

What is the difference between the Culinary and Hotel Management streams of the SIT50422 Diploma of Hospitality Management? - Complete Hospitality Training

Canonical: <https://cht.edu.au/news/what-is-the-difference-between-the-culinary-and-hotel-management-streams-of-the-sit50422-diploma-of-hospitality-management/>

Details:

They are the same qualification. Same national code SIT50422 , same eleven core units, same twenty-eight-unit total, and the same certificate at the end. The testamur does not say "culinary" or "hotel management".

What differs is the elective configuration — which of the seventeen elective units you take, chiefly from Group C. That is a real difference in what you study and what you can do afterwards. It is not a difference in the award.

So if you are choosing between the two, you are choosing a set of electives, not choosing between two qualifications.

The shared structure

| | | | --- | --- | | Code | SIT50422 | | Title | Diploma of Hospitality Management | | Training package | SIT Tourism, Travel and Hospitality | | AQF level | 5 | | Total units | 28 — 11 core, 17 elective | | Core ratio | 39% — the lowest of any qualification on our scope | | CRICOS | 115534C | | On our scope | Yes, deliver and assess | | Delivery states | Victoria only | | Supersedes | SIT50416 — not equivalent | | End date on scope | 30 June 2032 |

One note on that last-but-two row: the national register records what an RTO may deliver and assess, but it carries no state or territory field . Delivery states come from the provider's own scope documentation, so confirm them with us rather than reading them off the register.

The eleven core units, identical in both streams

These are the same whichever stream you take, and they are what makes this an AQF 5 management qualification rather than an advanced operational one:

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

Note the pairings. SITXFIN009 is working inside a budget; SITXFIN010 is building one. SITXCCS015 is delivering good service; SITXCCS016 is building the system that makes other people deliver it. Those second halves are what a Certificate IV does not have, and they are in the core for both streams. A

head chef who takes the culinary stream still comes out with budget preparation, legal risk and quality systems.

SITXGLC002 is the unit that does the most work in practice and gets the least attention in course descriptions. Identifying and managing legal risk in a hospitality business means, concretely: the food safety obligations under Standard 3.2.2A, the premises registration regime under your state's Food Act, liquor licensing and the responsible service requirements attached to it, work health and safety, and which modern award covers your employees. None of those is optional and all of them sit with the manager. Both streams carry it.

How the seventeen electives are structured

The elective rule is the same for both streams, and it is more prescriptive than "choose seventeen":

| Requirement | Number | From | | --- | | --- | | Group A — Hygiene | 1 | Exactly two options: SITHIND005 Use hygienic practices for hospitality service, or SITXFSA005 Use hygienic practices for food safety | | Group B — Operations | 1 | Exactly three options: SITHCCC043 Work effectively as a cook, SITHIND008 Work effectively in hospitality service, or SITHKOP013 Plan cooking operations | | Group C — Hospitality | 11 | The main hospitality elective bank — accommodation services, client and customer service, commercial cookery, food and beverage, food safety and gaming | | Open | 4 | Group C, Group D, elsewhere in the SIT package, or any other current endorsed training package or accredited course |

Group B is the mechanism that separates the two streams

If you want the single structural answer to the question in the title, it is that row. Group B contains exactly three units and you take one, and two of the three are kitchen units:

| Group B unit | Title | Configuration it builds | | --- | | --- | | --- | | SITHCCC043 | Work effectively as a cook | Culinary | | SITHKOP013 | Plan cooking operations | Culinary | | SITHIND008 | Work effectively in hospitality service | Hotel management |

A culinary configuration takes SITHCCC043 or SITHKOP013; a hotel management configuration takes SITHIND008. That is one compulsory, once-only choice, made from a list of three, and it is what allows two genuinely different vocational outcomes to sit inside one national code with identical core units. The eleven Group C units then reinforce whichever direction Group B set — kitchen operations, menu design and costing and food safety programs on one side, front office, accommodation, food and beverage operations and venue management on the other.

