



COOKERY & HOSPITALITY



NATIONAL CODE: SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT [PACKAGE ONLY]

This course is only available as part of a cookery package. Create unforgettable experiences with a Diploma of Hospitality Management. This course prepares students to employ a combination of cookery/hospitality and managerial skills to effectively operate hospitality venues.

CAMPUSES

BRISBANE CAMPUS (ANN STREET)

GOLD COAST SOUTHPORT CAMPUS

HOBART SANDY BAY CAMPUS

OVERVIEW

**INTAKES**
Monthly**DURATION**
52 weeks**INDUSTRY PLACEMENT**
48 Completed Shifts**INTERNATIONAL STUDENTS**
Yes**CRICOS CODE:**
114870F**CONTACT HOURS**
20

Entirely On-Campus

Want to get a start in
business?
You need training.

Watch the Video



THIS COURSE ARTICULATES OR PACKAGES WITH THE FOLLOWING UNIVERSITIES:



**RAHUL MAHARJAN**

Certificate III and IV in Commercial Cookery student

I've had a really fantastic time studying with the college – our training team are really personable and give us a really in-depth and industry-relevant training experience – both in terms of learning to cook, but also running a kitchen.

 Watch the Testimonial

DIPLOMA OF HOSPITALITY MANAGEMENT [PACKAGE ONLY]

About this Course:

Study a Diploma of Hospitality Management in Brisbane or Hobart, learning cutting-edge theory and practical skills to expand your hotel & restaurant career. Our Diploma of Hospitality Management provides management and leadership skills to enable industry professionals to expand their career, run more profitable businesses, and create sustainable growth. Encompassing conflict and risk management, service experience development and human resource skillsets, this qualification is perfectly suited to people who love hospitality, and want to take the next step. Please note that this qualification is taught and assessed holistically. Attainment of a full qualification cannot be issued until all assessments have been submitted and deemed competent

What You'll Learn

- Monitor work operations, manage staff rosters, and lead teams.
- Handle conflict, finances, and budgets, and ensure compliance with legal and safety standards.
- Enhance customer service and develop quality practices.
- Use food preparation equipment, maintain stock and prepare various dishes.
- Develop and implement a food safety program and coach others in job skills.
- Participate in sustainable practices and provide customer service.

Career Outcomes

HOSPITALITY MANAGER

RESTAURANT MANAGER

SOUS CHEF

Our graduates work in the world's biggest hotels



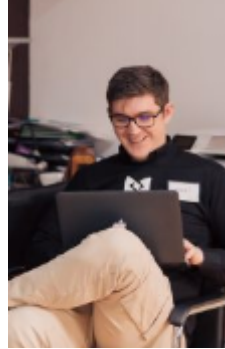
See why more than 30,000 students chose Charlton Brown.

Watch the testimonials.



Zhang Jing

An effective teacher is one who directs, facilitates and manages the students' learning process. Da Teng is one of them. I like his flexible teaching style, positive belief in the ability to solve translating problems, willingness and motivation to listen and caring for students.



Rob Manz

I'm very happy with the service and education Charlton Brown provided! Alvin's teaching was fun, creative and entertaining. He likes to talk about trending topics in the class. He's also fast at answering any questions.

INTAKE DATES

2024

DECEMBER

Monday, 02nd

2025

JANUARY

Monday, 06th

FEBRUARY

Monday, 03rd

MARCH

Monday, 03rd

APRIL

Monday, 28th

MAY

Monday, 19th

JUNE

Monday, 16th

JULY

Monday, 14th

AUGUST

Monday, 04th

SEPTEMBER

Monday, 01st

OCTOBER

Monday, 13th

NOVEMBER

Monday, 10th

DECEMBER

Monday, 01st

TUITION FEES (DOMESTIC / PERMANENT RESIDENT)

Course Name	Course Duration	Domestic / Permanent Resident	Campus Availability	Intakes
Diploma of Hospitality Management [Package Only]	52 weeks	\$5,000	ANN GLD SBY	Monthly

ENTRY REQUIREMENTS

AGE	GRADE	IELTS
18	11	5.0

■ AGE

Minimum age of 18 years or turning 18 years old prior to commencement of the course

■ EDUCATION & EXPERIENCE REQUIREMENTS

Year 11 Australian Senior High School Certificate, or equivalent (e.g. completion of Year 12 or High School in the students home country) with full academic results.

■ ENGLISH LANGUAGE

Intermediate English (equivalent to 5.0 academic or general IELTS) or successful completion of college LLN Test

■ REQUIRED IDENTIFICATION

Photo ID and evidence of citizenship (international students must provide copy of passport)

■ COMPUTER SKILLS & EQUIPMENT

Students on this course require computer access for learning purposes and to complete course assessments. As such, learners must have beginner/intermediate computing skills including use of Microsoft Office programmes, in addition to hardware requirements of a desktop or portable computer with keyboard, pointing device, speaker, web camera and microphone, and a broadband internet connection.

