



DIPLOMA OF HOSPITALITY MANAGEMENT

SIT50422

CRICOS CODE 111098F



The Diploma of Hospitality Management is ideal for students who are interested in developing advanced hospitality skills. The diploma has a strong focus on management and improves business operations through a modern and systematic approach. Students will experience practical training in the on-site training bar and will enjoy our modern theory classrooms. As part of the practical training, students will develop skills in bar operation, the preparation and serving of espresso coffee and in the serving of food and beverages. The units within this qualification reflect the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills to coordinate hospitality operations.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. Possible job titles include;

bar manager, café manager, front office manager, kitchen manager, restaurant manager, sous chef or unit manager catering operations. Post qualification, students will operate independently, have responsibility for others and make a range of operational business decisions. Some potential employers could include restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

To make sure students truly understand their new skills, QCA hosts and manages a charity function each semester. All diploma students are required to participate in the planning and management of the event during their last semester. Our trainers will work with the students at the event and use the experience as an observation tool to assess and evaluate each students' skills. In previous years, students have said that participating in the event is both a fun and rewarding experience.

COURSE INFORMATION

CAMPUS
Adelaide and Sydney

INTAKE DATES
January, April, July & October

DURATION
104 weeks full time or 28 weeks full time if completed SIT40521 Certificate IV in Kitchen Management.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of course commencement
- IELTS band 5.5 or equivalent
- Year 12 completion or equivalent

DELIVERY MODE

- Classes scheduled 3 days per week
- Theoretical and practical training (classroom & training bar)

ASSESSMENT
Written assessments, projects, observations and practical assessments

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)
Both RPL and CT can be applied to this qualification

PACKAGING RULES
28 units must be completed:
11 core units
17 elective units, consisting of:

- 1 unit from Group A
- 1 unit from Group B
- 11 units from Group C
- 4 units from Group C, Group D, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

QCA has chosen the selected elective units guided by potential job outcomes and local industry requirements.

SITXCCS015	Enhance customer service experiences	CORE UNITS
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	ELECTIVE UNITS
SITXMGT004	Monitor work operations	
SITXMGT005	Establish and conduct business relationships	
SITXWHS007	Implement and monitor work health and safety practices	
SITXFSA005	Use hygienic practices for food safety	
SITHCCC043	Work effectively as a cook	
SITHCCC023	Use food preparation equipment	
SITHCCC025	Prepare and present sandwiches	
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	
SITXFSA006	Participate in safe food handling practices	
SITXFSA008	Develop and implement a food safety program	
SITHCCC036	Prepare meat dishes	
SITHCCC041	Produce cakes, pastries and breads	
SITHCCC037	Prepare seafood dishes	
SITHKOP013	Plan cooking operations	
SITXHRM010	Recruit, select and induct staff	
SITXHRM012	Monitor staff performance	

* Prerequisite is SITXFSA005 Use hygienic practices for food safety