concurrent Industry Placement (work and study each week throughout the duration of this course)  |  |
| Industry Placement  | <p>Our Industry Liaison team work closely with each student individually to discuss their long term and short term goals in the industry. From here, they work together with each one on their resumes, interview preparation and consequently to look for a job. This process can start even before the student commences their studies (provided that a formal offer to study at Kenvale has been accepted).</p> <p>Each week, students attend 2 – 3 days of classes as well as fulfill their casual/part-time work commitments in industry-related employment.</p> <p><b>The number of Industry Placement hours will depend on each course and student timetable. These will be provided upon enrolment.</b></p> |  |
| Modes of Study  | <b>Domestic:</b> Part-time or Full-time / <b>International:</b> This course is currently not available for International Students   |  |
| Fees  | For a full list of course fees, visit our fees page <a href="http://kenvale.edu.au/apply/fees/">kenvale.edu.au/apply/fees/</a>  |  |
| Pre-requisites  | For more information about entry requirements, visit our “How To Apply” page <a href="http://kenvale.edu.au/apply/how-to-apply-2/">kenvale.edu.au/apply/how-to-apply-2/</a>   |  |
| Units of Competency   | Please note that each semester includes the subject Work Integrated Learning (WIL) which is work-based.   |  |
| <div><div><div>SITXFSAO01 Use hygienic practices for food safety</div><div>SITXFSAO02 Participate in safe food handling practices</div><div>SITHCCCO01 Use food preparation equipment</div><div>SITHCCCO05 Prepare dishes using basic methods of cookery</div><div>SITHKOPO01 Clean kitchen premises and equipment</div><div>SITHCCCO06 Prepare appetisers and salads</div><div>SITHCCCO03 Prepare and present sandwiches</div><div>SITXWHSO01 Participate in safe work practices</div><div>BSBSUS201 Participate in environmentally sustainable work practices</div><div>SITXWHSO03 Implement and monitor work health and safety</div><div>SITXWHSO02 Identify hazards, assess and control safety risks</div><div>SITXHRMO01 Coach others in job skills</div><div>BSBDIV501 Manage diversity in the workplace</div><div>SITXCOMO05 Manage conflict</div><div>SITXCCSO08 Develop and manage quality customer service practices</div><div>SITXCCSO07 Enhance customer service experiences</div><div>SITHHINDO02 Source and use information on the Hospitality Industry</div><div>SITHCCCO07 Prepare stocks, sauces and soups</div><div>SITHCCCO08 Prepare vegetable, fruit, egg and farinaceous dishes</div><div>SITHCCCO13 Prepare seafood dishes</div><div>SITHCCCO14 Prepare meat dishes</div><div>SITHKOP302 Plan and cost basic menus</div><div>SITHKOP402 Develop menus for special dietary requirements</div></div><div><div>SITXFINO03 Manage finances within a budget</div><div>SITXFINO04 Prepare and monitor budgets</div><div>BSBWOR203 Work effectively with others</div><div>SITHCCCO12 Prepare poultry dishes</div><div>SITHCCCO19 Produce cakes, pastries and breads</div><div>SITHPAT006 Produce desserts</div><div>SITHCCCO20 Work effectively as a cook</div><div>SITXINVO02 Maintain the quality of perishable items</div><div>SITHCCCO18 Prepare food to meet special dietary requirements</div><div>SITXHRMO03 Lead and manage people</div><div>SITXMGTO01 Monitor work operations</div><div>SITXHRMO02 Roster staff</div><div>SITXMPRO07 Develop and implement marketing strategies</div><div>SITXFINO05 Manage physical assets</div><div>BSBFIM601 Manage finances</div><div>SITHINDO04 Work effectively in hospitality service</div><div>SITXWHSO04 Establish and maintain a work health and safety system</div><div>BSBMGT617 Develop and implement a business plan</div><div>SITXHRMO04 Recruit, select and induct staff</div><div>SITXHRMO06 Monitor staff performance</div><div>BSBMGT517 Manage operational plan</div><div>SITXMGTO02 Establish and conduct business relationships</div><div>SITXGLCO01 Research and comply with regulatory requirements</div><div>BSBADM502 Manage meetings</div></div></div> |   |  |

