

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 5, 440 Elizabeth 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

KITCHEN AND HOSPITALITY

Kitchen and Hospitality 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		
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
2024	08 JAN	12 FEB	11 MAR	08 APR	13 MAY	10 JUN	08 JUL	12 AUG	09 SEP	14 OCT	11 NOV	09 DEC

Competency

- SITHCCC023* Use food preparation equipment
- SITHCCC027* Prepare dishes using basic methods of cookery
- SITHCCC028* Prepare appetisers and salads
- SITHCCC029* Prepare stocks, sauces and soups
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031* Prepare vegetarian and vegan dishes
- SITHCCC035* Prepare poultry dishes
- SITHCCC036* Prepare meat dishes
- SITHCCC037* Prepare seafood dishes
- SITHCCC041* Produce cakes, pastries and breads
- SITHCCC042* Prepare food to meet special dietary requirements
- SITHCCC043* Work effectively as a cook
- SITHKOP10 Plan and cost recipes
- SITHKOP12* Develop recipes for special dietary requirements
- SITHKOP13* Plan cooking operations
- SITHKOP15* Design and cost menus
- SITHPAT016* Produce desserts
- SITXCOM010 Manage conflict
- SITXFIN009 Manage finances within a budget
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- SITXFSA008* Develop and implement a food safety program
- SITXHRM008 Roster staff
- SITXHRM009 Lead and manage people
- SITXINV006 Receive, store and maintain stock
- SITXMG004 Monitor work operations
- SITXWHS007 Implement and monitor work health and safety practices
- BSBTKW401 Build and maintain business relationships
- SITHCCC038* Produce and serve food for buffets
- SITHCCC040 Prepare and serve cheese
- SITHCCC044* Prepare specialised food items
- SITXCCS014 Provide service to customers
- SITXFIN010 Prepare and monitor budgets

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS COURSE
CODE 109718A

Fees/ Duration

AUD 24,300
78 Weeks (Tuition fee)

AUD 1,200
Qualification
(Course Material fee)

AUD 200
(Enrollment fee)

Competency

- SITXCCS015 Enhance customer service experiences
- SITXCCS016 Develop and manage quality customer service practices
- SITXCOM010 Manage conflict
- SITXFIN009 Manage finances within a budget
- SITXFIN010 Prepare and monitor budgets
- SITXGLC002 Identify and manage legal risks and comply with law
- SITXHRM008 Roster staff
- SITXHRM009 Lead and manage people
- SITXMG004 Monitor work operations
- SITXMG005 Establish and conduct business relationships
- SITXWHS007 Implement and monitor work health and safety practices
- BSBMM411 Make a presentation
- BSBOPS502 Manage business operational plans
- BSBSUS511 Develop workplace policies and procedures for sustainability
- BSBTEC301 Design and produce business documents
- BSBTKW401 Build and maintain business relationships
- SITHCCC027* Prepare dishes using basic methods of cookery
- SITHCCC035* Prepare poultry dishes
- SITHCCC036* Prepare meat dishes
- SITHCCC037* Prepare seafood dishes
- SITHCCC040 Prepare and serve cheese
- SITHCCC041* Produce cakes, pastries and breads
- SITHCCC043* Work effectively as a cook
- SITHKOP13* Plan cooking operations
- SITHKOP15* Design and cost menus
- SITHPAT016* Produce desserts
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA008* Develop and implement a food safety program

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS COURSE
CODE 111714J

Fees/ Duration

AUD 25,500
104 Weeks (Tuition fee)

AUD 1,200
Qualification
(Course Material fee)

AUD 200
(Enrollment fee)

Competency

- BSBFIN601 Manage organisational finances
- BSBOPS601 Develop and implement business plans
- SITXCCS016 Develop and manage quality customer service practices
- SITXFIN009 Manage finances within a budget
- SITXFIN010 Prepare and monitor budgets
- SITXFIN011 Manage physical assets
- SITXGLC002 Identify and manage legal risks and comply with law
- SITXHRM009 Lead and manage people
- SITXHRM010 Recruit, select and induct staff
- SITXHRM012 Monitor staff performance
- SITXMG004 Monitor work operations
- SITXMG005 Establish and conduct business relationships
- SITXMPR014 Develop and implement marketing strategies
- SITXWHS008 Establish and maintain a work health and safety system
- BSBMM411 Make a presentation
- BSBOPS502 Manage business operational plans
- BSBSUS511 Develop workplace policies and procedures for sustainability
- BSBTEC301 Design and produce business documents
- SITHCCC023* Use food preparation equipment
- SITHCCC027* Prepare dishes using basic methods of cookery
- SITHCCC028* Prepare appetisers and salads
- SITHCCC029* Prepare stocks, sauces and soups
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC035* Prepare poultry dishes
- SITHCCC036* Prepare meat dishes
- SITHCCC037* Prepare seafood dishes
- SITHCCC042* Prepare food to meet special dietary requirements
- SITHKOP13* Plan cooking operations
- SITXCCS014 Provide service to customers
- SITXCCS015 Enhance customer service experiences
- SITXCOM010 Manage conflict
- SITXFSA005 Use hygienic practices for food safety
- SITXHRM008 Roster staff

SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS COURSE
CODE 111715H

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.