



SIT60322 ADVANCED DIPLOMA OF VHOSPITALITY MANAGEMENT

CRICOS Course Code: 111703A

Duration: 104 weeks (80 weeks study & 24 weeks holidays)

Study Mode: The delivery mode of this qualification is 6.5 hours Online and 13.5 hours face to face blended delivery mode combined with classroom and practical training in a commercial kitchen setting.

COURSE DESCRIPTION

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent or have completed AQF Diploma or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of Advanced level from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.
- For Packaged courses, student must (successfully) complete the lower qualification to progress to the higher qualification.
- International Students must meet the Student Visa (SC500) requirements.

CAREER OUTCOMES

Area manager or operations manager, Café owner or manager, Club secretary or manager, Executive chef, Executive housekeeper, Executive sous chef, Food and beverage manager, Head chef, Motel owner or manager, Rooms division manager.

UNITS OF COMPETENCY

CORE UNITS	
SITXFIN010	Prepare and monitor budgets
SITXFIN009	Manage finances within a budget
BSBFIN601	Manage organisational finances
SITXHRM010	Recruit, select and induct staff
SITXHRM009	Lead and manage people

SITXHRM012	Monitor staff performance
BSBOPS601	Develop and implement business plans
SITXFIN011	Manage physical assets
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system
SITXCCS016	Develop and manage quality customer service practices
SITXGLC002	Identify and manage legal risks and comply with law
SITXMG004	Monitor work operations
SITXMG005	Establish and conduct business relationships
ELECTIVES UNITS	
SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook
SITHCCC023	Use food preparation equipment
SITHCCC028	Prepare appetisers and salads
SITXFSA006	Participate in safe food handling practices
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC038	Produce and serve food for buffets
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
BSBINS401	Analyse and present research information
BSBTWK503	Manage meetings
BSBCMM411	Make presentations
BSBTEC301	Design and produce business documents
BSBTEC402	Design and produce complex spreadsheets
BSBSUS511	Develop workplace policies and procedures for sustainability