



QUALITY
TRAINING & HOSPITALITY
COLLEGE



NSW 2021 **PROSPECTUS**



Nicholas
Student

Hospitality Management

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IMAGINE THE *POSSIBILITIES*

At Quality Training and Hospitality College we help you realise your potential. Through our unique learning methodologies, you will open a world of infinite possibilities.

Our students leave us as the leaders of tomorrow's hospitality industry, ready to make an impact through their skills and to challenge the limits.

We believe that the foremost way to learn it through doing and we follow this creed in our training.

Our programs are planned and executed in conjunction with both industry and government bodies

to facilitate the highest achievable outcomes for our students, in terms of both participant competency and of course employment.

We invite you to explore the possibilities of taking the next step towards your future with Quality Training and Hospitality College.



*Richard Finlayson
Managing Director*

QTHC TIMELINE

1992

The Quality Training Company was formed by Jim Finlayson

1994

Richard Finlayson joined the company fulfilling Jim's dream of a family owned business

2001

The company opened The Buffalo Training Restaurant

2008

Training to international students commenced

2004

Our second training restaurant, Finlaysons on the Terrace was opened

2002

The Sydney offices and training facility were opened

2009

Cafe Quisine opened as purpose built training restaurant

2011

The company was awarded the contract to run catering at Adelaide Zoo

2012

The Jim Finlayson scholarship commenced, giving two outstanding students to have a full semesters tuition paid

2017

Launch of MasterClass series with a variety of industry experts and celebrities

2015

Establishment of Hospitality Jobs on a national level. Now with over 70,000+ followers across social media

2014

The company won the SA Large Training Provider of the year award

2018

Launch of Hospitality Hire recruitment platform and Quality Hospitality Group Training Organisation.

2019

Inaugural Quality Chef of the Year Competition (Winner, Joel Noble)

2020

Opening of NSW training facility, Chefs Academy. New learner management system (LMS), introduction of online learning and zoom classrooms.

OVER 28 YEARS OF TRAINING EXCELLENCE

Quality Training & Hospitality College boasts a range of unique practical learning environments. We have training facilities and kitchens located in centralised CBD locations offering students a diverse range of experiences. We firmly believe in learning by doing so we strive to provide the best practical learning opportunities for our students. This year, we have opened our brand new cookery training facility, Chefs Academy. Chefs Academy is located within the Harbourside Shopping Centre, Darling Harbour.

Our students have unique opportunities to participate in QTHC hosted Masterclasses with national hospitality celebrities, such as Simon Bryant, Gunawan, Cheong Liew and Johnon MacDonald. Our Masterclasses offer additional advanced learning opportunities and for many students, they are a highlight of the course.

Our close partnerships with some of the biggest employers in Sydney, including the International Convention Centre and major leagues clubs, are a point for difference for us. We have the unique ability to connect you to the industry and fast track your success.



\$55,000

Average starting salary of our graduates



98%

Employment success rate



20,400+

Students have studied with us



30+

Partnerships with Sydney and abroad Industry employers



25+

Years of experience training for the industry



NATHAN'S STORY

Nathan is a Quality Training & Hospitality College School Based Apprentice Chef. He followed his passion for cookery from Home Economics in school, to pursuing a career in the industry. Nathan started his apprenticeship when he was 16 and has never looked back, loving his current Apprenticeship position at the Hahndorf Inn. He loves working with pasta in-particular and wants to one day open his own restaurant where he can serve his customers handmade and gourmet pasta dishes.

“CERTIFICATE III IN COMMERCIAL COOKERY”



MEET OUR STUDENTS

COLEEN'S STORY

Coleen came to study at Quality Training & Hospitality College after completing a Bachelor in Hotel Management. She decided she wanted to gain practical skills relevant to the industry and is a graduate of Diploma of Hospitality Management. Her goal was to master “practical skills”. Coleen currently is a Cook at Adelaide Oval and one day hopes to own her own catering business in Adelaide. When asked “what the best part of studying with Quality Training & Hospitality College is?”, Coleen told us that “It’s the opportunities you get, studying here has given me so many opportunities that are putting me on the path to my career goals”.

“DIPLOMA OF HOSPITALITY MANAGEMENT”





TRAINEESHIPS & APPRENTICESHIPS

WORKPLACE PROGRAMS

Our Traineeships & Apprenticeships are structured workplace based training arrangements, some of which are partly subsidised by the New South Wales Government Smart and Skilled Initiative. During the course of the Traineeship/ Apprenticeship, a Trainee/ Apprentice will have the opportunity to receive on the job training which comprises of competency based assessments and Recognition of Prior Learning (RPL). On completion the Trainee/Apprentice is issued a nationally accredited qualification.

BENEFITS OF TRAINEESHIPS & APPRENTICESHIPS

As the training is often government funded your business will benefit from financial incentives, a user friendly training approach and improved staff retention rates.

There is also recognition of the training that is implemented in the workplace (so that the training is relevant) and an increase in productivity and motivation of staff members.

ONE-ON-ONE APPROACH

Trainees/Apprentices will be allocated an industry expert as their mentor. The student will be required to participate in a combination of workplace visits and monthly workshops to assist with their progress and assess their competence.