Whatever the stream, every elective must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to AQF 5, and must contribute to a valid, industry-supported vocational outcome. That is a packaging rule, not a preference — a provider cannot assemble a set of electives that does not add up to a real job.

One piece of small print worth reading before you pick electives. Units marked with an asterisk in the packaging rules carry prerequisites, and the food and beverage stream is where they cluster. Within that stream SITXFSA005 stands in front of nine units:

| Unit | Prerequisite(s) | | --- | | --- | | SITHFAB022 Clean and tidy bar areas | SITXFSA005 | | SITHFAB024 Prepare and serve non-alcoholic beverages | SITXFSA005 | | SITHFAB025 Prepare and serve espresso coffee | SITXFSA005 | | SITHFAB026 Provide room service | SITXFSA005 | | SITHFAB027 Serve food and beverage | SITXFSA005 | | SITHFAB035 Provide silver service | SITXFSA005 | | SITHFAB023 Operate a bar | SITXFSA005 and RSA SITHFAB021 | | SITHFAB034 Provide table service of food and beverage | SITXFSA005 and RSA SITHFAB021 | | SITHFAB030 Prepare and serve cocktails | SITXFSA005, RSA SITHFAB021 and SITHFAB023 |

So SITXFSA005 opens nine units off one, which is why, if any of those interest you, the Group A choice should be SITXFSA005 rather than SITHIND005 and the sequencing then largely solves itself. Keep that figure of nine attached to the food and beverage stream: across the wider SIT package SITXFSA005 also stands in front of cookery, patisserie and kitchen units, so a package-wide figure would be a different number about a different set of units.

RSA reaches just as far inside the stream, which matters for anyone building a beverage-weighted elective set. SITHFAB021 is a prerequisite to nine units of its own — SITHFAB023 , SITHFAB029 , SITHFAB030 , SITHFAB031 , SITHFAB032 , SITHFAB033 , SITHFAB034 , SITHFAB037 and SITHFAB039 — so the licensing unit gates exactly as many electives as the food safety unit does, and the pair taken early clears most of the stream. Four units carry no prerequisite at all: SITHFAB021 , SITHFAB028 , SITHFAB036 and SITHFAB038 .

SITHFAB034 is one of four units in the stream carrying two or more prerequisites: SITHFAB023 Operate a bar carries the same pair of two, while SITHFAB030 Prepare and serve cocktails carries three by adding SITHFAB023 , and SITHFAB039 Manage the sale or service of wine carries three of its own in SITHFAB021 , SITHFAB032 and SITHFAB033 . For SITHFAB034 the register explains that it covers the higher-order techniques expected of senior food and beverage attendants where SITHFAB027 covers fundamentals for casual dining, and that the difference shows up as an added alcohol-service prerequisite. That gate applies whether or not the venue you train in is licensed, which is genuinely counter-intuitive if you think of RSA as purely a licensing matter. Two of the four also sit at the end of chains rather than behind a single gate, which is the part that affects a study plan: SITXFSA005 then SITHFAB023 then SITHFAB030 puts the cocktail unit three deep and still needing RSA, and SITHFAB021 then SITHFAB032 and SITHFAB033 then SITHFAB039 runs four units deep, the longest sequence in the stream. Neither fits into a single term late in the course.

What each stream points at

Culinary stream — electives weighted toward kitchen operations and food production, for people whose management career runs through the kitchen: head chef, kitchen manager, food and beverage operations with a production focus.

Hotel management stream — electives weighted toward accommodation and front-of-house operations: front office, rooms division, guest services, venue and functions management.

Both land at the same AQF level with the same authority to manage. The qualification descriptor covers both: highly skilled senior operators combining a broad range of hospitality skills with managerial skills, operating independently, responsible for others, and making a range of operational business decisions, with a pathway to departmental or small business manager in restaurants, hotels, motels, catering operations, clubs, pubs and cafes.

