## ABOUT US

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## STUDENT TESTIMONIAL

*"The reason why I chose Evolution is that I've got a few friends who recommended it to me, saying the teachers are reachable, nice, helpful and skillful. I have just finished my Certificate III in commercial cookery. This course has solidified my basic cookery skills and enriched my knowledge.*

*You will never regret studying at Evolution. You will meet lots of cool trainers who really care about you, give you suggestions, advice, and support you all the time. Most importantly, you are going to make awesome friends at Evolution too."*



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# SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

## ABOUT THE COURSE

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. Completion of this qualification contributes to recognition as a trade cook.

### Course Information

This course requires the completion of 25 units of competency including 20 core units and 5 elective units.

**CRICOS:** 109799F
**Duration:** 1 year
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

### Core Units

| | |
|---|---|
| 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 WIL |
| SITHKOP009 | Clean kitchen premises and equipment |
| SITHKOP010 | Plan and cost recipes |
| SITHPAT016 | Produce desserts |
| SITXFSA005 | Use hygienic practices for food safety |
| SITXFSA006 | Participate in safe food handling practices |
| SITXHRM007 | Coach others in job skills |
| SITXINV006 | Receive, store and maintain stock |
| SITXWHS005 | Participate in safe work practices |

### Elective Units

| | |
|---|---|
| SITXCOM007 | Show social and cultural sensitivity |
| SITHCCC040 | Prepare and serve cheese |
| SITHCCC039 | Produce pates and terrines |
| BSBSUS211 | Participate in sustainable work practices |
| SITXFSA007 | Transport and store food |

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## STUDENT TESTIMONIAL

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# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

## ABOUT THE COURSE

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

### Course Information

This course requires the completion of 33 units of competency including 27 core units and 6 elective units.

**CRICOS:** 109670A
**Duration:** 1 year & 9 months
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

### Core Units

| | |
|---|---|
| SITXFSA005 | Use hygienic practices for food safety |
| SITXFSA006 | Participate in safe food handling practices |
| SITHCCC023 | Use food preparation equipment |
| SITHCCC027 | Prepare dishes using basic methods of cookery |
| SITHCCC029 | Prepare stocks, sauces and soups |
| SITHCCC030 | Prepare vegetable, fruit, egg, and farinaceous dishes |
| SITHCCC031 | Prepare vegetarian and vegan dishes` |
| SITHCCC028 | Prepare appetisers and salads |
| SITXINV006 | Receive, store and maintain stock |
| SITHCCC036 | Prepare meat dishes |
| SITHCCC035 | Prepare poultry dishes |
| SITHCCC037 | Prepare seafood dishes |
| SITHKOP010 | Plan and cost recipes |
| SITHPAT016 | Produce desserts |
| SITHCCC041 | Produce cakes, pastries and breads |
| SITHCCC042 | Prepare food to meet special dietary requirements |
| SITHCCC043 | Work effectively as a cook |
| SITHKOP013 | Plan cooking operations |
| SITHKOP012 | Develop recipes for special dietary requirements |
| SITXFSA008 | Develop and implement a food safety program |
| SITHKOP015 | Design and cost menus |
| SITXWHS007 | Implement and monitor work health and safety practices |
| SITXCOM010 | Manage conflict |
| SITXFIN009 | Manage finances within a budget |
| SITXHRM008 | Roster staff |
| SITXMGT004 | Monitor work operations |
| SITXHRM009 | Lead and manage people |

### Elective Units

| | |
|---|---|
| SITXCOM007 | Show social and cultural sensitivity |
| SITXHRM007 | Coach others in job skills |
| SITHCCC040 | Prepare and serve cheese |
| SITHCCC039 | Produce pates and terrines |
| SITXFSA007 | Transport and store food |
| SITXCCS015 | Enhance customer service experiences |

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## STUDENT TESTIMONIAL

*"Evolution has given me tools and shown me how to be a successful chef. Insaying this, it is 100% my responsibility to make things happen and they won't unless you work hard.*
*I found very rewarding the way my teachers always have shown genuine interest towards the students.*

*I would recommended the College because the staff is helpful, and Evolution has pushed me to improve my skills and my English.*

*Evolution inspired me to keep on learning practical skilss and because of my teachers I now possess a continuing desire to be better".*



**JUAN SEBASTIAN GOMEZ MURCIA**

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# SIT31021 CERTIFICATE III IN PATISSERIE

## ABOUT THE COURSE

This qualification reflects the role of the pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision, using plans, policies and procedures to guide work activities.