COURSES OFFERED

SIT30616 Certificate III in Hospitality
SIT30716 Certificate III in Hospitality (Restaurant Front of House)
SIT40416 Certificate IV in Hospitality
SIT20416 Certificate II in Kitchen Operations
SIT30916 Certificate III in Catering Operations
SIT30816 Certificate III in Commercial Cookery
SIT40516 Certificate IV in Commercial Cookery
BSB42015 Certificate IV in Leadership and Management
BSB51918 Diploma of Leadership and Management

EMPLOYER SUPERVISION REQUIREMENTS

Supervision is a key requirement of the training contract between an employer and the apprentice/trainee. Supervision is critical to an apprentice/trainee becoming competent in the trade or declared vocation. Employers are required to provide suitably qualified and/or experienced people to supervise the employment and training of apprentices and trainees to fulfil their obligations under the training contract.

Persons who supervise apprentices/trainees must be suitably qualified and/or experienced, and competent in the relevant trade or declared vocation. Within all trades and vocations there are specific ratios of supervisors to apprentices/trainees which are required to meet your training contract obligations.

For more information on the supervision requirements and ratios please contact your chosen Australian Apprenticeship Support Network.

GOVERNMENT INITIATIVES

If your staff are eligible for Traineeship and/or Apprenticeship funding, you may benefit from an incentive scheme. Employers may receive up to \$4,000 in government incentives depending on the qualification and employment status.

REQUIREMENTS	FULL TIME	PART TIME	MATURE AGE
	Up to \$4,000pp	Up to \$1,500 pp	Up to \$4,000 pp

REQUIREMENTS	FULL TIME	PART TIME
Residency	Be an Australian Citizen or Permanent Resident or a New Zealand passport holder who has resided in Australia for at least 6 months or a humanitarian refugee.	
Min. working hours per week.	38 Hours	Average of 21 Hours
Living or working in	New South Wales	New South Wales
Minimum age	At least 15 years or older	
Employment Status	Staff employed less than 3 months	Staff employed less than 12 months



SMART AND SKILLED

WHAT IS SMART AND SKILLED

Smart and Skilled is a reform of the NSW vocational training system. The program is currently open for enrolments into eligible courses.

STUDENT BENEFITS

Students who partake in the training offered under Smart and Skilled will learn the skills needed to exceed the requirements in their job role. Students will also be trained in an industry with a large skills gap, keeping you ahead of the market.

Training costs are largely subsidised to help students attain their first post-school qualifications on their career pathway.

EMPLOYER BENEFITS

Placing a staff member in a Smart and Skilled course means that employers benefit from a skilled workforce and motivated staff. By focusing on creating a positive and skilled workforce this will translate to improved business operations such as customer service and profitability.

GOVERNMENT SUBSIDISED

The Smart and Skilled initiative is funded by the New South Wales Government and delivered by Quality Training & Hospitality College. All training is subsidised by the NSW Government. Individuals and employers have access to a range of subsidised programs in order to align critical industry skilling needs. We are proud to be an industry qualified training supplier.

COURSES OFFERED

- SIT20316 Certificate II in Hospitality
- SIT30616 Certificate III in Hospitality
- SIT30716 Certificate III in Hospitality (Restaurant Front of House)
- SIT40416 Certificate IV in Hospitality
- SIT50416 Diploma of Hospitality Management
- SIT60316 Advanced Diploma of Hospitality Management
- SIT20416 Certificate II in Kitchen Operations
- SIT30816 Certificate III in Commercial Cookery
- SIT40516 Certificate IV in Commercial Cookery
- SIT30916 Certificate III in Catering Operations
- BSB42015 Certificate IV in Leadership and Management
- BSB51918 Diploma of Leadership and Management



