

DISCLAIMER

For the complete pre-enrolment information including current policies, procedures, fees, and eligibility regarding this course please refer to our website (www.sydneymetrocollege.edu.au) or contact one of our team members. Course information brochure may not be sufficient to make an enrolment decision.

GET IN TOUCH

SYDNEY CAMPUS

Level 2, 16-22 Wentworth Avenue, Surry Hills, NSW 2010, Australia

TELEPHONE: +61 2 8937 0991, 1300 00 (4338) EMAIL: admissions@sydneymetrocollege.edu.au

MELBOURNE CAMPUS

Level 2, 213-215 Lonsdale Street. Melbourne, Victoria 3000, Australia

TELEPHONE: +61 3 9077 0758, 1300 00 (4338) EMAIL: admissions@sydneymetrocollege.edu.au

A FEW REASONS TO CHOOSE US

DYNAMIC TEAM

Education with service

NATIONALLY RECOGNISED

QUALITY TEACHING

Passionate teachers who are

EXCELLENT FACILITIES & STUDENT SUPPORT

EMAIL US AT

admissions@sydneymetrocollege.edu.au marketing@sydneymetrocollege.edu.au

VISIT

www.sydneymetrocollege.edu.au

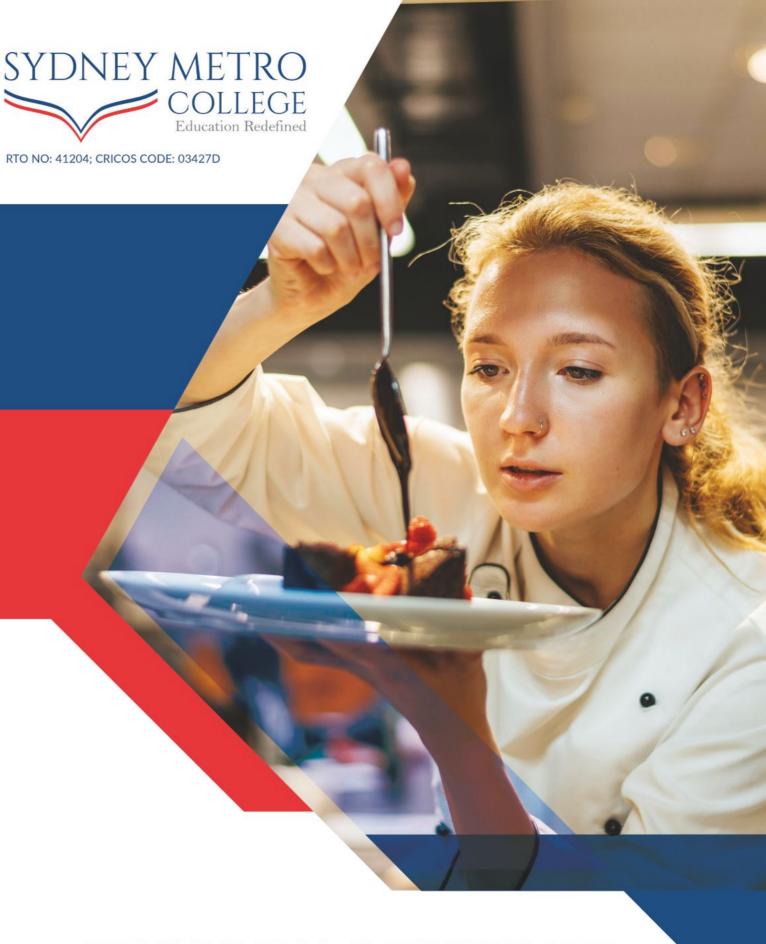


QUALIFICATIONS

professionals in their field

Great learning environment





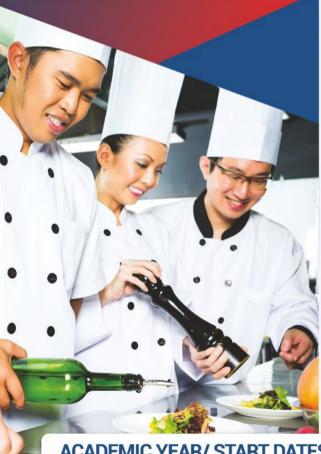
COMMERCIAL COOKERY AND HOSPITALITY MANAGEMENT

HOSPITALITY AND COOKERY

Hospitality and Cookery qualification allows for multi-skilling and specialisation in accommodation services, cookery, food and beverage and gaming. These qualifications provide a pathway to work in any hospitality sector and for a diversity of employers, including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. They operate with significant autonomy or with limited guidance from others and are responsible for making strategic business management decisions. They use discretion to solve non-routine problems.

