

## APPLY

To apply for courses as an international student, please complete the Enrolment Form (International Student) with the required supporting documents.

## 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](http://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](mailto: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](mailto:admissions@sydneymetrocollege.edu.au)

## A FEW REASONS TO CHOOSE US

**DYNAMIC TEAM**  
Education with service

**NATIONALLY RECOGNISED  
QUALIFICATIONS**

**QUALITY TEACHING**  
Passionate teachers who are  
professionals in their field

**EXCELLENT FACILITIES &  
STUDENT SUPPORT**  
Great learning environment

### EMAIL US AT

[admissions@sydneymetrocollege.edu.au](mailto:admissions@sydneymetrocollege.edu.au)  
[marketing@sydneymetrocollege.edu.au](mailto:marketing@sydneymetrocollege.edu.au)

### VISIT

[www.sydneymetrocollege.edu.au](http://www.sydneymetrocollege.edu.au)

## 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

Year/Term	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
- BSBSUS401 Implement and monitor environmentally sustainable work practices
- SITHCCC001 Use food preparation equipment\*
- SITHCCC005 Prepare dishes using basic methods of cookery\*
- SITHCCC006 Prepare appetisers and salads\*
- SITHCCC007 Prepare stocks, sauces and soups\*
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes\*
- SITHCCC012 Prepare poultry dishes\*
- SITHCCC013 Prepare seafood dishes\*
- SITHCCC014 Prepare meat dishes\*
- SITHCCC018 Prepare food to meet special dietary requirements\*
- SITHCCC019 Produce cakes, pastries and breads\*
- SITHCCC020 Work effectively as a cook\*
- SITHKOP002 Plan and cost basic menus
- SITHKOP004 Develop menus for special dietary requirements
- SITHKOP005 Coordinate cooking operations\*
- SITHPAT006 Produce desserts\*
- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices
- SITXHRM001 Coach others in job skills
- SITXHRM003 Lead and manage people
- SITXINV002 Maintain the quality of perishable items\*
- SITXMGTO01 Monitor work operations
- SITXWHS003 Implement and monitor work health and safety practices
- SITXWHS002 Identify hazards, assess and control safety risks
- SITXFIN004 Prepare and monitor budgets
- BSBTKW401 Build and maintain business relationships
- SITXCCS006 Provide service to customers
- BSBHRM002 Roster Staff
- 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

- BSBDIV501 Manage diversity in the workplace
- BSBMGT517 Manage operational plan
- SITXCCS007 Enhance customer service experiences
- SITXCCS008 Develop and manage quality customer service practices
- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM002 Roster staff
- SITXHRM003 Lead and manage people
- SITXMGTO01 Monitor work operations
- SITXMGTO02 Establish and conduct business relationships
- SITXWHS003 Implement and monitor work health and safety practices
- SITXFSA001 Use hygienic practices for food safety
- SITHKOP005 Coordinate cooking operations
- SITHCCC013 Prepare seafood dishes\*
- SITHCCC014 Prepare meat dishes\*
- SITHPAT006 Produce desserts\*
- SITHCCC019 Produce cakes, pastries and breads\*
- BSBTEC301 Design and produce business documents
- BSBMM411 Make a presentation
- SITXWHS002 Identify hazards, assess and control safety risks
- BSBTKW401 Build and maintain business relationships
- SITXCCS006 Provide service to customers
- SITXHRM001 Coach others in job skills
- SITHIND002 Source and use information on the hospitality industry
- BSBSUS511 Develop workplace policies and procedures for sustainability
- BSBPEF402 Develop personal work priorities

## 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

- BSBDIV501 Manage diversity in the workplace
- BSBFIM601 Manage finances
- BSBMGT517 Manage operational plan
- BSBMGT617 Develop and implement a business plan
- SITXCCS008 Develop and manage quality customer service practices
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets
- SITXFIN005 Manage physical assets
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM003 Lead and manage people
- SITXHRM004 Recruit, select and induct staff
- SITXHRM006 Monitor staff performance
- SITXMGTO01 Monitor work operations
- SITXMGTO02 Establish and conduct business relationships
- SITXMPR007 Develop and implement marketing strategies
- SITXWHS004 Establish and maintain a work health and safety system
- SITXFSA001 Use hygienic practices for food safety
- SITHCCC020 Work effectively as a cook
- SITHCCC001 Use food preparation equipment
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHCCC006 Prepare appetisers and salads
- SITHCCC007 Prepare stocks, sauces and soups
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes
- SITHCCC012 Prepare poultry dishes
- HLTAID003 Provide First Aid
- SITHCCC013 Prepare seafood dishes
- SITHCCC014 Prepare meat dishes
- SITHCCC018 Prepare food to meet special dietary requirements
- SITHIND004 Work effectively in hospitality services.
- SITHFAB002 Provide responsible service of alcohol
- SITHGAM001 Provide responsible gambling services
- SITXHRM002 Roster staff
- 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  
(Enrollment fee)

\* This unit has a pre-requisite unit.