ELIGIBILITY CRITERIA

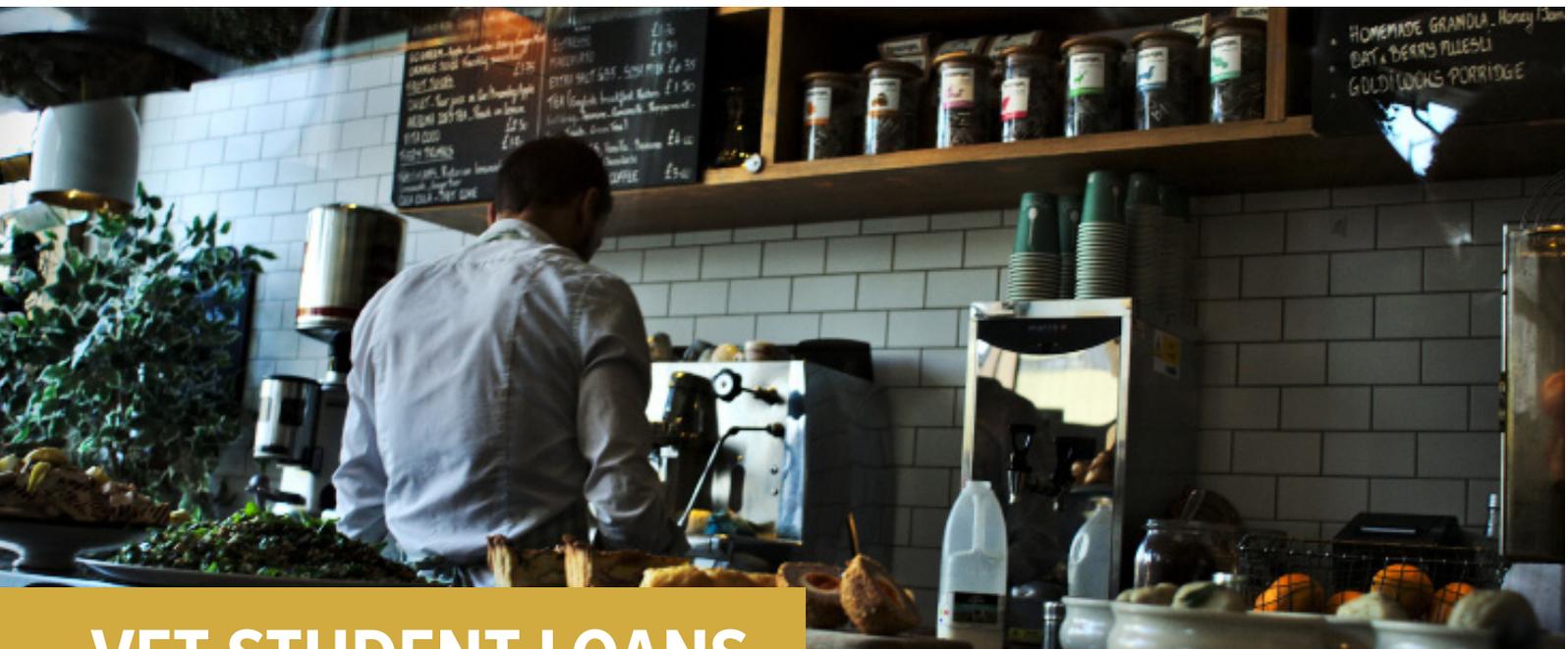
Please see the following table which outlines the requirements of entry.

Smart and Skilled course fees will vary depending on any previous qualifications you may have completed.

Individuals can enrol in subsidised training from a Certificate II level to an Advanced Diploma level, depending on the availability of funding for these courses.

Having completed a full certificate level prior may attract the second fee pricing.

RESIDENCY	Be an Australian Citizen or Permanent Resident working or living in New South Wales
AGE	15 Years or older
SCHOOLING	Have finished secondary school or left school
CONCESSION	Concessions may be available for Health Care card holders



VET STUDENT LOANS

VET STUDENT LOANS

The VET Student Loans program is an income contingent loan offered by the Australian Government that helps eligible students pay for some vocational education and training (VET) diploma level or above courses. More information can be found at <https://www.education.gov.au/vet-student-loans>

A VET Student Loan means that an eligible student will be able to pay for all or part of their VET tuition fee when studying an approved VET course at an approved VET Student Loan provider.

Quality Training & Hospitality College is an approved provider and offers diploma level and advanced diploma courses that have been approved under the VET Student Loans program. There is a maximum amount you can borrow for each course. This is known as the cap rate. The cap rate is determined by the government.

A loan fee of 20% applies to full fee-paying students undertaking VET Student Loans.

REPAYING THE LOAN

The Australian Government pays the amount of a loan direct to a student's provider. Students then repay their loan through the Australian taxation system once their repayment income is above the minimum repayment threshold.

This minimum repayment threshold changes every financial year.

More information can be found at <http://studyassist.gov.au/sites/studyassist/payingbackmyloan/loan-repayment/pages/loan-repayment>

HOW DO I APPLY?

Quality Training & Hospitality College will guide you to determine if you meet the eligibility requirements.



AM I ELIGIBLE FOR A VET STUDENT LOAN?

To be an eligible student for the purposes of accessing VET Student Loans, you must meet ALL of these criteria:

You are:

- an Australian citizen (see citizenship document requirements), or
- a qualifying New Zealand citizen (see information about NZ citizen), or
- a permanent humanitarian visa holder, who is usually resident in Australia.
- your FEE HELP balance is more than \$0 and is sufficient to cover the amount you wish to access.
- you have been assessed by Quality Training & Hospitality College as academically suited to undertake the approved course on the basis of either:
 - providing your Australian Year 12 Certificate; OR
 - providing evidence of successful completion of an Australian Qualifications Framework Certificate IV or higher qualification (where the language of instruction is English); OR
 - displaying competence at Exit Level 3 in the Australian Core Skills Framework in both reading and numeracy through an approved Language, Literacy and Numeracy test.

In addition, Quality Training & Hospitality College must reasonably believe you show competence in completing the course.

Please note:

A VET Student Loan gives rise to a HELP Debt that continues to be a debt due to the Commonwealth until it is repaid.

VET Student Loans will not be approved for students who do not meet the eligibility requirement.

ELIGIBILITY CRITERIA

Student access to VET Student Loans is conditional on their fulfillment of eligibility criteria as decided by the Commonwealth. Your consultant will be able to provide further information on these and direct you to appropriate government sources.

Please visit

<https://www.education.gov.au/vet-information-students> for further information.