Core Units / Electives

# Diploma of Hospitality Management (Certificate IV in Commercial Cookery Major)

## PACKAGED COURSE

National Code: **SIT50416/SIT40516** | CRICOS Code: **O9099OM/O94294C**



|  |  |  |
|--|--|--|
| 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.   |  |
| Duration   | 2 years (6 trimesters)   |  |
| Admission Dates  | February, June, September  |  |
| Career Pathways  | <p>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:</p> <div><div><div>➤ Banquet or Function Manager</div><div>➤ Kitchen Manager</div><div>➤ Restaurant Manager</div><div>➤ Sous Chef / Unit Manager (catering operations)</div><div>➤ Motel Manager</div></div><div><div>➤ Chef de Cuisine</div><div>➤ Chef Pâtissier</div><div>➤ Executive Housekeeper</div><div>➤ Front Office Manager</div><div>➤ Gaming Manager</div></div></div>  |  |
| Method of Delivery   | On campus with concurrent Industry Placement (work and study each week throughout the duration of this course)   |  |
| Industry Placement   | <p>Our Industry Liaison team work closely with each student individually to discuss their long term and short term goals in the industry. From here, they work together with each one on their resumes, interview preparation and consequently to look for a job. This process can start even before the student commences their studies (provided that a formal offer to study at Kenvale has been accepted).</p> <p>Each week, students attend 2 – 3 days of classes as well as fulfill their casual/part-time work commitments in industry-related employment.</p> <p>The number of Industry Placement hours will depend on each course and student timetable. These will be provided upon enrolment.</p> |  |
| Modes of Study   | <b>Domestic:</b> Part-time or Full-time / <b>International:</b> Full-time only   |  |
| Fees   | For a full list of course fees, visit our fees page <a href="http://kenvale.edu.au/apply/fees/">kenvale.edu.au/apply/fees/</a>   |  |
| Pre-requisites   | For more information about entry requirements, visit our “How To Apply” page <a href="http://kenvale.edu.au/apply/how-to-apply-2/">kenvale.edu.au/apply/how-to-apply-2/</a>  |  |
| Units of Competency  | Please note that each semester includes the subject Work Integrated Learning (WIL) which is work-based.  |  |
| <div><div><div>SITXFSA001 Use hygienic practices for food safety</div><div>SITXFSA002 Participate in safe food handling practices</div><div>SITHCCCO01 Use food preparation equipment</div><div>SITHCCCO05 Prepare dishes using basic methods of cookery</div><div>SITHKOPO01 Clean kitchen premises and equipment</div><div>SITHCCCO06 Prepare appetisers and salads</div><div>SITHCCCO03 Prepare and present sandwiches</div><div>SITXWHSO01 Participate in safe work practices</div><div>BSBSUS201 Participate in environmentally sustainable work practices</div><div>SITXWHSO03 Implement and monitor work health and safety</div><div>SITXWHSO02 Identify hazards, assess and control safety risks</div><div>SITXHRMO01 Coach others in job skills</div><div>BSBDIV501 Manage diversity in the workplace</div><div>SITXCOMO05 Manage conflict</div><div>SITXCCSO08 Develop and manage quality customer service practices</div><div>SITXCCSO07 Enhance the customer service experiences</div><div>SITHHINDO02 Source and use information on the Hospitality Industry</div><div>SITHCCCO07 Prepare stocks, sauces and soups</div><div>SITHCCCO08 Prepare vegetable, fruit, egg and farinaceous dishes</div><div>SITHCCCO13 Prepare seafood dishes</div><div>SITHCCCO14 Prepare meat dishes</div></div><div><div>SITHKOPO02 Plan and cost basic menus</div><div>SITHKOP402 Develop menus for special dietary requirements</div><div>SITHCCCO18 Prepare food to meet special dietary requirements</div><div>SITXFINO03 Manage finances within a budget</div><div>SITXFINO04 Prepare and monitor budgets</div><div>BSBWOR203 Work effectively with others</div><div>SITHCCCO12 Prepare poultry dishes</div><div>SITHCCCO19 Produce cakes, pastries and breads</div><div>SITHPATOO6 Produce desserts</div><div>SITHCCCO20 Work effectively as a cook</div><div>SITXINVO02 Maintain the quality of perishable items</div><div>SITHINDO04 Work effectively in hospitality service</div><div>SITXHRMOO3 Lead and manage people</div><div>SITXMGTO01 Monitor work operations</div><div>SITXHRMOO2 Roster staff</div><div>SITXGLCO01 Research and comply with regulatory requirements</div><div>SITHKOPO05 Coordinate Cooking operations</div><div>BSBSUS401 Implement and monitor environmental sustainable work practices</div><div>BSBMGT517 Manage operational plan</div><div>SITXMGTO02 Establish and conduct business relationships</div><div>BSBADM502 Manage meetings</div></div></div> |  |  |

