



**HOPKINS**  
INTERNATIONAL COLLEGE

# SIT50422 Diploma of Hospitality Management

Unlock your potential at Hopkins International College  
CRICOS Course Code: 113342E

**Perth**  
Suite 2, 170 Wellington St, East Perth,  
WA - 6004

**Entry Requirements**  
Completion of senior high school to  
the Australian Year 12 or equivalent  
Academic IELTS band score of 5.5

## Our Facilities

- Library
- Classrooms
- WiFi Available
- Study Room
- Simulation Rooms
- Computer Labs
- Administration & Executive Offices
- Kitchen & Meal Area

## Course Overview

This qualification reflects the role of 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. They operate independently, have responsibility for others and make a range of operational business decisions.

Total Course Fee:  
**\$25,450 AUD**

Mode of Study  
**On Campus**

Duration  
**105 Weeks**

## Work placement Requirements:

Students are required to complete a minimum of 48 complete service periods in a commercial kitchen within the course duration.

This course requires demonstration of safely and hygienically preparing, cooking and serving menu items for a minimum of 48 complete service periods in a commercial kitchen.



HOPKINS INTERNATIONAL COLLEGE  
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RTO Code: 45764 CRICOS: 04155D



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## Credit Transfer and Recognition of Prior Learning:

All applicants can apply for credit transfer of units that they have already been issued with from another RTO. Additionally, they may wish to apply for recognition of prior learning gained from their past formal and informal learning pathway from other training, work or life experience.

### Units of Competency

Consistent with the qualification packaging rules, there are 11 core units and 17 elective units, a total of 28 units..

	Code	Title	Unit Type
01	SITXCCS015	Enhance customer service experiences	Core
02	SITXCCS016	Develop and manage quality customer service practices	Core
03	SITXCOM010	Manage conflict	Core
04	SITXFIN009	Manage finances within a budget	Core
05	SITXFIN010	Prepare and monitor budgets	Core
06	SITXGLC002	Identify and manage legal risks and comply with law	Core
07	SITXHRM008	Roster Staff	Core
08	SITXHRM009	Lead and manage people	Core
09	SITXMGT004	Monitor work operations	Core
10	SITXMGT005	Establish and conduct business relationships	Core
11	SITXWHS007	Implement and monitor work health and safety practices	Core
12	SITXFSA005	Use hygienic practices for food safety	Elective
13	SITHCCC043*	Work effectively as a cook	Elective
14	SITHCCC027*	Prepare dishes using basic methods of cookery	Elective
15	SITHCCC028*	Prepare appetisers and salads	Elective
16	SITHCCC029*	Prepare stocks, sauces and soups	Elective
17	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
18	SITHCCC031*	Prepare vegetarian and vegan dishes	Elective
19	SITHCCC035*	Prepare poultry dishes	Elective
20	SITHCCC036*	Prepare meat dishes	Elective
21	SITHCCC037*	Prepare seafood dishes	Elective
22	SITHCCC038*	Produce and serve food for buffets	Elective
23	SITXFSA006	Participate in safe food handling practices	Elective
24	SITHCCC041*	Produce cakes, pastries and breads	Elective
25	SITHCCC042*	Prepare food to meet special dietary requirements	Elective
26	SITHKOP012*	Develop recipes for special dietary requirements	Elective
27	SITHKOP015*	Design and cost menus	Elective
28	SITHCCC023*	Use food preparation equipment	Elective



NATIONALLY RECOGNISED  
TRAINING