VSL APPROVED COURSES

SIT50416 Diploma of Hospitality Management

SIT60316 Advanced Diploma of Hospitality Management

BSB61015 Advanced Diploma of Leadership and Management

BSB51918 Diploma of Leadership and Management

SPEAK TO ONE OF OUR SPECIALIST CONSULTANTS TO **LEARN MORE...**



EXPLORE

HOSPITALITY COURSES

THE FIRST STEP IN YOUR HOSPITALITY CAREER

SIT20316 CERTIFICATE II IN HOSPITALITY

UP TO
1 YEAR
DURATION

POSSIBLE JOB ROLES

- Food & Beverage Staff
- Waiter/Waitress
- Bar Attendant
- Cafe Attendant

6 CORE UNITS

PACKAGING RULES

12 units must be completed:

- 6 core units
- 6 elective units

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging rule requirement.

Different combinations of elective units can be tailored for the following streams:

BAR ATTENDANT
STREAM

F&B WAITING STREAM

KITCHEN STREAM

Other streams are available

BSBWOR203
SITHIND002
SITHIND003
SITXCCS003
SITXCOM002
SITXWHS001

Work effectively with others
Source and use information on the hospitality industry
Use hospitality skills effectively
Interact with customers
Show social and cultural sensitivity
Participate in safe work practices

ELECTIVE EXAMPLES - 6 UNITS TO BE SELECTED

SITHFAB001
SITHFAB002
SITHFAB003
SITXFSA001
SITXINV001
SITHFAB004
SITHFAB007
SITHKOP001
SITXFSA002

Clean and tidy bar areas*
Provide responsible service of alcohol #
Operate a bar **
Use hygienic practices for food safety ~
Receive and store stock
Prepare and serve non-alcoholic beverages*
Serve food and beverage*
Clean kitchen premises and equipment*
Participate in safe food handling practices

~Compulsory elective unit where units with * are selected

#Compulsory elective unit where units with ^ are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^Prerequisite is SITHFAB002 Provide responsible service of alcohol

SAMPLE UNIT SELECTION ONLY

BUILD YOUR DREAM HOSPITALITY CAREER

SIT30616 CERTIFICATE III IN HOSPITALITY

POSSIBLE JOB ROLES

- Restaurant Host
- Waiter/Waitress
- Senior Bar Attendant
- Barista

UP TO
2 YEARS
DURATION

7 CORE UNITS

PACKAGING RULES

15 units must be completed:
 • 7 core units
 • 8 elective units
 The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging requirement.

Different combinations of elective units can be tailored for the following streams:

**BAR ATTENDANT
STREAM**

**RESTAURANT
WAITING STREAM**

**CAFE ALL-ROUNDER
STREAM**

BSBWOR203
SITHIND002
SITHIND004
SITXCCS006
SITXCOM002
SITXWHS001
SITXHRM001

Work effectively with others
 Source and use information on the hospitality industry
 Work effectively in hospitality service
 Provide service to customers
 Show social and cultural sensitivity
 Participate in safe work practices
 Coach others in job skills

ELECTIVE EXAMPLES - 8 UNITS TO BE SELECTED

BSBSUS201
SITHFAB001
SITHFAB002
SITHFAB003
SITXFSA001
SITXINV001
SITHFAB010
SITHFAB014
SITHFAB004
SITHFAB005
SITHFAB007
SITHKOP001
SITXFSA002

Participate in environmentally sustainable work practices
 Clean and tidy bar areas*
 Provide responsible service of alcohol#
 Operate a bar *^
 Use hygienic practices for food safety~
 Receive and store stock
 Prepare and serve cocktails*^
 Provide table service of food and beverage*^
 Prepare and serve non-alcoholic beverages*
 Prepare and serve espresso coffee*
 Serve food and beverage*
 Clean kitchen premises and equipment*
 Participate in safe food handling practices

Other streams are available

~Compulsory elective unit where units with * are selected

#Compulsory elective unit where units with ^ are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^Prerequisite is SITHFAB002 Provide responsible service of alcohol

SAMPLE UNIT SELECTION ONLY

BECOME A HIGH END HOSPITALITY SPECIALIST

SIT30716 CERTIFICATE III IN HOSPITALITY (RESTAURANT FRONT OF HOUSE)

UP TO
2 YEARS
DURATION

POSSIBLE JOB ROLES

- Senior Bar Attendant
- Waiter
- Sommelier

11 CORE UNITS

PACKAGING RULES

20 units must be completed

- 11 core units
- 9 elective units

The selection of electives must be guided by the job outcomes sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging requirement.

BSBWOR203
SITHFAB002
SITHIND002
SITHIND004
SITXCCS006
SITXCOM002
SITXFIN001
SITXFIN003
SITXFSA001
SITXHRM001
SITXWHS001

Work effectively with others
Provide responsible service of alcohol#
Source and use information on the hospitality industry
Work effectively in hospitality service
Provide service to customers
Show social and cultural sensitivity
Process financial transactions
Manage finances within a budget
Use hygienic practices for food safety~
Coach others in job skills
Participate in safe work practices

ELECTIVE EXAMPLES - 9 UNITS TO BE SELECTED

SITHFAB001
SITHFAB003
SITHFAB005
SITHFAB012
SITHFAB014
SITHFAB015
SITHFAB016
SITHFAB017
SITXINV003

Clean and tidy bar areas*
Operate a bar*^
Prepare and serve espresso coffee*
Provide advice on Australian wines^
Provide table service of food and beverage*^
Provide silver service*
Provide advice on food
Provide advice on food and beverage matching^
Purchase goods

~Compulsory elective unit where units with * are selected

#Compulsory elective unit where units with ^ are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^Prerequisite is SITHFAB002 Provide responsible service of alcohol

SAMPLE UNIT SELECTION ONLY

PREPARE YOURSELF FOR A SUPERVISORY CAREER IN HOSPITALITY

SIT40416 CERTIFICATE IV IN HOSPITALITY

POSSIBLE JOB ROLES

- Food & Beverage Supervisor
- Bar Supervisor
- Office Supervisor
- Manager

UP TO
3 YEARS
DURATION

9 CORE UNITS

PACKAGING RULES

21 units must be completed:
 • 9 core units
 • 12 elective units
 The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging requirement.

