



# SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 111702B

Duration: 78 weeks (60 weeks of study & 18 weeks of 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 operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of the 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.

## TARGET GROUP

- Individuals seeking to pursue career in the Hospitality Industry.
- Individuals seeking to enhance their current skills.
- Individuals seeking to pursue a higher education qualification.

## ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent; have completed AQF Certificate IV 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

Banquet or function manager, bar manager, café manager, chef de cuisine, chef pâtissier, club manager, executive housekeeper, front office manager, gaming manager, kitchen manager, motel manager, restaurant manager, sous chef, unit manager catering operations.

## FUTURE PATHWAY

Students who complete this course may pursue SIT60316- Advanced Diploma of Hospitality Management or higher education qualifications in Hospitality Management or Business Management.

## UNITS OF COMPETENCY

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
SITXMG004	Monitor work operations
SITXMG005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices
ELECTIVE UNITS	
SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITHPAT016	Produce desserts
BSBINS401	Analyse and present research information
BSBTWK503	Manage meetings
BSBCMM411	Make presentations
BSBSUS511	Develop workplace policies and procedures for sustainability