Where SIT50422 sits among our qualifications

The Diploma's unusual feature is how little of it is fixed. Comparing the whole set on our scope makes the point:

Code	Qualification	Units	Core	Core ratio
BSB40520	Certificate IV in Leadership and Management	12	5	42%
BSB30120	Certificate III in Business	13	6	46%
SIT30622	Certificate III in Hospitality	15	6	40%
SIT30722	Certificate III in Hospitality (Restaurant Front of House)	20	9	45%
SIT50322	Diploma of Event Management	20	13	65%
SIT40422	Certificate IV in Hospitality	21	9	43%
SIT30821	Certificate III in Commercial Cookery	25	20	80%
SIT50422	Diploma of Hospitality Management	28	11	39%
SIT40521	Certificate IV in Kitchen Management	33	27	82%

So the two ends of the spectrum are the trade line, where almost everything is prescribed, and this Diploma, where most of it is not. That is what makes a stream concept possible here at all: there is

simply room for it. It is also why the elective conversation at enrolment matters more for SIT50422 than for any other qualification on the list — seventeen decisions, and only eleven units decided for you.

The step up from SIT40422 Certificate IV in Hospitality is worth naming precisely. The Certificate IV is the supervision qualification: three of its nine core units are HR units, and its core is about running a shift well. The Diploma's core adds budget preparation, legal risk, quality systems and business relationships — the things a department, rather than a shift, requires. See Certificate IV in Hospitality and five key things you should learn in a quality hospitality management course .

If you hold the superseded code

SIT50422 supersedes SIT50416 , and the register records the two as not equivalent . That matters practically, and the distinction is often blurred:

Equivalent means equivalent workplace outcomes. It does not automatically award a new certificate or remove the need for an evidence-based credit-transfer or transition decision.

Not equivalent means the content changed enough that the register does not deem them interchangeable. Reaching SIT50422 from SIT50416 is a credit transfer exercise for units that carried over unchanged, plus recognition of prior learning for the rest. It is an assessment, not an automatic upgrade.

The flag is set qualification by qualification and cannot be guessed from the fact that one code replaced another. Among our set, SIT20322 , SIT20421 , SIT30821 , SIT40521 and BSB40520 are equivalent to their predecessors; SIT50422 , SIT50322 , SIT30622 , SIT30722 , SIT40422 and the other business qualifications are not . If someone tells you your old Diploma simply converts, ask them which flag they are relying on.

Credit transfer is Standard 1.7 of the Outcome Standards for RTOs — whole units already completed at any RTO, no reassessment. RPL is Standard 1.6 — a genuine assessment against the same evidence requirements, which can fail. Both are raised at the pre-training review, required under Standard 2.2 of the Outcome Standards for RTOs . Name the instrument when citing it, because the National Code 2018 also carries a Standard 2.2 and it deals with a different obligation for overseas students. With seventeen elective units, SIT50422 has more room for credit than anything else on our scope. See skills assessment . We verify evidence of equivalent prior completion, check the training-product requirements and any licensing or regulatory restrictions, and document the decision before granting credit. See ASQA's credit-transfer guidance .

The point that matters most for international students

The culinary stream is the only culinary route with us that a student visa holder can enrol in.

We hold SIT30821 Certificate III in Commercial Cookery and SIT40521 Certificate IV in Kitchen Management on scope, but neither is CRICOS-registered . We have exactly three CRICOS courses:

| Code | Course | CRICOS | | --- | --- | --- | | SIT40422 | Certificate IV in Hospitality | 116358F | | SIT50322 | Diploma of Event Management | 118427D | | SIT50422 | Diploma of Hospitality Management | 115534C |

So for an overseas student wanting culinary training with us, the culinary stream of SIT50422 is the route. That is a genuine and non-obvious constraint, and it is worth stating what it does and does not give you: the culinary stream is a management qualification with kitchen-weighted electives, not the dedicated cookery trade pathway. If your goal is the trade qualification itself, SIT30821 and SIT40521 are the trade line — 25 units with 20 core, and 33 units with 27 core respectively — and they are not open on a student visa at this provider.

As an overseas student you are also entitled to a written agreement entered into concurrently with or before any payment, listing every tuition fee and the period it relates to, your payment options, whether

you may pay more than 50% of tuition before commencement, and every non-tuition fee. It must explain refunds in plain English, including the role of the Tuition Protection Service . See the visa checklist .