Different combinations of elective units can be tailored for the following streams:

**BAR SUPERVISOR
STREAM**

**RESTAURANT
SUPERVISOR STREAM**

Other streams are available

BSBDIV501
SITHIND004
SITXCCS007
SITXCOM005
SITXFIN003
SITXHRM001
SITXHRM003
SITXMGT001
SITXWHS003

Manage diversity in the workplace
 Work effectively in hospitality service
 Enhance customer service experiences
 Manage conflict
 Manage finances within a budget
 Coach others in job skills
 Lead and manage people
 Monitor work operations
 Implement and monitor work health and safety practices

ELECTIVE EXAMPLES - 12 UNITS TO BE SELECTED

BSBSUS401
SITHFAB002
SITHFAB005
SITHFAB011
SITHFAB012
SITHFAB014
SITHFAB016
SITHFAB017
SITXCOM004
SITXFSA001
SITXINV004
SITXHRM002
SITXINV003
SITXWHS002

Implement and monitor environmentally sustainable work practices
 Provide responsible service of alcohol#
 Prepare and serve espresso coffee*
 Provide advice on beers, spirits and liqueurs^
 Provide advice on Australian wines^
 Provide table service of food and beverage*^
 Provide advice on food
 Provide advice on food and beverage matching^
 Address protocol requirements
 Use hygienic practices for food safety ~
 Control stock
 Roster staff
 Purchase goods
 Identify hazards, assess and control safety risks

~Compulsory elective unit where units with * are selected

#Compulsory elective unit where units with ^ are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^Prerequisite is SITHFAB002 Provide responsible service of alcohol

SAMPLE UNIT SELECTION ONLY

GROW YOUR CAREER

SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

UP TO
2 YEARS
DURATION

POSSIBLE JOB ROLES

- Operations Manager
- Restaurant Manager
- Duty Manager
- Food & Beverage Manager

13 CORE UNITS

PACKAGING RULES

28 units must be completed:

- 13 core units
- 15 elective units

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging requirement.

Different combinations of elective units can be tailored for the following streams:

CLUB MANAGER
STREAM

HOTEL MANAGER
STREAM

Other streams are available

BSBDIV501
BSBMGT517
SITXCCS007
SITXCCS008
SITXCOM005
SITXFIN003
SITXFIN004
SITXGLC001
SITXHRM002
SITXHRM003
SITXMGT001
SITXMGT002
SITXWHS003

Manage diversity in the workplace
Manage operational plan
Enhance customer service experiences
Develop and manage quality customer service practices
Manage conflict
Manage finances within a budget
Prepare and monitor budgets
Research and comply with regulatory requirements
Roster staff
Lead and manage people
Monitor work operations
Establish and conduct business relationships
Implement and monitor work health and safety practices

ELECTIVE EXAMPLES - 15 UNITS TO BE SELECTED

BSBSUS401
SITHFAB002
SITHFAB003
SITHFAB004
SITHFAB005
SITHFAB007
SITHFAB011
SITHFAB012
SITHIND002
SITHIND004
SITXHRM004
SITXHRM006
SITXFSA001
SITXINV003
SITXINV004
SITXWHS002
SITEEVT005

Implement and monitor environmentally sustainable work practices
Provide responsible service of alcohol#
Operate a bar*^
Prepare and serve non-alcoholic beverages*
Prepare and serve espresso coffee*
Serve food and beverage*^
Provide advice on beers, spirits and liqueurs^
Provide advice on Australian wines^
Source and use information on the hospitality industry
Work effectively in hospitality service
Recruit, select and induct staff
Monitor staff performance
Use hygienic practices for food safety ~
Purchase goods
Control stock
Identify hazards, assess and control safety risks
Plan in-house events or functions

~ Compulsory elective unit where units with * are selected

Compulsory elective unit where units with ^ are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^Prerequisite is SITHFAB002 Provide responsible service of alcohol

SAMPLE UNIT SELECTION ONLY

CREATE A REWARDING CAREER IN HOSPITALITY LIKE NO OTHER

SIT60316 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

POSSIBLE JOB ROLES

- Senior Manager
- Executive Manager
- Business Owner
- Director

UP TO
2 YEARS
DURATION

16 CORE UNITS

PACKAGING RULES

33 units must be completed:

- 16 core units
- 17 elective units

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging requirement.