### Course Information

This course requires the completion of 21 units of competency including 15 core units and 6 elective units.

**CRICOS:** 109734A
**Duration:** 1 year
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops.

### Core Units

| | |
|---|---|
| SITXFSA005 | Use hygienic practices for food safety |
| SITXFSA006 | Participate in safe food handling practices |
| SITXWHS005 | Participate in safe work practices |
| SITHKOP009 | Clean kitchen premises and equipment |
| SITHCCC023 | Use food preparation equipment |
| SITHCCC027 | Prepare dishes using basic methods of cookery |
| SITHPAT014 | Produce yeast based bakery products |
| SITXINV006 | Receive, store and maintain stock |
| SITXHRM007 | Coach others in job skills |
| SITHPAT011 | Produce cakes |
| SITHPAT012 | Produce specialised cakes |
| SITHPAT013 | Produce pastries |
| SITHPAT016 | Produce Desserts |
| SITHPAT015 | Produce petits fours |
| SITHCCC034 | Work effectively in commercial kitchen |

### Elective Units

| | |
|---|---|
| SITHFAB025 | Prepare and serve espresso coffee |
| FBPRBK3014 | Produce sweet yeast products |
| SITXCOM007 | Show social and cultural sensitivity |
| SITHPAT017 | Prepare and model marzipan |
| SITHKOP010 | Plan and cost recipes |
| SITHCCC042 | Prepare food to meet special dietary requirements |

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## STUDENT TESTIMONIAL

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# SIT40721 CERTIFICATE IV IN PATISSERIE

## ABOUT THE COURSE

This qualification reflects the role of pastry chefs who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

### Course Information

This course requires the completion of 32 units of competency including 26 core units and 6 elective units.

**CRICOS:** 109468C
**Duration:** 1 year & 9 months
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work in various organizations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops.

### Core Units

| | |
|---|---|
| SITXFSA005 | Use hygienic practices for food safety |
| SITXFSA006 | Participate in safe food handling practices |
| SITHCCC023 | Use food preparation equipment |
| SITHCCC027 | Prepare dishes using basic methods of cookery |
| SITHPAT014 | Produce yeast based bakery products |
| SITXINV006 | Receive, store and maintain stock |
| SITXHRM007 | Coach others in job skills |
| SITHPAT011 | Produce cakes |
| SITHPAT012 | Produce specialised cakes |
| SITHPAT017 | Prepare and model marzipan |
| SITHPAT013 | Produce pastries |
| SITHPAT016 | Produce Desserts |
| SITHPAT015 | Produce petits fours |
| SITHCCC042 | Prepare food to meet special dietary requirements |
| BSBTWK501 | Lead diversity and inclusion |
| SITHCCC034 | Work effectively in commercial kitchen |
| SITHKOP013 | Plan cooking operations |
| SITHPAT018 | Produce chocolate confectionery |
| SITHPAT019 | Model sugar - based decorations |
| SITHPAT020 | Design and produce sweet showpieces |
| SITXWHS007 | Implement and monitor work health and safety practices |
| SITXCOM010 | Manage conflict |
| SITXFIN009 | Manage finances within a budget |
| SITXHRM008 | Roster staff |
| SITXMGT004 | Monitor work operations |
| SITXHRM009 | Lead and manage people |

### Elective Units

| | |
|---|---|
| FBPRBK3014 | Produce sweet yeast products |
| SITHKOP010 | Plan and cost recipes |
| SITXFSA007 | Transport and store food |
| SITHFAB025 | Prepare and serve espresso coffee |
| SITXCOM007 | Show social and cultural sensitivity |
| SITXCCS015 | Enhance customer service experiences |

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## STUDENT TESTIMONIAL

*"Working in the hospitality industry were not my interest before coming to Australia, but I just realized Food itself has strong cultural elementes and everyday foods represent various cultures.*

*Since then, it became my deep interest and I started thinking about studying Hospitality in Australia.*

*Evolution provides practical lessons and experience. Trainers are passionate about providing techniques to prepare you in a real industry. If any questions come up, the trainers are always providing support to the students. This is one of the best things about Evolution!"*



**TAISHI FUKAMI**

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# SIT40422 CERTIFICATE IV IN HOSPITALITY

## ABOUT THE COURSE

This qualification reflects the role of skilled operators who use a broad range of hospitality service, sales or operational skills combined with supervisory skills and sound knowledge of industry operations to plan, monitor and evaluate the work of team members. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

### Course Information

This course requires the completion of 21 units of competency including 9 core units and 12 elective units.