WORK PLACEMENT

Sydney Metro College will assist students in finding a work placement. However, students may also organise their work placements. All workplaces will be checked using facilities and equipment before the placement commences.



Sydney Metro College (SMC) is a unique and dynamic vocational institution, situated at the heart of Sydney & Melbourne city, With an emphasis on quality learning opportunities to students, SMC is committed to the agenda of 'Education Redefined', so as to prepare students for challenging business and accounting careers in Australia and abroad.

ENTRY REQUIREMENTS

- Be at least 18 years of age and have completed Year 12 or equivalent.
- Participate in a course entry interview to determine suitability for the course and student needs.
- Have an IELTS# score of 5.5 (test results must be no more than 2 years old). English language competence can also be demonstrated through documented evidence of any of the following:

Educated for 5 years in an English-speaking country; or Successful completion of an English Placement Test

*Note that other English language tests such as PTE and TOEFL can be accepted (score must be equivalent to IELTS 5.5).

PATHWAYS

Potential employment options are in any hospitality industry sector as a departmental or small business manager for students who complete hospitality courses. Students who complete the cookery programme will find the role of the chef or chef de party. Students can also wish to continue their education further at a higher level.

COURSE CREDIT

Students may apply for recognition of existing qualifications or skills, knowledge, and experience (credit transfer or recognition of prior learning). The granting of course credit may affect course fees and the duration of the course. This process is outlined in Sydney Metro College Student Enrolment and Completion Policy and Associated Procedures and Training and Assessment Policy & Associated Procedures.

ACADEMIC YEAR/ START DATES

ľ	Year/Tern	n	Term 1			Term 2			Term 3			Term 4	
	2022	10 JAN	14 FEB	14 MAR	11 APR	16 MAY	13 JUN	11 JUL	15 AUG	12 SEP	10 OCT	14 NOV	12 DEC
	2023	09 JAN	13 FEB	13 MAR	10 APR	15 MAY	12 JUN	10 JUL	14 AUG	11 SEP	09 OCT	13 NOV	11 DEC

Competency

BSBDIV501	Manage diversity in the workplace	• SITHKOP005	Coordinate cooking operations*
BSBSUS401	Implement and monitor environmentally	• SITHPAT006	Produce desserts*
	sustainable work practices	• SITXCOM005	Manage conflict
• SITHCCC001	Use food preparation equipment*	• SITXFIN003	Manage finances within a budget
• SITHCCC005	Prepare dishes using basic methods	• SITXFSA001	Use hygienic practices for food safety
	of cookery*	• SITXFSA002	Participate in safe food handling practices
• SITHCCC006	Prepare appetisers and salads*	• SITXHRM001	Coach others in job skills
• SITHCCC007	Prepare stocks, sauces and soups*		Lead and manage people
• SITHCCC008	Prepare vegetable, fruit, egg and	• SITXINV002	Maintain the quality of perishable items*
	farinaceous dishes*	• SITXMGT001	Monitor work operations
• SITHCCC012	Prepare poultry dishes*		Implement and monitor work health and
• SITHCCC013	Prepare seafood dishes*		safety practices
• SITHCCC014	Prepare meat dishes*	• SITXWHS002	Identify hazards, assess and control
• SITHCCC018	Prepare food to meet special dietary		safety risks
	requirements*	• SITXFIN004	Prepare and monitor budgets
• SITHCCC019	Produce cakes, pastries and breads*	• BSBTWK401	Build and maintain business relationships
• SITHCCC020	Work effectively as a cook*	• SITXCCS006	Provide service to customers
• SITHKOP002	Plan and cost basic menus	• BSBHRM002	Roster Staff
• SITHKOP004	Develop menus for special dietary requirements	• BSBPEF402	Develop personal work priorities.



