

Advanced Diploma of Hospitality (Commercial Cookery Pathway)

Holistic Unit Assessment

Service periods required for holistic unit requirements and can involve between 12 & 48 service periods depending on the course. This occurs in conjunction with other studies and is undertaken during the first year of the course it is monitored through workplace visits, log books and payslips but can also be voluntary. There is no evaluation report with the holistic hours. The following holistic units of competency will be observed and sign off by the workplace supervisor.

- SITHCCC027A Prepare, cook and serve food for food service (12 Service Periods)
- SITHCCC028A Prepare, cook and serve food for menus (48 Service Periods)

Industry Placement

As a mandatory part of this course, participants are required to undertake an industry placement. Students are required to provide a signed timesheet, weekly industry placement activity log and a supervisor evaluation report to verify that they have successfully achieved the industry placement hours required. A qualified workplace supervisor and work placement assessor from William Blue College of Hospitality and Tourism must sign off the forms.

Students are also required to produce a written report on the Industry Placement:

- SITXMPR005A Develop and manage marketing strategies (IP Report)
- SITXFIN008A Manage financial operations (IP Report)
- SITXHRM002A Recruit, select and induct staff (IP Report)

Student responsibilities during Industry Placement:

William Blue College of Hospitality and Tourism has a responsibility to protect members of the public (and the students themselves) from being harmed by students taking part in workplace or simulated workplace learning. If there is evidence that your skills or behaviour could present a risk to yourself or other people in the workplace, you may not be allowed to participate in an industry placement experience, at least for a period of time.

To help you understand your responsibilities in the workplace, you will be given a code of practice which indicates expected standards of behaviour. Your trainer will explain to you and your workplace supervisor the range of duties for which you have the skills and knowledge. You must not carry out duties other than those indicated by your trainer or workplace supervisor.



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In order for William Blue qualifications to meet the requirements of the current industry requirements and job outcomes, William Blue has selected 14 additional elective units.

The additional units will be given a Statement of Attainment after students have successfully completed the course. No additional tuition fees will be charge for the additional units.

This course consists of 61 units of competence (29 core units, 18 elective units and 14 additional units) as follows:

Subject	Unit(s) of competency	Type
Introduction to Hospitality Studies	SITHIND001A Develop and update hospitality industry knowledge	Additional
	SITXCOM001A Work with colleagues and customers	Core
	SITXCOM002A Work in a socially diverse environment	Core
OH&S and Hygiene for Hospitality Operations	SITXOHS001A Follow health, safety and security procedures	Core
	SITXOHS002A Follow workplace hygiene procedures	Core
First Aid	HLTFA301B Apply first aid	Elective
Kitchen Operations 1	SITHCCC001A Organise and prepare food	Elective
	SITHCCC002A Present food	Elective
	SITHCCC003A Receive and store kitchen supplies	Elective
	SITXINV001A Receive and store stock	Core
	SITHCCC004A Clean and maintain kitchen premises	Elective
	SITHCCC005A Use basic methods of cookery	Elective
	SITHCCC013A Prepare hot and cold desserts	Elective
Kitchen Studies 1	SITHCCC001A Organise and prepare food	Elective
	SITHCCC002A Present food	Elective
	SITHCCC003A Receive and store kitchen supplies	Elective
	SITXINV001A Receive and store stock	Core
	SITHCCC004A Clean and maintain kitchen premises	Elective
	SITHCCC005A Use basic methods of cookery	Elective
	SITHCCC013A Prepare hot and cold desserts	Elective
Food and Beverage Operations 1	SITHFAB004A Provide food and beverage service	Additional
	SITXCCS002A Provide quality customer service	Core
	SITHFAB003A Serve food and beverage to customers	Additional
Food and Beverage Studies 1	SITHFAB004A Provide food and beverage service	Additional
	SITXCCS002A Provide quality customer service	Core