**CRICOS:** 111623A
**Duration:** 1 year
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work as as a supervisor in hospitality organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, food and beverage, and gaming.

### Core Units

| | |
|---|---|
| SITHIND008 | Work effectively in hospitality service |
| SITXHRM007 | Coach others in job skills |
| SITXHRM008 | Roster staff |
| SITXCOM010 | Manage conflict |
| SITXFIN009 | Manage finances within a budget |
| SITXWHS007 | Implement and monitor work health and safety practices |
| SITXMGT004 | Monitor work operations |
| SITXCCS015 | Enhance customer service experiences |
| SITXHRM009 | Lead and manage people |

### Elective Units

| | |
|---|---|
| SITXFSA005 | Use hygienic practices for food safety |
| SITHFAB021 | Provide responsible service of alcohol |
| SITHGAM022 | Provide responsible gambling services |
| SITHFAB025 | Prepare and serve espresso coffee |
| SITHFAB024 | Prepare and serve non-alcoholic beverages |
| SITHIND006 | Source and use information on the hospitality industry |
| SITXCCS010 | Provide visitor information |
| SITTTVL001 | Access and interpret product information |
| SITTTVL004 | Sell tourism products and services |
| SITXFSA006 | Participate in safe food handling practices |
| SITTTVL003 | Provide advice on Australian destinations |
| SITXFSA008 | Develop and implement a food safety program |

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## STUDENT TESTIMONIAL

*"I've grown up dreaming of being a chef, but I don't know the details of it. I thought I could do it easily because it was a dream that started when I was young.*

*But after entering to Evolution Hospitality Institute I found out that to be a good chef, you shouldn't just cook well. I am learning more than cooking such as details of manage conflict, roster staff, staff handbook and more!"*



**H. YUJIN SIM**

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## OUR INTAKES

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# SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

## ABOUT THE COURSE

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

### Course Information

This course requires the completion of 28 units of competency including 11 core units and 17 elective units.

CRICOS: 110384H
**Duration:** 2 years & 3 months
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work in any hospitality industry sector as a departamental or smaillbusiness manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

### Core Units

| | |
|---|---|
| SITXWHS007 | Implement and monitor work health and safety practices |
| SITXCOM010 | Manage conflict |
| SITXFIN009 | Manage finances within a budget |
| SITXFIN010 | Prepare and monitor budgets |
| SITXHRM008 | Roster staff |
| SITXMGT004 | Monitor work operations |
| SITXCCS015 | Enhance customer service experiences |
| SITXHRM009 | Lead and manage people |
| SITXCCS016 | Develop and manage quality customer service practices |
| SITXMGT005 | Establish and conduct business relationships |
| SITXGLC002 | Identify and manage legal risks and comply with law |

### Elective Units

Elective units selection will be reflected from your qualification pathway.

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## STUDENT TESTIMONIAL

*"I've grown up dreaming of being a chef, but I don't know the details of it. I thought I could do it easily because it was a dream that started when I was young.*

*But after entering to Evolution Hospitality Institute I found out that to be a good chef, you shouldn't just cook well. I am learning more than cooking such as details of manage conflict, roster staff, staff handbook and more!"*



**H. YUJIN SIM**

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# SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

## ABOUT THE COURSE

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

### Course Information

This course requires the completion of 33 units of competency including 14 core units and 19 elective units.

**CRICOS:** 110385G
**Duration:** 2 years & 9 months
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

### Core Units

| | |
|---|---|
| SITXFIN009 | Manage finances within a budget |
| SITXFIN010 | Prepare and monitor budgets |
| SITXMGT004 | Monitor work operations |
| SITXHRM009 | Lead and manage people |
| SITXCCS016 | Develop and manage quality customer service practices |
| SITXMGT005 | Establish and conduct business relationships |
| SITXFIN011 | Manage physical assets |
| SITXGLC002 | Identify and manage legal risks and comply with law |
| SITXWHS008 | Establish and Maintain a work health and safety system |
| BSBFIN601 | Manage organisational finances |
| SITXMPR014 | Develop and implement marketing strategies |
| SITXHRM010 | Recruit, select and induct staff |
| SITXHRM012 | Monitor staff performance |
| BSBOPS601 | Develop and Implement business plans |

### Elective Units

Elective units selection will be reflected from your qualification pathway.