Different combinations of elective units can be tailored for the following streams:

**CLUB MANAGER
STREAM**

**HOTEL MANAGER
STREAM**

Other streams are available

BSBDIV501
BSBFIM601
BSBMGT517
BSBMGT617
SITXCCS008
SITXF003
SITXF004
SITXF005
SITXGLC001
SITXHRM003
SITXHRM004
SITXHRM006
SITXMGT001
SITXMGT002
SITXMPR007
SITXWHS004

Manage diversity in the workplace
Manage finances
Manage operational plan
Develop and implement a business plan
Develop and manage quality customer service practices
Manage finances within a budget
Prepare and monitor budgets
Manage physical assets
Research and comply with regulatory requirements
Lead and manage people
Recruit, select and induct staff
Monitor staff performance
Monitor work operations
Establish and conduct business relationships
Develop and implement marketing strategies
Establish and maintain a work health and safety system

ELECTIVE EXAMPLES - 17 UNITS TO BE SELECTED

SITHIND004
SITXFSA001
SITHFAB002
SITHFAB003
SITHFAB005
SITHFAB007
SITHFAB011
SITHFAB012
SITHFAB016
SITXINV004
SITXCOM005
SITXHRM002
SITEEVT005
SITXCCS007
SITXWHS003
BSBADM502
BSBHRM604
BSBSUS501

Work effectively in hospitality service
Use hygienic practices for food safety~
Provide responsible service of alcohol#
Operate a bar * ^
Prepare and serve espresso coffee *
Serve food and beverage * ^
Provide advice on beers, spirits and liqueurs ^
Provide advice on Australian wines^
Provide advice on food
Control stock
Manage conflict
Roster staff
Plan in-house events or functions
Enhance customer service experiences
Implement and monitor work health and safety practices
Manage meetings
Manage employee relations
Develop workplace policy and procedures for sustainability

~Compulsory elective unit where units with * are selected

#Compulsory elective unit where units with ^ are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^ Prerequisite is SITHFAB002 Provide responsible service of alcohol

SAMPLE UNIT SELECTION ONLY



EXPLORE

COMMERCIAL COOKERY COURSES

THE PATHWAY TO BECOMING A CHEF

SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS

POSSIBLE JOB ROLES

- Kitchen Assistant
- Cook
- Takeaway Chef
- Short Order Cook

UP TO
1 YEAR
DURATION

8 CORE UNITS

PACKAGING RULES

13 units must be completed:

- 8 core units
- 5 elective units

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging requirement.

Different combinations of elective units can be tailored for the following streams:

**KITCHEN ASSISTANT
STREAM**

**CAFE ASSISTANT
STREAM**

Other streams are available

BSBWOR203
SITHCCC001
SITHCCC005
SITHCCC011
SITHKOP001
SITXFSA001
SITXINV002
SITXWHS001

Work effectively with others
Use food preparation equipment*
Produce dishes using basic methods of cookery*
Use cookery skills effectively*
Clean kitchen premises and equipment*
Use hygiene practices for food safety[~]
Maintain the quality of perishable items*
Participate in safe work practices

ELECTIVE EXAMPLES - 5 UNITS TO BE SELECTED

SITHIND002
SITHCCC002
SITHCCC003
SITHCCC006
SITXFSA002

Source and use information on the hospitality industry
Prepare and present simple dishes*
Prepare and present sandwiches*
Prepare appetisers and salads*
Participate in safe food handling practices

[~]Compulsory elective unit where units with * are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

SAMPLE UNIT SELECTION ONLY

THE RECIPE FOR A CREATIVE CAREER

SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY

**UP TO
3 YEARS
DURATION**

POSSIBLE JOB ROLES

- Apprentice Chef
- Kitchen Staff
- Cook
- Sous Chef

21 CORE UNITS

PACKAGING RULES

25 units must be completed:
 • 21 core units
 • 4 elective units
 The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full selection elective unit packaging requirement.

Different combinations of elective units can be tailored for the following streams:

CHEF STREAM

COOK STREAM

Other streams are available

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
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	Produce vegetable, fruit, egg and farinaceous dishes*
SITHCCC012	Produce poultry dishes*
SITHCCC013	Produce seafood dishes*
SITHCCC014	Produce meat dishes*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook*
SITHKOP001	Clean kitchen premises and equipment*
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts*
SITXFSA001	Use hygiene practices for food safety [~]
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items*
SITXWHS001	Participate in safe work practices

ELECTIVE EXAMPLES - 4 UNITS TO BE SELECTED

SITHCCC003	Prepare and present sandwiches*
SITHCCC002	Prepare and present simple dishes*
SITHCCC011	Use cookery skills effectively*
SITHKOP005	Coordinate cooking operations*

[~]Compulsory elective unit where units with * are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

SAMPLE UNIT SELECTION ONLY

ADVANCE YOUR COOKERY CAREER

SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY

POSSIBLE JOB ROLES

- Chef de Partie
- Chef
- Sous Chef
- Food Blogger

UP TO
4 YEARS
DURATION

26 CORE UNITS

PACKAGING RULES

33 units must be completed:

- 26 core units
- 7 elective units

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging requirement.