Core Units / Electives

# Diploma of Hospitality Management (Certificate III in Commercial Cookery Major)

## PACKAGED COURSE

National Code: **SIT50416/SIT30816** | CRICOS Code: **O9099OM/O94293D**



|  |   |  |
|--|---|--|
| 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.  |  |
| Duration   | 2 years (6 trimesters)  |  |
| Admission Dates  | February, June, September   |  |
| Career Pathways  | <p>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:</p> <div><div><div>&gt;</div>Banquet or Function Manager</div><div><div>&gt;</div>Chef Patisserie</div><div><div>&gt;</div>Front Office Manager</div><div><div>&gt;</div>Kitchen Manager</div><div><div>&gt;</div>Restaurant Manager</div></div> <div><div><div>&gt;</div>Chef de Cuisine</div><div><div>&gt;</div>Executive Housekeeper</div><div><div>&gt;</div>Gaming Manager</div><div><div>&gt;</div>Motel Manager</div><div><div>&gt;</div>Sous Chef / Unit Manager (catering operations)</div></div>                                    |  |
| Method of Delivery   | On campus with concurrent Industry Placement (work and study each week throughout the duration of this course)  |  |
| Industry Placement   | <p>Our Industry Liaison team work closely with each student individually to discuss their long term and short term goals in the industry. From here, they work together with each one on their resumes, interview preparation and consequently to look for a job. This process can start even before the student commences their studies (provided that a formal offer to study at Kenvale has been accepted).</p> <p>Each week, students attend 2 – 3 days of classes as well as fulfill their casual/part-time work commitments in industry-related employment.</p> <p><b>The number of Industry Placement hours will depend on each course and student timetable. These will be provided upon enrolment.</b></p> |  |
| Modes of Study   | <b>Domestic:</b> Part-time or Full-time / <b>International:</b> Full-time only  |  |
| Fees   | For a full list of course fees, visit our fees page <a href="http://kenvale.edu.au/apply/fees/">kenvale.edu.au/apply/fees/</a>  |  |
| Pre-requisites   | For more information about entry requirements, visit our “How To Apply” page <a href="http://kenvale.edu.au/apply/how-to-apply-2/">kenvale.edu.au/apply/how-to-apply-2/</a>   |  |
| Units of Competency  | Please note that each semester includes the subject Work Integrated Learning (WIL) which is work-based.   |  |
| <div><div><div>SITXFSAO01 Use hygienic practices for food safety</div><div>SITXFSAO02 Participate in safe food handling practices</div><div>SITHCCCO01 Use food preparation equipment</div><div>SITHCCCO05 Prepare dishes using basic methods of cookery</div><div>SITHKOPO01 Clean kitchen premises and equipment</div><div>SITHCCCO06 Prepare appetisers and salads</div><div>SITHCCCO03 Prepare and present sandwiches</div><div>SITXWHSO01 Participate in safe work practices</div><div>BSBSUS201 Participate in environmentally sustainable work practices</div><div>SITXWHSO03 Implement and monitor work health and safety</div><div>SITXWHSO02 Identify hazards, assess and control safety risks</div><div>SITXHRMO01 Coach others in job skills</div><div>BSBDIV501 Manage diversity in the workplace</div><div>SITXCOMO05 Manage conflict</div><div>SITXCCSO08 Develop and manage quality customer service practices</div><div>SITXCCSO07 Enhance customer service experiences</div><div>SITHINDO02 Source and use information on the Hospitality Industry</div><div>SITHCCCO07 Prepare stocks, sauces, and soups</div><div>SITHCCCO08 Prepare vegetable, fruit, egg and farinaceous dishes</div><div>SITHCCCO13 Prepare seafood dishes</div></div><div><div>SITHCCCO14 Prepare meat dishes</div><div>SITHKOP302 Plan and cost basic menus</div><div>SITHKOP402 Develop menus for special dietary requirements</div><div>SITHCCCO18 Prepare food to meet special dietary requirements</div><div>SITXFINO03 Manage finances within a budget</div><div>SITXFINO04 Prepare and monitor budgets</div><div>BSBWOR203 Work effectively with others</div><div>SITHCCCO12 Prepare poultry dishes</div><div>SITHCCCO19 Produce cakes, pastries and breads</div><div>SITHPATOO6 Produce desserts</div><div>SITHCCCO20 Work effectively as a cook</div><div>SITXINVO02 Maintain the quality of perishable items</div><div>SITHINDO04 Work effectively in hospitality service</div><div>SITXHRMO03 Lead and manage people</div><div>SITXMGTO01 Monitor work operations</div><div>SITXHRMO02 Roster staff</div><div>SITXGLCO01 Research and comply with regulatory requirements</div><div>BSBMGT517 Manage operational plan</div><div>SITXMGTO02 Establish and conduct business relationships</div><div>BSBADM502 Manage meetings</div></div></div> |   |  |

