

Term 2 Codes	Course Title	Credits	Code	Title	Hours
HCM-140	Fabrication	3	SITHPAT006	PRODUCE DESSERTS 2nd	100
HCM-269	Garde Manger	1.5	SITHCCC021	PREPARE SPECIALISED FOOD ITEMS 2nd	60
HCM-161	Stocks and Sauces	1.5	SITHCCC019	PRODUCE CAKES, PASTRIES AND BREADS 2nd	40
HCM-315	Wine, Beer and Spirits Basics	3.5	SITHCCC007	PREPARE STOCKS, SAUCES AND SOUPS 2nd	35
HCM-117	Bakery Basics	3	SITHCCC006	PREPARE APPETISERS AND SALADS 2nd	25
HCM-181	International Cuisine	4	SITHASC002	PREPARE ASIAN APPETISERS AND SNACKS 2nd	45
HCM-288	Introduction to Hospitality II	1	BSBWOR203	WORK EFFECTIVELY WITH OTHERS 2nd	15
Total Credits		17.5	BSBCMM201	COMMUNICATE IN THE WORKPLACE 2nd	40
			TOTAL HOURS		360

Term 3 Code	Class title	Credits	CODE	CLASS TITLE	HOURS
HCM-166	Culinary Arts	4	SITHCC018	PREPARE FOOD TO MEET SPECIAL DIETARYREQUIREMENTS	75
HCM-204	Service Techniques	3	SITXHRM00	COACH OTHERS IN JOB SKILLS	20
HCM-207	Menu Planning	1.5			
			SITHKOP00	PLAN AND COST BASIC MENUS	30
HCM-231	Nutrition	2	SITHCC020	WORK EFECTIVLY AS A COOK	80
HCM-279	Hospitality Accounting OR	3	SITHCC014	PREPARE MEAT DISHES	50
ACC-152	Financial Accounting		SITHCC013	PREPARE SEAFOOD DISHES	30
HCM-273	Advanced Garde Manger	3	SITHCC012	PREPARE POULTRY DISHES	25
Total Credits		16.5		TOTAL HOURS	310

Term 4			Code	CLASS TITLE	HOURS
HCM-342	Hospitality Events and Catering (BOH)	3	BSBDIV501	MANAGE DIVERSITY IN THE WORKPLACE	60
HCM-330	Hospitality Personnel Management	3	BSBSU401	IMPLEMENT AND MONITO ENVIRONMENTALLY SUSTAINABLE WORK PRACTICES	40
HCM-251	Purchasing, Receiving and Inventory	2	SITHCC008	PREPARE STOCKS, SAUCES AND SOUPS	35
COM-744	Oral Communication in the Workplace OR	3	SITHCC008	PREPARE VETABLE, FRUIT, EGG AND FARINACEOUS DISHES	45
ENG-106	Composition II*		SITHCC015	PRODUCE AND SERVE FOOD FOR BUFFETS	25
FLS-118	Spanish for Professionals: Hospitality	3	SITHCC020	HANDLE AND SERVE CHEESE	5
MGT-145	Human Relations in Management* OR	3	SITHCC020	WORK EFFECTIVLY AS A COOK	80
PSY-111	Introduction to Psychology		SITHKOP006	COORDINATE COOKING OPERATIONS	100
HCM-530	Culinary Capstone	1	SITHKOP006	PLAN CATERING FOR EVETS OR FUMCTIONS	40
Total Credits		18	TOTAL HOURS		395

Expenses	Estimated Cost
Tuition (12 Kirkwood credit hours)	\$1,994
Round trip Airfare	\$2,100
Housing (\$250 per week)	\$5,000
Student visa	\$560
International Health Insurance (Required)	\$400
Books and supplies	\$400
Local Transportation (\$50 per month)	\$250
Food (\$12 per day)	\$1,800
Other personal expenses (Entertainment/Travel)	\$1,000
Estimated Total (before scholarship)	\$13,444
\$2000 Global Advantage Scholarship	\$11,444