Different combinations of elective units can be tailored for the following streams:

EXECUTIVE CHEF STREAM

Other streams are available

BSBDIV501
BSBSUS401
SITHCCC001
SITHCCC005
SITHCCC006
SITHCCC007
SITHCCC008
SITHCCC012
SITHCCC013
SITHCCC014
SITHCCC018
SITHCCC019
SITHCCC020
SITHKOP002
SITHKOP004
SITHKOP005
SITHPAT006
SITXCOM005
SITXFIV003
SITXFSA001
SITXFSA002
SITXHRM001
SITXHRM003
SITXINV002
SITXMGT001
SITXWHS003

Manage diversity in the workplace
Implement and monitor environmentally sustainable work practices
Use food preparation equipment*
Prepare dishes using basic methods of cookery*
Prepare appetisers and salads*
Prepare stocks, sauces and soups*
Prepare vegetable, fruit, egg and farinaceous dishes*
Prepare poultry dishes*
Prepare seafood dishes*
Prepare meat dishes*
Prepare food to meet special dietary requirements*
Produce cakes, pastries and breads*
Work effectively as a cook*
Plan and cost basic menus
Develop menus for special dietary requirements
Coordinate cooking operations*
Produce desserts*
Manage conflict
Manage finances within a budget
Use hygienic practices for food safety~
Participate in safe food handling practices
Coach others in job skills
Lead and manage people
Maintain the quality of perishable items*
Monitor work operations
Implement and monitor work health and safety practices

ELECTIVE EXAMPLES - 7 UNITS TO BE SELECTED

SITHCCC017
SITXFSA004
SITXHRM002
SITXINV001
SITXINV003
SITXINV004
SITXWHS002

Handle and serve cheese*
Develop and implement a food safety program
Roster staff
Receive and store stock
Purchase goods
Control stock
Identify hazards, assess and control safety risks

~Compulsory elective unit where units with * are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

SAMPLE UNIT SELECTION ONLY

THE PERFECT ENTRY INTO HOSPITALITY

SIT30916 CERTIFICATE III IN CATERING OPERATIONS

**UP TO
1 YEAR
DURATION**

POSSIBLE JOB ROLES

- Kitchen Assistant
- Catering Assistant
- Cook
- Food & Beverage Manager

12 CORE UNITS

PACKAGING RULES

21 units must be completed:
 • 12 core units
 • 9 elective units
 The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. See one of our consultants for the full unit selection and elective unit packaging requirement.

Different combinations of elective units can be tailored for the following streams:

**CATERING ASSISTANT
STREAM**

**KITCHEN ASSISTANT
STREAM**

Other streams are available

BSBSUS201
BSBWOR203
SITHCCC001
SITHCCC002
SITHCCC005
SITHKOP001
SITXCOM002
SITXFSA001
SITXFSA002
SITXHRM001
SITXINV002
SITXWHS001

Participate in environmentally sustainable work practices
 Work effectively with others
 Use food preparation equipment*
 Prepare and present simple dishes*
 Prepare dishes using basic methods of cookery*
 Clean kitchen premises and equipment*
 Show social and cultural sensitivity
 Use hygienic practices for food safety[~]
 Participate in safe food handling practices
 Coach others in job skills
 Maintain the quality of perishable items*
 Participate in safe work practices

ELECTIVE EXAMPLES - 9 UNITS TO BE SELECTED

SITHCCC011
SITHCCC003
SITHCCC006
SITHCCC008
SITHCCC018
SITHPAT006
SITXINV001
SITXINV003

Use cookery skills effectively*
 Prepare and present sandwiches*
 Prepare appetisers and salads*
 Prepare vegetable, fruit egg and farinaceous dishes*
 Prepare food to meet special dietary requirements*
 Produce desserts*
 Receive and store stock
 Purchase goods

[~]Compulsory elective unit where units with * are selected

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

SAMPLE UNIT SELECTION ONLY



EXPLORE

MANAGEMENT QUALIFICATIONS

LEAD FROM THE FRONTLINE

BSB42015 CERTIFICATE IV IN LEADERSHIP AND MANAGEMENT

**UP TO
2 YEARS
DURATION**

POSSIBLE JOB ROLES

- Coordinator
- Supervisor
- Team Leader
- Manager

4 CORE UNITS

PACKAGING RULES

12 units must be completed

- 4 core units
- 8 elective units

Elective units must be relevant to the work environment and the qualification, maintain the integrity of the AQF alignment and contribute to a valid, industry-supported vocational outcome. See one of our consultants for the full unit selection and elective unit packaging requirement.

BSBLDR401
BSBLDR402
BSBLDR403
BSBMGT402

Communicate effectively as a workplace leader
Lead effective workplace relationships
Lead team effectiveness
Implement operational plan

ELECTIVE EXAMPLES - 8 UNITS TO BE SELECTED

BSBINN301
BSBMGT403
BSBWHS401

BSBWOR404
BSBCUS401
BSBCUS403
BSBSUS401
BSBMGT401

Promote innovation in a team environment
Implement continuous improvement
Implement and monitor WHS policies, procedures and programs to meet legislative requirements
Develop work priorities
Coordinate implementation of customer service strategies
Implement customer service standards
Implement and monitor environmentally sustainable work practices
Show leadership in the workplace

SAMPLE UNIT SELECTION ONLY

LEAD YOUR WAY

BSB51918 DIPLOMA OF LEADERSHIP AND MANAGEMENT

POSSIBLE JOB ROLES

- Executive Manager
- Supervisor
- Manager
- Business Development Manager

UP TO
2 YEARS
DURATION

4 CORE UNITS

PACKAGING RULES

12 units must be completed:

- 4 core units
- 8 elective units

Elective units must be relevant to the work environment and the qualification, maintain the integrity of the AQF alignment and contribute to a valid, industry-supported vocational outcome. See one of our consultants for the full unit selection and elective unit packaging requirement.