Core Units / Electives



# Advanced Diploma of Hospitality Management

National Code: **SIT60316** | CRICOS Code: **O91144G**



|  |   |  |
|--|---|--|
| 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.  |  |
| Duration   | 2 years (6 trimesters)  |  |
| Admission Dates  | February, June, September   |  |
| Career Pathways  | <p>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:</p> <div><div><div>&gt;</div>Area Manager or Operations Manager</div><div><div>&gt;</div>Cafe Owner or Manager</div><div><div>&gt;</div>Club Secretary or Manager</div><div><div>&gt;</div>Executive Chef</div><div><div>&gt;</div>Executive Housekeeper</div></div> <div><div><div>&gt;</div>Executive Sous Chef</div><div><div>&gt;</div>Food and Beverage Manager</div><div><div>&gt;</div>Head Chef</div><div><div>&gt;</div>Motel Owner or Manager</div><div><div>&gt;</div>Rooms Division Manager</div></div> |  |
| Method of Delivery   | On campus with concurrent Industry Placement (work and study each week throughout the duration of this course)  |  |
| Industry Placement   | <p>Our Industry Liaison team work closely with each student individually to discuss their long term and short term goals in the industry. From here, they work together with each one on their resumes, interview preparation and consequently to look for a job. This process can start even before the student commences their studies (provided that a formal offer to study at Kenvale has been accepted).</p> <p>Each week, students attend 2 – 3 days of classes as well as fulfill their casual/part-time work commitments in industry-related employment.</p> <p><b>The number of Industry Placement hours will depend on each course and student timetable. These will be provided upon enrolment.</b></p>       |  |
| Modes of Study   | <b>Domestic:</b> Part-time or Full-time / <b>International:</b> Full-time only  |  |
| Fees   | For a full list of course fees, visit our fees page <a href="http://kenvale.edu.au/apply/fees/">kenvale.edu.au/apply/fees/</a>  |  |
| Pre-requisites   | For more information about entry requirements, visit our “How To Apply” page <a href="http://kenvale.edu.au/apply/how-to-apply-2/">kenvale.edu.au/apply/how-to-apply-2/</a>   |  |
| Units of Competency  | Please note that each semester includes the subject Work Integrated Learning (WIL) which is work-based.   |  |
| <div><div><div>SITXFSA001 Use hygienic practices for food safety</div><div>SITXFSA002 Participate in safe food handling practices</div><div>SITXHRM001 Coach others in job skills</div><div>BSBDIV501 Manage diversity in the workplace</div><div>SITXCCS007 Enhance customer service experiences</div><div>SITXCOM005 Manage conflict</div><div>SITXCCS008 Develop and manage quality customer service practices</div><div>SITXWHS001 Participate in safe work practices</div><div>BSBSUS201 Participate in environmentally sustainable work practices</div><div>SITXWHS003 Implement and monitor work health and safety</div><div>SITXWHS002 Identify hazards, assess and control safety risks</div><div>SITHFAB002 Provide responsible service of alcohol*</div><div>SITHFAB014 Provide table service of food and beverage</div><div>SITHFAB004 Prepare and serve non-alcoholic beverages</div><div>SITHFAB005 Prepare and serve espresso coffee</div><div>SITHIND004 Work effectively in hospitality service</div><div>SITEEVT003 Coordinate on-site event registrations</div><div>SITXHRM005 Manage volunteers</div><div>SITXHRM003 Lead and manage people</div><div>SITXMGTO01 Monitor work operations</div></div><div><div>SITXHRM002 Roster staff</div><div>SITXFIN003 Manage finances within a budget</div><div>SITXFIN004 Prepare and monitor budgets</div><div>BSBMGT517 Manage operational plan</div><div>SITXMGTO02 Establish and conduct business relationships</div><div>SITHFAB009 Conduct a product tasting for alcoholic beverages</div><div>SITHFAB010 Prepare and serve cocktails</div><div>SITHFAB012 Provide advice on Australian wines</div><div>SITHFAB003 Operate a bar</div><div>SITHIND002 Source and use information on the hospitality industry</div><div>SITXWHS004 Establish and maintain a work health and safety system</div><div>SITXFIN005 Manage physical assets</div><div>BSBFIM601 Manage finances</div><div>SITXMPRO07 Develop and implement marketing strategies</div><div>SITHIND004 Work effectively in hospitality service</div><div>SITXGLCO01 Research and comply with regulatory requirements</div><div>BSBMGT617 Develop and implement a business plan</div><div>SITXHRM004 Recruit, select and induct staff</div><div>SITXHRM006 Monitor staff performance</div><div>BSBADM502 Manage meetings</div></div></div> |   |  |

