SYDNEY METRO COLLEGE
Education Redefined

RTO NO: 41204; CRICOS CODE: 03427D

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) 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 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
marketing@sydneymetrocollege.edu.au

VISIT
www.sydneymetrocollege.edu.au

SYDNEY METRO COLLEGE
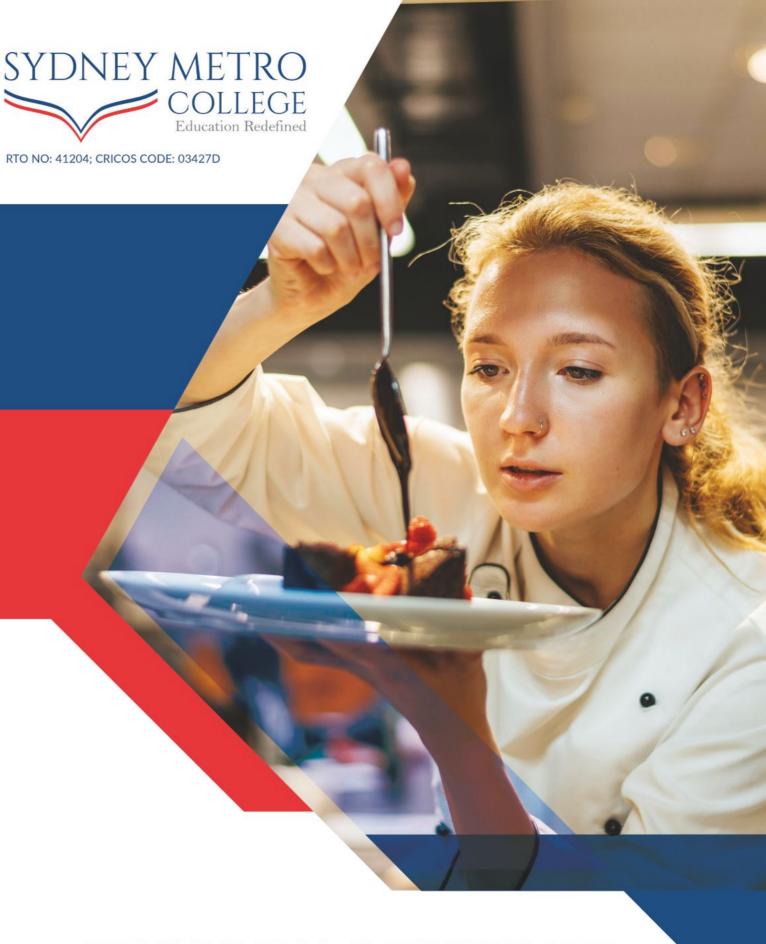### Education Redefined
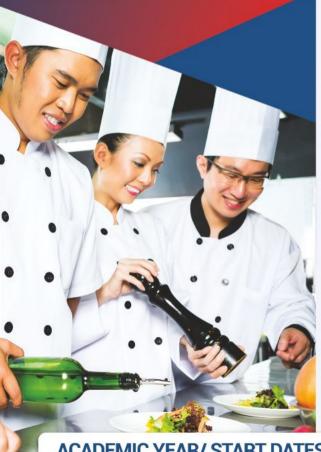
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COMMERCIAL COOKERY AND HOSPITALITY MANAGEMENT

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

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*
SITXMGT001	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
BSBTWK401	Build and maintain business relationships
SITXCCS006	Provide service to customers
BSBHRM002	Roster Staff
BSBPEF402	Develop personal work priorities.

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SIT40516
CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS COURSE CODE 103057D

Fees/ Duration

AUD 15,000
78 Weeks (Tuition fee)

AUD 1000
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
SITXMGT001	Monitor work operations
SITXMGT002	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
BSBCMM411	Make a presentation
SITXWHS002	Identify hazards, assess and control safety risks
BSBTWK401	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

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SIT50416
DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS COURSE CODE 103058C

AUD 20,000
104 Weeks (Tuition fee)

AUD 1000
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
SITXMGT001	Monitor work operations
SITXMGT002	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

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SIT60316
ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS COURSE CODE 108828C

Fees/ Duration

AUD 16,000
104 Weeks (Tuition fee)

AUD 700
Qualification
(Course Material fee)

AUD 200
(Enrollment fee)

* This unit has a pre-requisite unit.