BSBLDR511
BSBMGT517
BSBLDR502
BSBWOR502

Develop and use emotional intelligence
Manage operational plan
Lead and manage effective workplace relationships
Lead and manage team effectiveness

ELECTIVE EXAMPLES - 8 UNITS TO BE SELECTED

BSBCUS501
BSBFIM501
BSBMGT502
BSBR501
BSBWOR501
BSBMGT516
BSBADM502
BSBWRK520

Manage quality customer service
Manage budgets and financial plans
Manage people performance
Manage risk
Manage personal work priorities and professional development
Facilitate continuous improvement
Manage meetings
Manage employee relations

SAMPLE UNIT SELECTION ONLY



HOSPITALITY JOBS

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NSW HOSPITALITY JOBS

13,000 FOLLOWERS

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51,000 FOLLOWERS

Hospitality Jobs Australia is a free service for both job seekers and employers seeking to connect. With Facebook pages targeting SA, NSW, QLD, NT and VIC it is easy to narrow down your search and show you jobs and audiences relevant to you.

If you are looking to enter into the hospitality industry or upgrade your career then Hospitality Jobs Australia can give you the best chance of finding the right job role. We frequently update our pages with new jobs, reflecting the real time needs of the industry.

Quality Training & Hospitality College is a major sponsor of Hospitality Jobs Australia and it's subsidiary pages and therefore a large number of jobs offered through the network are 'Quality Training & Hospitality College graduates preferred'. Our unique partnership with the organisation assists both our International and Domestic students in securing work and industry placement.

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PRICE GUIDE

PROGRAM	FEE FOR SERVICE ¹	TRAINEE / APPRENTICESHIP ²	ENTITLEMENT & TARGETED PRIORITIES ³	VET Student Loans ⁴
SIT20316 Certificate II in Hospitality	\$2,750	Fee free initiative (subject to eligibility)*	\$880 - \$1,050	N/A
SIT30616 Certificate III in Hospitality	\$6,250	Fee free initiative (subject to eligibility)*	\$1,450 - \$1,750	N/A
SIT40416 Certificate IV in Hospitality	\$7,000	Fee free initiative (subject to eligibility)*	\$2,360 - \$2,750	N/A
SIT50416 Diploma of Hospitality Management	\$10,670	NA	\$3,750 - \$4,230	VSL Available
SIT60316 Advanced Diploma of Hospitality Management	\$12,740	NA	\$4,120 - \$4,630	VSL Available
SIT30716 Certificate III in Hospitality (Restaurant Front of House)	\$7,750	Fee free initiative (subject to eligibility)*	\$2130 - \$2550	N/A
SIT30916 Certificate III in Catering Operations	\$8,750	Fee free initiative (subject to eligibility)*	\$2,130 - \$2,550	N/A
SIT30816 Certificate III in Commercial Cookery	\$10,500	Fee free initiative (subject to eligibility)*	\$2,130 - \$2,550	N/A
SIT40516 Certificate IV in Commercial Cookery	\$13,500	Fee free initiative (subject to eligibility)*	\$2,360 - \$2,750	N/A
BSB42015 Certificate IV Leadership and Management	\$5,750	Fee free initiative (subject to eligibility)*	\$1,580 - \$1,850	N/A
BSB51918 Diploma of Leadership and Management	\$7,500	Fee free initiative (subject to eligibility)*	\$2,530 - \$2,850	VSL Available

¹ Fee for Service prices are available for students ineligible for Smart and Skilled funding. Payment plans are available. Please talk to one of our consultants for more information.

² Entitlement and Targeted Priority prices are based on assuming no RPL or Credit Transfer has been requested. Lower pricing may apply. The student fee payable is set by the NSW Government under the Smart and Skilled initiative. Certificate II and III level Entitlement qualifications are available to concessions at a subsidised maximum charge of \$160/\$240

³ Student Contribution Fees are calculated using minimum and maximum Entitlement and Targeted Priorities. This fee is payable up-front or as part of your VSL agreement. Please speak to a QTHC consultant for an accurate estimation of your VSL loan amount and Student Contribution Fees.

* For Australian Apprenticeship subsidy and incentive information and eligibility please visit australianapprenticeships.gov.au

This training is subsidised by the NSW Government through the Smart and Skilled initiative.

* For Smart and Skilled eligibility criteria please visit smartandskilled.nsw.gov.au

CUSTOM TRAINING PACKAGES

At Quality Training & Hospitality College we recognise that each individual and business has different needs.

Let us help you grow your business or career through a custom training package which will deliver great value and measurable results.

Our industry specialist consultants will work with you to identify your training needs and put together a package to suit your desired outcomes and needs.

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The Epping Club has worked with Quality Training for several years to help create a warm and cohesive environment of learning for our middle management team. Quality Training trainers are knowledgeable, entertaining and make participants comfortable to ensure maximum learning. We would recommend Quality Training as we feel they are committed to helping you reach the outcome desired.

Rachel Landers | Executive assistant
The Epping Club -
Sydney's 5 star club



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PYRMONT NSW 2009
AUSTRALIA

CHEFS ACADEMY

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