Core Units / Electives

# Diploma of Hospitality Management

National Code: **SIT50416** | CRICOS Code: **O9099OM**



|  |   |  |  |
|--|---|--|--|
| 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.  |  |  |
| Duration   | 1 Year (3 trimesters)   |  |  |
| Admission Dates  | February, June, September   |  |  |
| Career Pathways  | <p>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:</p> <div><div><div>➤ Banquet or Function Manager</div><div>➤ Chef de Cuisine</div><div>➤ Chef Patissier</div><div>➤ Executive Housekeeper</div><div>➤ Front Office Manager</div><div>➤ Gaming Manager</div></div><div><div>➤ Kitchen Manager</div><div>➤ Motel Manager</div><div>➤ Restaurant Manager</div><div>➤ Sous Chef</div><div>➤ Unit Manager (catering operations)</div></div></div>   |  |  |
| Method of Delivery   | On campus with concurrent Industry Placement (work and study each week throughout the duration of this course)  |  |  |
| Industry Placement   | <p>Our Industry Liaison team work closely with each student individually to discuss their long term and short term goals in the industry. From here, they work together with each one on their resumes, interview preparation and consequently to look for a job. This process can start even before the student commences their studies (provided that a formal offer to study at Kenvale has been accepted).</p> <p>Each week, students attend 2 – 3 days of classes as well as fulfill their casual/part-time work commitments in industry-related employment.</p> <p><b>The number of Industry Placement hours will depend on each course and student timetable. These will be provided upon enrolment.</b></p> |  |  |
| Modes of Study   | <b>Domestic:</b> Part-time or Full-time / <b>International:</b> Full-time only  |  |  |
| Fees   | For a full list of course fees, visit our fees page <a href="http://kenvale.edu.au/apply/fees/">kenvale.edu.au/apply/fees/</a>  |  |  |
| Pre-requisites   | For more information about entry requirements, visit our “How To Apply” page <a href="http://kenvale.edu.au/apply/how-to-apply-2/">kenvale.edu.au/apply/how-to-apply-2/</a>   |  |  |
| Units of Competency  | Please note that each semester includes the subject Work Integrated Learning (WIL) which is work-based.   |  |  |
| <div><div><div>SITXFSAO01 Use hygienic practices for food safety</div><div>SITXFSAO02 Participate in safe food handling practices</div><div>SITXHRMO01 Coach others in job skills</div><div>BSBDIV501 Manage diversity in the workplace</div><div>SITXCOMO05 Manage conflict</div><div>SITXCCSO07 Enhance customer service experiences</div><div>SITXCCSO08 Develop and manage quality customer service