Which to choose

Ask where you want to be managing in five years.

| If you | Consider | | --- | --- | | Have come up through kitchens and want to run one | Culinary stream | | Want front office, rooms or accommodation management | Hotel management stream | | Are on a student visa and want culinary training with us | Culinary stream — it is the only CRICOS route | | Want the cookery trade qualification itself, domestically | SIT30821 then SIT40521 — not CRICOS, and cookery is SA/TAS/VIC/WA while kitchen management is VIC/WA | | Want events specifically | SIT50322 Diploma of Event Management — 20 units, 13 core, Victoria only, CRICOS 118427D | | Want supervision rather than management | SIT40422 Certificate IV in Hospitality — 21 units, 9 core, three of them HR units, delivered in all eight states and territories | | Want a credential that works outside hospitality | BSB50120 Diploma of Business, or BSB40520 Certificate IV in Leadership and Management at 12 units |

Because the award is identical, choosing a stream is not an irreversible commitment to a sector. It shapes what you have studied, not what you are permitted to do.

The award consequence, which follows the venue rather than the stream

One piece of employment law belongs on this page because it is where the two streams look most different and are in fact governed by exactly the same rule.

Which modern award covers a hospitality job is decided by the employer's premises and business type, not the job title . There are four:

| Award | Code | Premises | | --- | --- | --- | | Hospitality Industry (General) Award 2020 | MA000009 | Hotels, pubs, taverns, motels, resorts, casinos, caterers, accommodation, and restaurants operating in or in connection with those premises | | Registered and Licensed Clubs Award 2020 | MA000058 | Not-for-profit registered clubs — RSL, bowls, golf, sporting | | Restaurant Industry Award 2020 | MA000119 | Standalone restaurants, cafes, night clubs , reception centres, roadhouses | | Fast Food Industry Award 2010 | MA000003 | Takeaway, food courts, food sold mainly to be eaten away from the counter |

That first row is the one a graduate of either stream should notice. A restaurant inside a hotel is MA000009; the same restaurant standing alone across the road is MA000119. Two traps follow. Registered clubs are not MA000009 — clause 4.4(d)(i) expressly excludes clubs registered or recognised under State or Territory legislation, and they sit under MA000058 provided they are also not-for-profit and operating for members and the community. And night clubs are not MA000058 — a night club is a commercial venue, so it sits under MA000119.

The classification consequence: under MA000009 (clause 18.1) , MA000119 (clause 18.1) and MA000058 (clause 18.3) , a relevant AQF Certificate III or higher , used at work, sets a minimum classification of Level 4 . A Diploma is higher than a Certificate III, so it engages that floor. MA000003 has no equivalent provision. MA000009 and MA000119 both require that the employee actually makes use of the skills and knowledge derived from the Certificate III competencies, so the floor is not automatic on completion; MA000058 states it without "or higher" and permits the Fair Work Commission to require the employee to demonstrate that they utilise the relevant skills. Dispute routes differ too — MA000009 clause 40, MA000119 clause 34, and referral to the Fair Work Commission under MA000058.

No pay rates appear on this page. Award rates re-set every 1 July and a stale figure is worse than none; use the Fair Work Ombudsman's Pay and Conditions Tool with the award code above. See

working hours, rosters and public holidays in hospitality and superannuation, tax and payslips .

Two constraints to confirm before enrolling

Victoria only. SIT50422 is on our scope for Victoria only, as is SIT50322 . If you are outside Victoria, this is not available to you through us. A Victorian Skills First funded place tightens it further: all training and assessment must be undertaken while you are physically present in Victoria or a listed border-region postcode, with a narrow exception for a Practical Placement capped at no more than 50% of Scheduled Hours.

Migration planning. If a skilled migration pathway is part of your reasoning, note that Cafe or Restaurant Manager is absent from the Core Skills Occupation List — a verified absence. Our TRA appointment covers Chef (351311) and Cook (351411) only; the assessing authority for any other nominated occupation must be checked separately. The occupation your nomination is made in matters more than the qualification title. Get advice from a registered migration agent, not a training provider. See skills assessment .