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## STUDENT TESTIMONIAL

*"I am very grateful to be able to study here at Evolution. I honestly enjoy everything that's happening in school. I'm not a competitive person, but here at Evolution I'm able to showcase my talent in cooking and working as a team.*
*The competition was an intense, but memorable moment for me since I'm not used to competing with others. Most of the people did like our food and it was a warm feeling in my heart that our hard work in the competition was worth it and successful as we got the customer's choice awardee.*

*The way Evolution teaches me always makes me want to bring out the best in me."*

**ANGELICA GAYOSO**

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## OUR INTAKES

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www.evolution.edu.au



# SIT40122 CERTIFICATE IV IN TRAVEL AND TOURISM

## ABOUT THE COURSE

This qualification reflects the role of skilled operators who use a broad range of travel or tourism skills and sound knowledge of industry operations to coordinate travel or tourism services. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. Many workes have supervisory responsibilities and plan, monitor and evaluate the work of team members.

### Course Information

This course requires the completion of 19 units of competency including 7 core units and 12 elective units.

**CRICOS:** 110382K
**Duration:** 1 year
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work in many travel and tourism industry sectors and for a diverse range of employers including travel agencies, tours wholesalers, tour operators, inbound tour operators, holiday parks and resorts, tourist attractions, visitor information centers and other tourism businesses.

### Core Units

| | |
|---|---|
| SITXHRM007 | Coach others in job skills |
| SITXCOM007 | Show social and cultural sensitivity |
| SITTIND003 | Source and use information on the tourism and travel industry |
| SITXCOM010 | Manage conflict |
| SITTIND003 | Enhance customer service experiences |
| SITXWHS007 | Implement and monitor work health and safety practices |
| SITXFIN008 | Interpret financial information |

### Elective Units

| | |
|---|---|
| SITTTVL001 | Access and interpret product information |
| SITTTVL004 | Sell tourism products and services |
| SITTTVL006 | Book tourism products and process documentation |
| SITTTVL003 | Provide advice on Australian destinations |
| SITTTVL002 | Provide advice on International destinations |
| SITTTVL005 | Prepare customer quotations |
| SITXCCS010 | Provide visitor information |
| SITTTVL009 | Construct international airfares |
| SITTTVL010 | Construct advanced international airfares |
| SITXCOM009 | Address protocol requirements |
| SITXWHS005 | Participate in safe work Practices |
| SITXCCS014 | Provide service to customers |

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## ABOUT US

Evolution provides a modern learning environnment that encourages growth,allows for diversity and embeds skills and knowledge to create the industry professionnals of today and tomorrow. Since opening our doors in 2006, we have taught more than 3000 students from over 67 countries around the world!

## OUR INDUSTRY PARTNERS

alpha · Hooks Seafoods · James Brownrigg · Mercado · Fratelli Fresh · Aria · J&D Providore · Hilton · Novotel · ChinaDoll

## STUDENT TESTIMONIAL

*"I am very grateful to be able to study here at Evolution. I honestly enjoy everything that's happening in school. I'm not a competitive person, but here at Evolution I'm able to showcase my talent in cooking and working as a team.*
*The competition was an intense, but memorable moment for me since I'm not used to competing with others. Most of the people did like our food and it was a warm feeling in my heart that our hard work in the competition was worth it and successful as we got the customer's choice awardee.*

*The way Evolution teaches me always makes me want to bring out the best in me."*

**ANGELICA GAYOSO**

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## OUR INTAKES

Each year, we have 8 intakes a year

- January
- February
- April
- May
- July
- August
- October
- November

## TO APPLY

Apply online or download an enrolment form from www.evolution.edu.au and submit to **enrol@evolution.edu.au**

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# SIT50122 DIPLOMA OF TRAVEL AND TOURISM

## ABOUT THE COURSE

This qualification reflects the role of highly skilled senior operators who use a broad range of tourism or travel skills combined with managerial skills and sound knowledge of industry operations to coordinate travel or tourism operations. They operate independently, have responsibility for others, and make a range of operational business decisions.

### Course Information

This course requires the completion of 23 units of competency including 13 core units and 10 elective units.