practices</div><div>SITXWHSO01 Participate in safe work practices</div><div>BSBSUS201 Participate in environmentally sustainable work practices</div><div>SITXWHSO03 Implement and monitor work health and safety</div><div>SITXWHSO02 Identify hazards, assess and control safety risks</div><div>SITHFABO02 Provide responsible service of alcohol*</div><div>SITHFABO14 Provide table service of food and beverage</div><div>SITHFABO04 Prepare and serve non-alcoholic beverages</div><div>SITHFABO05 Prepare and serve espresso coffee</div><div>SITHINDO04 Work effectively in hospitality service</div></div><div><div>SITEEVTO03 Coordinate on-site event registrations</div><div>SITXHRMO05 Manage volunteers</div><div>SITTTSL010 Use a computerised reservations or operations system</div><div>SITXHRMO03 Lead and manage people</div><div>SITXMGTO01 Monitor work operations</div><div>SITXHRMO02 Roster staff</div><div>SITXFINO03 Manage finances within a budget</div><div>SITXFINO04 Prepare and monitor budgets</div><div>SITXGLCO01 Research and comply with regulatory requirements</div><div>BSBMGT517 Manage operational plan</div><div>SITXMGTO02 Establish and conduct business relationships</div><div>SITHFABO09 Conduct a product tasting for alcoholic beverages</div><div>SITHFABO10 Prepare and serve cocktails</div><div>SITHFABO12 Provide advice on Australian wines</div><div>SITHFABO03 Operate a bar</div><div>SITHINDO02 Source and use information on the hospitality industry</div></div></div> |   |  |  |

Core Units / Electives



# Looking for more information?

## How to apply

Whether you are a domestic or international student, click on the links below for more information about the application process!

[DOMESTIC STUDENT](#)[INTERNATIONAL STUDENT](#)

## Student Services

For more information about the various services available to Kenvale College students, [click here!](#)

## Short Courses

Kenvale College offers a range of short courses to expand both personal and professional development. These include:

- SITHFABO05 Prepare and serve espresso coffee
- SITHFABO02 Provide responsible service of alcohol

[Click here](#) for more information!



Download our complete 2018/19 Prospectus

[DOWNLOAD NOW](#)

# Learn it and Live it



**Kenvale**  
COLLEGE OF HOSPITALITY  
COOKERY & EVENTS

## Apply online

[kenvale.edu.au/apply](http://kenvale.edu.au/apply)

For more information or to speak to one of our course advisors, please contact:

**E /** [enquiries@kenvale.edu.au](mailto:enquiries@kenvale.edu.au)

**T /** +61 2 9314 6213

## Address

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NSW 2031 Australia

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