SIT40516 **CERTIFICATE IV** IN COMMERCIAL COOKERY

CRICOS COURSE CODE 103057D

Fees/ Duration

AUD 24,300 78 Weeks (Tuition fee)

AUD 1,200 Qualification (Course Material fee)

AUD 200 (Enrollment fee)

Competency

Competer	cy		
BSBDIV501	Manage diversity in the workplace	• SITHCCC013	Prepare seafooddishes*
BSBMGT517	Manage operational plan	• SITHCCC014	Prepare meatdishes*
• SITXCCS007	Enhance customer service experiences	• SITHPAT006	Producedesserts*
• SITXCCS008	Develop and manage quality customer	• SITHCCC019	Produce cakes, pastries and breads*
	service practices	BSBTEC301	Design and produce business
• SITXCOM005	Manageconflict		documents
• SITXFIN003	Manage finances within abudget	BSBCMM411	Make a presentation
• SITXFIN004	Prepare and monitor budgets	• SITXWHS002	Identify hazards, assess and control
• SITXGLC001	Research and comply with regulatory		safety risks
	requirements	BSBTWK401	Build and maintain business
• SITXHRM002	Roster staff		relationships
• SITXHRM003	Lead and managepeople	• SITXCCS006	Provide service to customers
• SITXMGT001	Monitor workoperations	• SITXHRM001	Coach others in job skills
• SITXMGT002	Establish and conduct business	• SITHIND002	Source and use information on the
	relationships		hospitality industry
• SITXWHS003	Implement and monitor work health	BSBSUS511	Develop workplace policies and
	and safety practices		procedures for sustainability
• SITXFSA001	Use hygienic practices for foodsafety	BSBPEF402	Develop personal work priorities
• SITHKOP005	Coordinate cooking operations	S	

SIT50416

DIPLOMA OF HOSPITALITY **MANAGEMENT**

CRICOS COURSE CODE 103058C

AUD 25,500 104 Weeks (Tuition fee)

AUD 1,200 Qualification (Course Material fee)

AUD 200 (Enrollment fee)

Competency

competer	ioy		
BSBDIV501	Manage diversity in the workplace	• SITXFSA001	Use hygienic practices for food safety
BSBFIM601	Manage finances	• SITHCCC020	Work effectively as a cook
BSBMGT517	Manage operational plan	• SITHCCC001	Use food preparation equipment
BSBMGT617	Develop and implement a business plan	• SITHCCC005	Prepare dishes using basic methods of
SITXCCS008	Develop and manage quality customer	-	cookery
	service practices	• SITHCCC006	Prepare appetisers and salads
• SITXFIN003	Manage finances within a budget	• SITHCCC007	Prepare stocks, sauces and soups
• SITXFIN004	Prepare and monitor budgets	• SITHCCC008	Prepare vegetable, fruit, egg and
 SITXFIN005 	Manage physical assets		farinaceous dishes
• SITXGLC001	Research and comply with regulatory	• SITHCCC012	Prepare poultry dishes
	requirements	• HLTAID003	Provide First Aid
• SITXHRM003	Lead and manage people	• SITHCCC013	Prepare seafood dishes
• SITXHRM004	Recruit, select and induct staff	• SITHCCC014	Prepare meat dishes
 SITXHRM006 	Monitor staff performance	• SITHCCC018	Prepare food to meet special dietary
 SITXMGT001 	Monitor work operations		requirements
• SITXMGT002	Establish and conduct business	• SITHIND004	Work effectively in hospitality services
	relationships	• SITHFAB002	Provide responsible service of alcohol
• SITXMPR007	Develop and implement marketing	• SITHGAM001	Provide responsible gambling services
	strategies	• SITXHRM002	Roster staff
• SITXWHS004	Establish and maintain a work health	• SITHKOP005	Coordinate cooking operations

SIT60316

ADVANCED DIPLOMA OF HOSPITALITY **MANAGEMENT**

CRICOS COURSE CODE 108828C

Fees/ Duration

AUD 24,000 104 Weeks (Tuition fee)

AUD 700 Qualification (Course Material fee)

AUD 200

* This unit has a pre-requisite unit.

and safety system