

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60322

CRICOS CODE 11100F



The Advanced Diploma of Hospitality Management qualification is designed to equip students with the skills and knowledge required to undertake employment in a managerial capacity. The delivery of this course will allow students to work at their own pace and get the most out of individualised tutorial sessions.

Post qualification, students will be able to use a broad range of hospitality skills combined with specialised managerial skills. Substantial industry knowledge will ensure students are able to coordinate hospitality operations with ease. Once employed, students will operate with significant autonomy and will be responsible for making strategic business management decisions.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers. Possible job titles after completing an Advanced Diploma of Hospitality Management include an area or operations manager, a café owner or manager, a club secretary or manager, an executive chef, an executive sous chef or a head chef.

Ambitious students who take a career in hospitality seriously, have plans of operating their own establishment or who simply enjoy the challenges of a high-level program will love the Advanced Diploma of Hospitality Management course.

COURSE INFORMATION

CAMPUS

Adelaide and Sydney

INTAKE DATES

January, April, July & October

DURATION

120 weeks full time or 16 weeks if completed SIT50422 Diploma of Hospitality 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 (tutorial sessions and self-paced learning)
- Theoretical training

ASSESSMENT

Written assessments and projects

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

Both RPL and CT can be applied to this qualification

PACKAGING RULES

33 units must be completed:
14 core units
19 elective units, consisting of:
• 1 unit from Group A
• 1 unit from Group B
• 11 units from Group C
6 units from Group C, Group D, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

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

BSBFIN601 BSBOPS601 SITXCCS016 SITXFIN009 SITXFIN010 SITXFIN011 SITXGLC002 SITXHRM009 SITXHRM010 SITXHRM012 SITXMGTO04 SITXMGTO05 SITXMPR014 SITXWHS008	Manage organisational finances Develop and implement business plans Develop and manage quality customer service practices Manage finances within a budget Prepare and monitor budgets Manage physical assets Identify and manage legal risks and comply with law Lead and manage people Recruit, select and induct staff Monitor staff performance Monitor work operations Establish and conduct business relationships Develop and implement marketing strategies Establish and maintain a work health and safety system	CORE UNITS
SITXFSA005	Use hygienic practices for food safety	
SITHCCC043	Work effectively as a cook	ELECTIVE UNITS
SITHCCC023 SITHCCC025 SITHCCC027 SITHCCC028 SITHCCC029 SITHCCC030 SITHCCC035 SITXFSA006 SITXFSA008 SITHCCC036 SITHCCC041	Use food preparation equipment Prepare and present sandwiches Prepare dishes using basic methods of cookery Prepare appetisers and salads Prepare stocks, sauces and soups Prepare vegetable, fruit, eggs and farinaceous dishes Prepare poultry dishes Participate in safe food handling practices Develop and implement a food safety program Prepare meat dishes Produce cakes, pastries and breads	
SITHCCC037 SITHKOP013 SITXCCS015 SITXCOM010 SITXHRM007 SITXWHS005	Prepare seafood dishes Plan cooking operations Enhance customer service experiences Manage conflict Coach others in job skills Participate in safe work practices	

* Prerequisite is SITXFSA005 Use hygienic practices for food safety