■ ADDITIONAL REQUIREMENTS

This course is only available as part of a package. Applicants for this course must be able to make themselves available to undertake the industry placement that forms part of the training and assessment activity. Entry to this qualification is open to individuals who have successfully completed either SIT30821 Certificate III in Commercial Cookery, or SIT40521 Certificate IV in Kitchen Management. Specific Updates to English Language Requirements for Student Visas General Student Visa: The minimum IELTS score has increased from 5.5 to 6 (or equivalent). Packaged ELICOS: The minimum IELTS score to undertake a packaged English Language Intensive Courses for Overseas Students (ELICOS) program has increased from 4.5 to 5.0.

■ FURTHER INFORMATION

Students who are unable to meet the academic or English language criteria may in some cases be eligible to undertake our Language, Literacy & Numeracy (LLN) test. Criteria may change at any time without notice. Additional English language requirements may apply to international applicants from non-English speaking backgrounds wishing to articulate on a visa package into a university programme. Students must be able to (and are required to) enrol, participate, demonstrate progression-of, and complete this course.

BRISBANE CAMPUS (ANN STREET) COURSE TRAINERS



Jocelyn SHAO
TBA

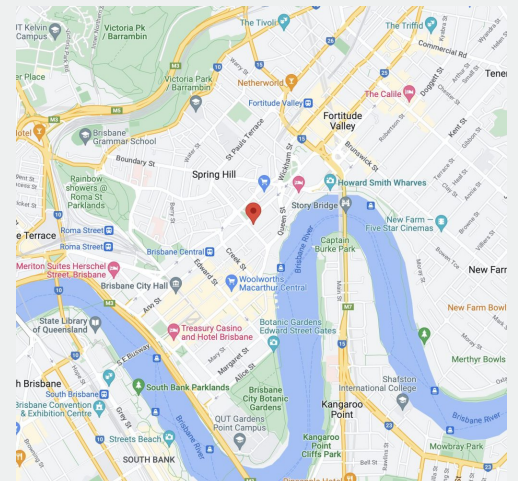
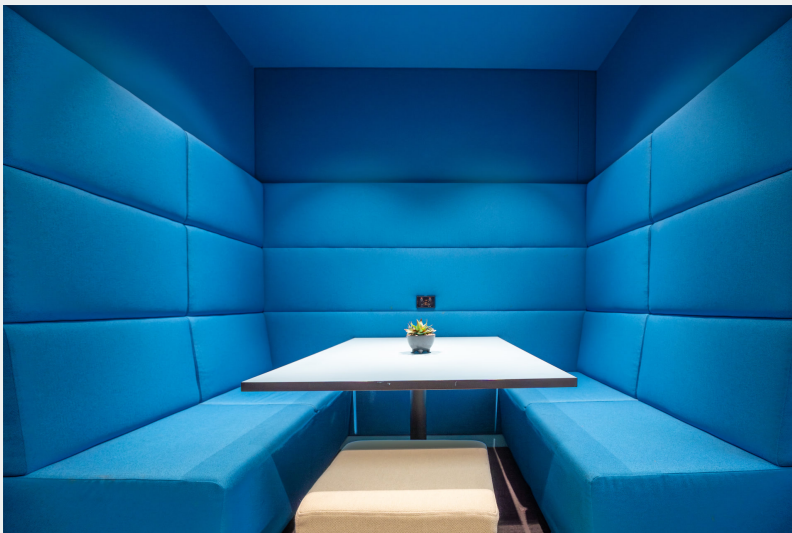
BRISBANE CAMPUS (ANN STREET) & FACILITIES

YOUR CAMPUS

The NIET Group's Ann Street Centre Campus, envisioned as a pinnacle of vocational training, stands as a premier institution in Brisbane, meticulously designed to meet the highest standards in child care, IT, aged care, and fashion training. This campus, located in the bustling heart of the city, boasts state-of-the-art facilities and resources, ensuring an immersive and cutting-edge learning experience for students.

In the child care and aged care sectors, the campus features realistic simulation environments, replicating real-world care settings to provide students with hands-on experience. The IT training facilities are equipped with the latest technology and software, fostering an environment of innovation and advanced learning. For fashion training, the campus offers modern design studios and workshops, equipped with industry-standard tools and materials, allowing students to explore and create with freedom and precision.

Central to NIET Group's philosophy, the Ann Street Centre Campus prioritizes a student-centered approach, offering small class sizes for personalized attention, and access to experienced and industry-connected faculty. This approach ensures that graduates are not just academically proficient, but also industry-ready, armed with practical skills and a deep understanding of their respective fields. The campus is more than just a learning space; it's a vibrant community where the leaders of tomorrow are nurtured and prepared for successful careers.