Entry requirements, duration and what the qualification does not license

Three things apply identically to both streams and are worth stating, because none of them is a stream-level decision.

There are no entry requirements

The training package sets no entry requirements for SIT50422 — no prerequisite qualification, no required prior units, and no cookery prerequisite for the culinary configuration. Neither stream is gated behind the other, and neither is gated behind SIT40422 or SIT30821 , however sensible those routes are in practice. A provider that tells you the Diploma requires a Certificate IV is describing its own admission preference, not a packaging rule. What does apply is the provider's own enrolment conditions, covered below.

Volume of learning: one to two years

The Australian Qualifications Framework sets an indicative volume of learning for a Diploma of one to two years , and that figure is independent of delivery mode — it is not a count of classroom hours, and it does not change between the two streams, because both are twenty-eight units at AQF 5. The governing test is that the volume of learning must be sufficient for graduates to achieve the learning outcomes of the qualification.

ASQA names two compliance risks that bear on it directly. The first is accelerating or shortening training without allowing students sufficient time for skill development and knowledge application . The second is marketing unrealistically short courses , which either compromises the integrity of the training product or leaves the student paying for an extension. Two consequences worth holding onto: in a culinary configuration the prerequisite chains above mean part of the sequence is fixed regardless of study intensity, and for an overseas student the course duration is written into the confirmation of enrolment and the visa, so an unrealistic advertised length becomes a visa problem as well as an educational one.

The Diploma is not a licence, in either stream

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication. SIT50422 is a qualification, not a permit. It does not license you to hold a liquor licence, run a gaming floor, act as a Food Safety Supervisor or run a kitchen, and no regulator issues, approves or endorses the qualification itself — in either stream.

The skills must still be applied in accordance with Commonwealth and state or territory legislation, Australian standards and industry codes of practice , which is in effect the whole subject of SITXGLC002 in the shared core.

Where licensing does bite, it bites through a unit , not the qualification, and that is why the Group A choice matters more than it looks. SITXFSA005 speaks to the food handler training obligation under Standard 3.2.2A, and with SITXFSA006 it forms the SITSS00069 unit pair behind the Food Safety Supervisor role — but the FSS duty is imposed on the business , the certificate relied on must have been issued within the preceding five years, and New South Wales requires its own state-issued certificate from a provider we are not on the list for. SITHFAB021 Provide responsible service of alcohol is the unit behind state liquor requirements, recognised by each state or territory liquor regulator rather than by the training package. Holding this Diploma, in either configuration, is not a substitute for what a particular regulator requires.

The provider, and what enrolment involves

Our scope of registration carries 17 current qualifications , 81 current skill sets and 579 current units , every component at the extent Deliver and assess . The skill sets span more than hospitality — business and cyber security, community services, health and infection control, retail, creative arts and horticulture — so if the elective or short course you want is not on the marketed list, it is worth asking whether it sits on scope anyway. RTO code 3722 has been held since 1 June 1994 , and the current registration period runs 1 July 2025 to 30 June 2032 under ASQA.

Before enrolment, we conduct a Pre-Training Review that includes a language, literacy and numeracy assessment against the Australian Core Skills Framework , identifies support needs, informs the training strategy, and identifies RPL and credit-transfer opportunities. Our own enrolment conditions expect LLN skills at around ACSF Level 3 — broadly senior secondary school level — across our Certificate III and Certificate IV programs in hospitality, business and leadership and management, and set a minimum age of 16 at commencement, with different documentation depending on whether Year 10 is complete. Those are our own conditions rather than regulatory requirements; confirm the current version directly.

For nationally recognised training, a Unique Student Identifier (USI) is generally required before a qualification or Statement of Attainment can be issued , unless an applicable exemption applies. See the official USI exemption guidance . A USI is free at usi.gov.au . If you already have one, recover it rather than creating another. Your USI must not be printed on your qualification or Statement of Attainment. We verify that it belongs to you before using it. RTOs retain records of AQF certification documentation for thirty years , so ask the issuer for a replacement copy if needed. See resources and contact .

