

Course Matrix: SIT50307 Diploma of Hospitality			
Units of Competency			
	Unit Code	Unit Title	Core
1	SITXCCS002A	Provide quality customer service	Core
2	SITXCCS003A	Manage quality customer service	Core
3	SITXCOM001A	Work with colleagues and customers	Core
4	SITXCOM002A	Work in a socially diverse environment	Core
5	SITXCOM003A	Deal with conflict situations	Core
6	SITXFIN003A	Interpret financial information	Core
7	SITXFIN004A	Manage finances within a budget	Core
8	SITXFIN005A	Prepare and monitor budgets	Core
9	SITXGLC001A	Develop and update legal knowledge required for business	Core
10	SITXHRM001A	Coach others in job skills	Core
11	SITXHRM003A	Roster staff	Core
12	SITXHRM005A	Lead and manage people	Core
13	SITXHRM007A	Manage workplace diversity	Core
14	SITXINV001A	Receive and store stock	Core
15	SITXINV002A	Control and order stock	Core
16	SITXMGT001A	Monitor work operations	Core
17	SITXMGT002A	Develop and implement operational plans	Core
18	SITXMGT006A	Establish and conduct business relationships	Core
19	SITXOHS001A	Follow health, safety and security procedures	Core
20	SITXOHS002A	Follow workplace hygiene procedures	Core
21	SITXOHS004A	Implement and monitor workplace health, safety and security	Core
22	SITXOHS005A	Establish and maintain an OHS system	Core
23	SITHCCC028A	Prepare, cook and serve food for menus	Core
	Unit Code	Unit Title	Elective
1	SITHCCC016A	Develop cost effective menus	Elective
2	SITHCCC001A	Organise and prepare food	Elective
3	SITHIND003A	Provide and coordinate hospitality service	Elective
4	SITXFSA002A	Develop and implement a food safety program	Elective
5	SITHCCC004A	Clean and maintain kitchen premises	Elective
6	SITHCCC005	Use basic methods of cookery	Elective
7	SITHCCC006	Prepare appetisers and salads	Elective
8	SITHCCC008A	Prepare stocks, sauces and soups	Elective
9	SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	Elective
10	SITHCCC010A	Select, prepare and cook poultry	Elective
11	SITHCCC011A	Select, prepare and cook seafood	Elective
12	SITHCCC012A	Select, prepare and cook meat	Elective
13	SITHCCC013A	Prepare hot and cold desserts	Elective

			Elective
14	SITHCCC014A	Prepare pastries, cakes and yeast goods	Elective
15	SITHCCC027A	Prepare, cook and serve food for food service	Elective
16	SITXFSA001A	Implement food safety procedures	Elective

Please note: This is the standard IHMA course outline for the Diploma (with a Commercial Cookery focus) however, the elective subjects can be and are varied to cater for different cuisines such as Indian or Chinese Asian Cookery and for Patisserie. Please contact the Director of Vocational Studies by email on [arvind@ait.vic.edu.au](mailto:arvind@ait.vic.edu.au) if you want to vary the units of competence for your course or to study a Certificate III prior to commencing the Diploma.

This course structure (Commercial Cookery focus) also has a Work Based Training (WBT) component of 330 hours. The units of competence that are part of the WBT are listed below:

- SITHIND003A Provide and coordinate hospitality service
- SITHCCC027A Prepare, cook and serve food for food service
- SITHCCC028A Prepare, cook and serve food for menus

IHMA theory training is conducted face to face in a classroom setting. Theory training utilises a range of classroom activities, multimedia material, workbooks, text books and activities that require internet research and other methods of collecting information and recording/making observations.

Assessments may be paper based, make use of multimedia and/or Information Technology. A range of assessment methods are used such as assignments, class activities and written tests/assessments.

IHMA practical training is conducted face to face in commercial training kitchens. IHMA kitchens are designed specifically to simulate a commercial food business but allow for safety and to operate as a training environment. Students take advantage of demonstrations and tastings prior to attempting to create a meal themselves. Students are provided with guidance and can practice their skills in a range of ways while learning a range of culinary arts. Assessments are menu based and require the student to produce commercially saleable food items and dishes. Put simply, student practical outcomes are assessed on wastage, ingredient suitability, colour, appearance, balance, taste, smell, and portion size.

This course runs for 104 weeks and is delivered in our training facilities located in Richmond. The Richmond facility caters for both theory and practical training.

If you or a friend/member of your family would like to visit any of our practical or theory training facilities, a visit can be arranged by contacting the Director of Vocational Studies by email on [arvind@ait.vic.edu.au](mailto:arvind@ait.vic.edu.au). Please see the 'Contact Us' page of this web site for the physical address of all IHMA training facilities.