	SITHFAB003A Serve food and beverage to customers	Additional
Introduction to Business Communication and Management	SITXHRM001A Coach others in job skills	Core
	SITXCOM003A Deal with conflict situations	Core
	SITXCOM004A Communicate on the telephone	Additional
Kitchen Operations 2	SITHCCC008A Prepare stocks, sauces and soups	Elective
	SITHCCC014A Prepare pastries, cakes and yeast goods	Elective
	SITHCCC006A Prepare appetisers and salads	Elective
	SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes	Elective
	SITHCCC010A Select, prepare and cook poultry	Elective
	SITHCCC027A Prepare, cook and serve food for food service	Elective
Kitchen Studies 2	SITHCCC008A Prepare stocks, sauces and soups	Elective
	SITHCCC014A Prepare pastries, cakes and yeast goods	Elective
	SITHCCC006A Prepare appetisers and salads	Elective
	SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes	Elective
	SITHCCC010A Select, prepare and cook poultry	Elective
	SITHCCC027A Prepare, cook and serve food for food service	Elective
Introduction to Human Resource Management	SITXHRM007A Manage workplace diversity	Core
	SITXMGT001A Monitor work operations	Core
	SITXHRM003A Roster staff	Core
Introduction to Sales and Marketing	SITXMGT006A Establish and conduct business relationships	Core
	SITXMPR003A Plan and implement sales activities	Additional
	SITXMPR004A Coordinate marketing activities	Additional
Room Division Operations	SITHACS004A Provide housekeeping services to guests	Additional
	SITXCCS003A Manage quality customer service	Core
Hospitality Information Technology	SITTTSL010A Control reservations or operations using a computerised system	Additional
	SITHACS001A Provide accommodation reception services	Additional
Kitchen Operations 3	SITHCCC029A Prepare foods according to dietary and cultural needs	Elective
	SITHCCC012A Select, prepare and cook meat	Elective
	SITHCCC011A Select, prepare and cook seafood	Elective
Kitchen Studies 3	SITHCCC028A Prepare, cook and serve food for menus	Core
	SITHCCC029A Prepare foods according to dietary and cultural needs	Elective
	SITHCCC012A Select, prepare and cook meat	Elective
	SITHCCC011A Select, prepare and cook seafood	Elective



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Service Periods	SITHCCC028A Prepare, cook and serve food for menus	Core
Hospitality Operations and Risk Management	SITXMGT002A Develop and implement operational plans	Core
	SITXOHS004A Implement and monitor workplace health, safety and security practices	Core
	SITXOHS005A Establish and maintain an OHS system	Core
Food and Beverage Management	SITXFSA001A Implement food safety procedures	Elective
	SITHCCC016A Develop cost-effective menus	Elective
Hospitality Law	SITXINV002A Control and order stock	Core
	SITXGLC001A Develop and update legal knowledge required for business compliance	Core
Leadership	SITXHRM005A Lead and manage people	Core
Introduction to Hospitality Accounting	SITXFIN003A Interpret financial information	Core
	SITXFIN004A Manage finances within a budget	Core
	SITXFIN005A Prepare and monitor budgets	Core
Advanced Human Resource Management	SITXHRM002A Recruit, select and induct staff	Core
	SITXHRM006A Monitor staff performance	Core
Accommodation Management	SITXFIN007A Manage physical assets	Core
Kitchen Operations 4	SITHCCC026A Establish and maintain quality control of food	Additional
	SITXFSA002A Develop and implement a food safety program	Additional
Kitchen Studies 4	SITHCCC025A Monitor catering revenue and costs	Additional
Hospitality Accounting 2	SITXFIN008A Manage financial operations	Core
	SITXMGT004A Develop and implement a business plan	Core
Strategic Marketing Management	SITXMPR005A Develop and manage marketing strategies	Core
Event Management	SITXEVT008A Plan and develop event proposals and bids	Additional
Business Statistics	BSBMKG507A Interpret market trends and developments	Additional