

# 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	
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
SITXCOM010 SITXFIN009 SITXFIN010 SITXGLC002 SITXHRM008 SITXHRM009 SITXMGT004 SITXMGT005 SITXWHS007 SITXMGT002	Manage conflict   Manage finances within a budget   Prepare and monitor budgets   Identify and manage legal risks and comply with law   Roster staff   Lead and manage people   Monitor work operations   Establish and conduct business relationships   Implement and monitor work health and safety practices   Establish and conduct business relationships

#### Elective Units

Elective Units	
Use hygienic practices for food safety	
Coordinate cooking operations	
Prepare seafood dishes*	
Prepare meat dishes*	
Produce desserts*	
Manage Personal and Professional Development	
Produce cakes, pastries and breads*	
Make a presentation	
Design and produce business documents	
Identify hazards, assess and control safety risks	
Lead Communication in the Workplace	
Coach others in job skills	
Source and use information on the hospitality industry	
Implement and monitor environmentally sustainable work practices	
Prepare financial reports	

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