

SIT50422 Diploma of Hospitality Management

CRICOS COURSE CODE **112710E**

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. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business 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.

Units of Competency

Unit Code	Unit Title	Core / Elective
SITXCCS015	Enhance customer service experiences	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXMG004	Monitor work operations	Core
SITXMG005	Establish and conduct business relationships	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
BSBCMM411	Make a presentation	Elective
BSBOPS502	Manage business operational plans	Elective
BSBSUS511	Develop workplace policies and procedures for sustainability	Elective
BSBTEC301	Design and produce business documents	Elective
SITHCCC028	Prepare appetisers and salads	Elective
SITHCCC027*	Prepare dishes using basic methods of cookery	Elective
SITHCCC035*	Prepare poultry dishes	Elective
SITHCCC036*	Prepare meat dishes	Elective
SITHCCC037*	Prepare seafood dishes	Elective
SITHCCC040	Prepare and serve cheese	Elective
SITHCCC041*	Produce cakes, pastries and breads	Elective
SITHCCC043*	Work effectively as a cook	Elective
SITHCCC023*	Use food preparation equipment	Elective
SITXFSA006	Participate in safe participate in safe food handling practices	Elective
SITHPAT016*	Produce desserts	Elective
SITXFSA005	Use hygienic practices for food safety	Elective
SITXFSA008*	Develop and implement a food safety program	Elective

* The list of electives is only a sample

Entry Requirements

- Be at least 18 years of age and have completed Year 12 or equivalent.
- Prospective students may be asked to participate in course entry interview to determine the suitability for the course and student needs.
- English language competence can also be demonstrated through documented evidence of any of the following:
 - i. Educated for 5 years in an English-speaking country; or
 - ii. Successful completion of an English Placement Test
 - iii. General English - Upper Intermediate

*Note that other English language tests such as PTE and TOEFL etc can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

Career Opportunities

Completing this course may provide you with employment or learning opportunities. After SIT50422

- Diploma of Hospitality Management you may progress to higher-level qualifications. Potential

employment options are in the Hospitality Sector. These are potential routes for career progression:

- Hospitality Manager
- Motel Manager
- Sous Chef
- Chef Pâtissier
- Restaurant Manager

Course delivery modes: Face to face

Course conducted in English

Course Duration 104 Weeks

Note: *The course is offered for a reduced duration for students who have already completed SIT40521 - Certificate IV in Kitchen Management

Tuition Fee

Course Fee: AUD \$ 22,000

Non-Tuition Fee: AUD \$ 2,000

Estimated Total Course Cost: AUD \$ 24,000