About us

We are Complete Hospitality Training , RTO 3722, CRICOS 04242E. Level 3, 28 Elizabeth Street, Melbourne VIC 3000, and 410 Elizabeth Street, Surry Hills NSW 2010. Contact melbourne@cht.edu.au or +61 3 9654 1554 .

We link to the relevant course and regulatory sources in this guide. Check those sources for current requirements, and confirm course availability, delivery, fees and entry requirements with us before enrolling.

Source records and further guidance

We link the unit records and regulator guidance relevant to this page below. Check the current source before making an enrolment, licensing or employment decision.

SITXFSA005 Use hygienic practices for food safety

SIT50422 Diploma of Hospitality Management

SITHFAB021 Provide responsible service of alcohol

SIT40422 Certificate IV in Hospitality

SITHFAB023 Operate a bar

Food Safety Supervisor certificate requirements (New South Wales)

Food Standards Code — Standards 3.2.2 and 3.2.2A (food safety practices and food safety management tools)

Hospitality Industry (General) Award 2020 (MA000009)

Restaurant Industry Award 2020 (MA000119)

Skills First (Victoria) — VET Funding Contract obligations

National Code of Practice for Providers of Education and Training to Overseas Students 2018 — Standards 1 to 11

Outcome Standards for Registered Training Organisations 2025 (full text)

Unique Student Identifier (USI) requirements for RTOs

Equivalence wording clarified on 2 October 2026. We verify evidence and applicable requirements before making credit-transfer decisions; an equivalence mapping is not an automatic award of a newer qualification. ASQA credit-transfer guidance ; ASQA training-product changes .

Will my certificate say which stream I did?

No. Both produce the same testamur for SIT50422 Diploma of Hospitality Management, carrying the RTO's registration code and the NRT logo. The streams are our elective groupings; they are not distinctions recognised on the National Register.

Where does the stream actually show up?

On your unit transcript. That is where the seventeen electives appear, and it is what an employer reads to see whether you studied kitchen operations or rooms division.

What single unit decides the stream?

The Group B — Operations unit. Group B contains exactly three units and you take one: SITHCCC043 Work effectively as a cook and SITHKOP013 Plan cooking operations build a culinary configuration, while SITHIND008 Work effectively in hospitality service builds a hotel management one. The eleven Group C electives then reinforce that direction.

Can I switch streams?

Ask us. Since the eleven core units are shared and only the electives differ, a switch early on is usually straightforward. Later it depends how many stream-specific electives you have already completed — including the Group B unit, which is a single, once-only choice.

Is one stream harder?

Neither is at a different AQF level, and both are 28 units. They are differently weighted, not differently demanding.

Are there entry requirements for either stream?

No. The training package sets no entry requirements for SIT50422 — no prerequisite qualification, no required prior units, and no cookery prerequisite for the culinary configuration. We apply our own enrolment conditions, including minimum age 16 and an LLN expectation at around ACSF Level 3, and overseas students must separately meet Department of Home Affairs requirements.

How long should the Diploma take?

The AQF sets an indicative volume of learning of one to two years for a Diploma, independent of delivery mode and identical for both streams, and the volume must be sufficient for graduates to achieve the learning outcomes. ASQA treats accelerating training without allowing time for skill development, and marketing unrealistically short courses, as compliance risks. For an overseas student an unrealistic advertised duration is also a visa problem, because the course length is written into the confirmation of enrolment.

Does either stream license me to do anything?

No. No occupational licensing, certification or specific legislative requirements apply to SIT50422 at the time of publication, and no regulator endorses it in either stream. The skills must still be applied in accordance with Commonwealth and state or territory legislation, Australian standards and industry codes of practice. Licensing attaches to units — SITXFSA005 for food handling, SITHFAB021 for alcohol service — and to separate state schemes such as the Food Safety Supervisor certificate, which is a duty on the business rather than something your testamur confers.

Do both streams include food safety?

