



## SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

### Patisserie Pathway

#### CRICOS Course Code 091051B

Enhance your skills and knowledge to become a competent chef. Acquire skills in budgeting, customer service, financial management, inventory control and operational planning. Develop communication and leadership skills.

#### Course Duration

For students who have completed the Stanley College SIT40716 Certificate IV in Patisserie, the course duration is 20 weeks + 6 weeks of holidays. Classes are rostered for 2½ days per week + self-study component. Full Time studies requires students to attend a minimum of 20 scheduled course contact hours per week.

#### Career Opportunities

This qualification suits students seeking a career in the following job roles:

- Chef de Cuisine
- Chef Patissier
- Sous Chef

---

#### Study Modes

The delivery methods for this course include:

- Face-to-face classroom-based learning

# SIT50416 Diploma of Hospitality Management (Patisserie Pathway)

- Practical training and assessment at [The Culinary Workshop](#)
- 

## Course Content

Students must successfully complete the following units:

- BSBDIV501 Manage diversity in the workplace
- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXHRM003 Lead and manage people
- SITXMGT001 Monitor work operations
- SITXWHS003 Implement and monitor work health and safety practices
- SITXFSA001 Use hygienic practices for food safety
- SITHKOP005 Coordinate cooking operations
- SITHCCC001 Use food preparation equipment
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHCCC018 Prepare food to meet special dietary requirements
- SITXHRM004 Recruit, select and induct staff
- SITXINV004 Control stock
- SITHKOP004 Develop menus for special dietary requirements
- SITHPAT001 Produce cakes
- SITHPAT002 Produce gateaux, torten and cakes
- SITHPAT003 Produce pastries
- BSBSUS401 Implement and Monitor Sustainable work Practices

# SIT50416 Diploma of Hospitality Management (Patisserie Pathway)

- BSBITU211 Produce digital text documents
- BSBMGT517 Manage operational plan\*
- SITXCCS007 Enhance customer service experiences\*
- SITXCCS008 Develop and manage quality customer service practices\*
- SITXFIN004 Prepare and monitor budgets\*
- SITXGLC001 Research and comply with regulatory requirements\*
- SITXHRM002 Roster staff\*
- SITXMGT002 Establish and conduct business relationships\*
- SITHFAB002 Provide responsible service of alcohol\*
- SITHFAB016 Provide advice on food\*

\*Denotes units delivered within the SIT50416 Diploma of Hospitality Management

---

## Recognition of Prior Learning / Work Experience

Recognition is available (on application) to students with prior skills, experience, knowledge or qualifications obtained from formal studies or training, in a related area. Recognition may reduce the duration of your studies.

---

## Further Studies

On completion of the SIT50416 Diploma of Hospitality Management, students may pursue the SIT60316 Advanced Diploma of Hospitality Management at Stanley College or selected Bachelor courses at Universities.

---

Please familiarise yourself with Stanley College's [Refund and Cancellation Policy](#).

## Entry Requirements

Completion of the SIT40716 Certificate IV in Patisserie or equivalent.

For English language requirements, please refer to the [Entry Requirements section](#)

## Cost

**Tuition Fee: \$5,200**

**Material Fee: \$150\***

Easy payment plans available.

# SIT50416 Diploma of Hospitality Management (Patisserie Pathway)



\*The Materials Fee covers equipment and resources used in the delivery of your course at Stanley College.

## Other Expenses

For other fees and expenses including Administration Fee, Health Cover, Recognition of Prior Learning, Late and Reassessment Fees [click here](#).

## Intakes

Jan, Mar, May, Aug, Oct

[Apply Now](#)