

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 110701M | Duration: 78 Weeks (Study Period: 60 Weeks) including 192 hours of work placement.

Entry Requirement

- Be at least 18 years of age and have completed the equivalent of Year 12.
- Have an IELTS* score of 5.5 overall, no less than 5.0. English language competence can also be demonstrated through documented evidence of any of the following: Successfully completed a Certificate IV level course in an Australian RTO; or Successful completion of AHIC's English Placement Test; or Upper-Intermediate level of English completed in Australia.
- * Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.
- For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

Career Opportunities

- Bar Manager
- Cafe Manager
- Banquet or Function Manager
- Chef de Cuisine
- Club Manager
- Executive Housekeepe

Unit of Competence

| Core Units | |
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| 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 work health and safety practices |
| SITXMGT002 | Establish and conduct business relationships |
| SITXWHS003 | Implement and monitor work health and safety practices |

| Elective Units | |
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| SITXFSA005 | Use hygienic practices for food safety |
| SITHKOP005 | Coordinate cooking operations |
| SITHCCC013 | Prepare seafood dishes* |
| SITHCCC014 | Prepare meat dishes* |
| SITHPAT006 | Produce desserts* |
| BSBPEF501 | Manage Personal and Professional Development |
| SITHCCC019 | Produce cakes, pastries and breads* |
| BSBCMM401 | Make a presentation |
| BSBITU306 | Design and produce business documents |
| SITXWHS002 | Identify hazards, assess and control safety risks |
| BSBXCM501 | Lead Communication in the Workplace |
| SITXHRM001 | Coach others in job skills |
| SITHIND002 | Source and use information on the hospitality industry |
| BSBSUS411 | Implement and monitor environmentally sustainable work practices |
| BSBFIA401 | Prepare financial reports |

Units marked with an * have one or more requisitions refer to individual units for details.