[Level 4, 369 Ann Street, Brisbane, 4000](#)

SESSION LOCATIONS



AXCELERATE



ONLINE LEARNING PORTAL

Our online learning portal, aXcelerate, is where you will find your assessments and study materials – it's a fun environment to complete your “*Supervised Hours*” online as part of your self study.

It's also the place where you connect with your trainer, ask any questions and get help with your studies!

[VIEW IN MAP](#)


ANN ROOM 10

ANN
CTR

PROJECTOR

MULTIMEDIA WALL

LECTURE SEATING

NIET Group Ann Street Centre is the home of Charlton Brown vocational courses in Brisbane CBD, with a dedicated Fashion Lab, aged care and child care training facilities. With 10 massive classrooms and intimate breakout rooms.

[VIEW IN MAP](#)


GOLD COAST SOUTHPORT CAMPUS COURSE TRAINERS



John Owen

I originate from Wales/Uk.

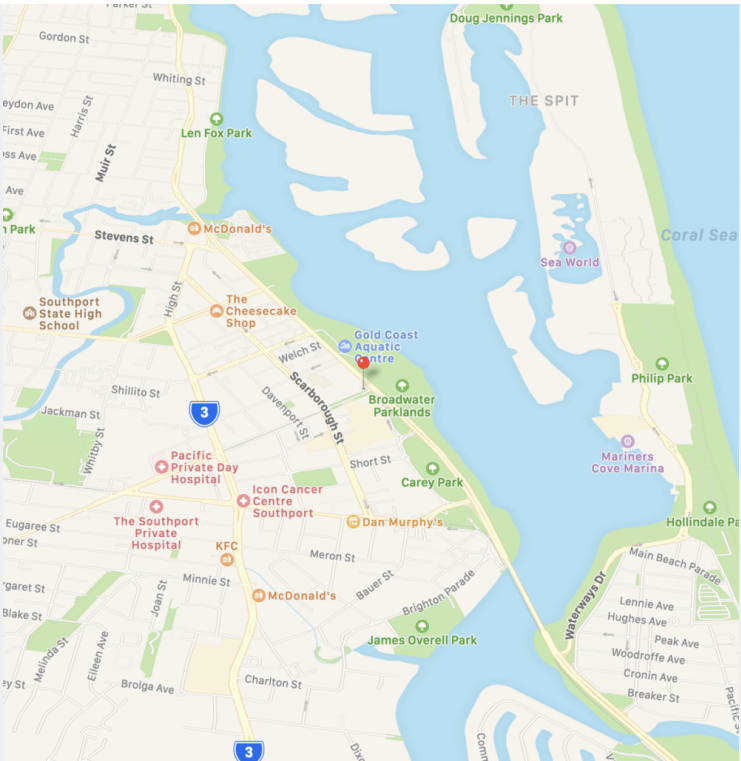
I have over 40 years' experience in the Hospitality Industry and have owned and operated 6 Restaurants spanning a 17-year period during this time.

I was a semiprofessional Triathlete for 9 years in my younger years and still enjoy long power walks, distance swimming, cycling and going to the gym in my free time.

GOLD COAST SOUTHPORT CAMPUS & FACILITIES

YOUR CAMPUS

Nestled along Queensland's most iconic coastline, our Gold Coast Centre is a study and recreation paradise, just minutes from the surf, gigantic shopping malls & a wealth of attractions.



1 Nerang Street, Southport

SESSION LOCATIONS



GOLD COAST ROOM 3

GLD
CST

PROJECTOR

MULTIMEDIA WALL

LECTURE SEATING

NIET Group Gold Coast Centre is our coastal centre of excellence, with light-filled spacious rooms nestled along the vibrant Queensland Coastline.

VIEW IN MAP

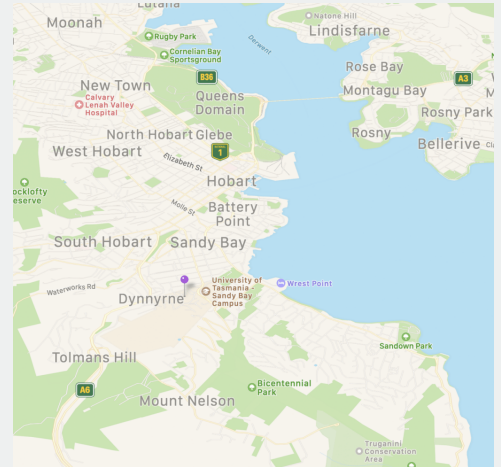


HOBART SANDY BAY CAMPUS COURSE TRAINERS

HOBART SANDY BAY CAMPUS & FACILITIES

YOUR CAMPUS

Our group's Hobart Sandy Bay campus is nestled in the University of Tasmania's sprawling campus on the river Derwent, incorporating 10 large lecture and tutorial rooms, breakout room and lab, each with an expansive view across Hobart.



[Level 4, Hytten Hall in the centre of UTAS Sandy Bay,](#)
Hobart

SESSION LOCATIONS