CRICOS: 110383J
**Duration:** 1 year & 6 months
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work in many travel and tourism industry sectors as a departmental or samll business manager. The diversity of employers includes travel agencies, tour wholesalers, tour operators, inbound tour operators, holiday parks and resorts, tourist attractions, visitor information centers, and other tourism businesses.

### Core Units

| | |
|---|---|
| SITTIND003 | Source and use information on the tourism and travel industry |
| SITXCOM010 | Manage conflict |
| SITXCCS015 | Enhance customer service experiences |
| SITXWHS007 | Implement and monitor work health and safety practices |
| SITXFIN008 | Interpret financial information |
| SITXHRM009 | Lead and manage people |
| SITXMGT004 | Monitor work operations |
| SITXCCS016 | Develop and manage quality customer service practices |
| SIRXOSM007 | Manage risk to organisational reputation in an online setting |
| SITXMGT005 | Establish and conduct business relationships |
| BSBTWK501 | Lead diversity and inclusion |
| SITXFIN009 | Manage finances within a budget |
| SITXFIN010 | Prepare and monitor budgets |

### Elective Units

| | |
|---|---|
| SITTTVL009 | Construct international airfares |
| SITTTVL010 | Construct advanced international airfares |
| SITTTVL001 | Access and interpret product information |
| SITTTVL004 | Sell tourism products and services |
| SITTTVL006 | Book tourism products and process documentation |
| SITTTVL003 | Provide advice on Australian destinations |
| SITTTVL002 | Provide advice on International destinations |
| SITTTVL005 | Prepare customer quotations |
| SITXGLC002 | Identify and manage legal risks and comply with law |
| SITXCOM009 | Address protocol requirements |

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# SIT60122 ADVANCED DIPLOMA OF TRAVEL AND TOURISM

## ABOUT THE COURSE

This qualification reflects the role of senior managers with advanced operational skills who use a broad range of travel or tourism skills, combined with specialised managerial skills and substantial knowledge of industry operations, to coordinate travel or tourism operations. They operate with significant autonomy and are responsible for making strategic business management and operational decisions.

### Course Information

This course requires the completion of 27 units of competency including 17 core units and 10 elective units.

**CRICOS:** 109451A
**Duration:** 2 years
**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000, Australia.
**Mode of delivery:** Blended delivery methods, including face-to-face learning, live virtual classrooms, eLearning, and/or work placement.

#### Entry Requirements

**Age:** At least 18 years old
**English:** IELTS 5.5 or equivalent

#### Course Fees

**Course Fees:** For the latest course fees and charges please visit our website

### Career Pathways

Graduates will be able to work in many travel and tourism industry sectors as a departmental or samll business manager. The diversity of employers includes travel agencies, tour wholesalers, tour operators, inbound tour operators, holiday parks and resorts, tourist attractions, visitor information centers, and other tourism businesses.

### Core Units

| | |
|---|---|
| SITXCCS015 | Enhance customer service experiences |
| SITXFIN008 | Interpret financial information |
| SITTIND003 | Source and use information on the tourism and travel industry |
| SITXHRM009 | Lead and manage people |
| SITXMGT004 | Monitor work operations |
| SITXCCS016 | Develop and manage quality customer service practices |
| SITXMGT005 | Establish and conduct business relationships |
| BSBTWK501 | Lead diversity and inclusion |
| SITXGLC002 | Identify and manage legal risks and comply with law |
| SITXFIN009 | Manage finances within a budget |
| SITXFIN010 | Prepare and monitor budgets |
| SITXMPR014 | Develop and implement marketing strategies |
| BSBWRT411 | Write complex documents |
| SITTPPD019 | Develop tourism products |
| BSBOPS601 | Develop and implement business plans |
| SITXWHS008 | Establish and maintain a work health and safety system |
| BSBOPS504 | Manage business risk |

### Elective Units

| | |
|---|---|
| SITTTVL009 | Construct international airfares |
| SITTTVL010 | Construct advanced international airfares |
| SITTTVL001 | Access and interpret product information |
| SITTTVL004 | Sell tourism products and services |
| SITTTVL006 | Book tourism products and process documentation |
| SITTTVL003 | Provide advice on Australian destinations |
| SITTTVL002 | Provide advice on International destinations |
| SITTTVL005 | Prepare customer quotations |
| SITXCOM009 | Address protocol requirements |
| SIRXOSM007 | Manage risk to organisational reputation in an online setting |

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