Both require one unit from Group A, which is either SITHIND005 Use hygienic practices for hospitality service or SITXFSA005 Use hygienic practices for food safety. Those are not the same thing: SITXFSA005 is the food-safety unit, assessed on correct hand-washing, uniform and PPE use, personal health and hygiene practices and hygienic food service, each on at least three occasions. If food handling matters to your role, make sure the Group A choice is SITXFSA005.

Which electives have prerequisites?

In the food and beverage group, SITXFSA005 stands in front of nine units: SITHFAB022, SITHFAB024, SITHFAB025, SITHFAB026, SITHFAB027 and SITHFAB035 each require it on its own, while SITHFAB023 and SITHFAB034 require it and RSA SITHFAB021, and SITHFAB030 requires those two plus SITHFAB023. RSA gates nine of its own in the same stream, so choosing SITXFSA005 at Group A and taking RSA early clears most of it in advance.

Does either stream make me a Food Safety Supervisor?

Not by itself. A Food Safety Supervisor certificate is a separate instrument, must have been issued within the immediately preceding five years, and the whole course is repeated on that cycle. In New South Wales it must come from a provider on the NSW Food Authority's approved list, and we are not on that list. See food safety supervisor (</courses/food-safety-supervisor/>).

Which stream is better for becoming a head chef?

The culinary stream, but understand what it is. SIT40521 Certificate IV in Kitchen Management is the qualification whose descriptor names chef and head chef, with 27 of its 33 units core. The culinary stream of SIT50422 adds the management layer — budgets, legal risk, quality systems — on top of kitchen-weighted electives. Many people end up wanting both.

I hold SIT50416. Do I automatically hold the current Diploma?

No. SIT50422 supersedes SIT50416 and the register records them as not equivalent, so reaching the current code is a credit transfer and RPL exercise rather than an automatic upgrade.

Does the Diploma include a work placement?

Our delivery uses one of three placement routes: a vocational placement we arrange under our own agreements with venues, a placement you arrange yourself, or a work placement at your existing paid hospitality job. All three require a Placement Agreement completed before the placement starts,

covering supervision, conduct and learning outcomes. Confirm the placement volume for your intake directly, and ask what it requires of you in travel, accommodation and unpaid hours — you must be told that before you pay.

Can I get credit for units I already hold?

Yes, through credit transfer under Standard 1.7 for identical units and RPL under Standard 1.6 for experience. With 17 elective units, SIT50422 has more room for credit than any other qualification on our scope. Raise it at the pre-training review under Standard 2.2 of the Outcome Standards for RTOs.

Does the Diploma change what I can be paid?

It can, but through the award rather than the stream. A relevant AQF Certificate III or higher, used at work, sets a Level 4 minimum under MA000009, MA000119 and MA000058; the fast food award MA000003 has no equivalent provision. Which of those applies depends on the premises, not on your job title or your stream.

Can I do this outside Victoria?

Not through us. Both Diplomas are Victoria only. SIT40422 Certificate IV in Hospitality is delivered in all eight states and territories and is CRICOS-registered, which makes it the usual alternative for someone outside Victoria. Because the national register carries no state field, confirm any delivery state with the provider.

What happens if I do not finish?

You receive a Statement of Attainment for the units you did complete, carrying the full title and national code of each one, and those units credit-transfer into a future enrolment. Certification must be issued within 30 calendar days of the completion of assessment, provided all agreed fees are paid.

Where can I read the two stream pages?

Culinary stream (</workplace-training/diploma-of-hospitality-management-c/>) and hotel management stream (</workplace-training/diploma-of-hospitality-management-hm/>). Also useful: Certificate IV in Hospitality (</workplace-training/certificate-iv-in-hospitality/>), Diploma of Event Management (</workplace-training/diploma-of-event-management/>), Certificate IV in Kitchen Management (</workplace-training/certificate-iv-in-kitchen-management/>), Certificate IV in Leadership and Management (</workplace-training/certificate-iv-in-leadership-management/>), and careers in hospitality management (</news/careers-in-hospitality-management-your-path-to-a-dynamic-career/>).