Advanced Diploma of

HOSPITALITY MANAGEMENT

COURSE GUIDE



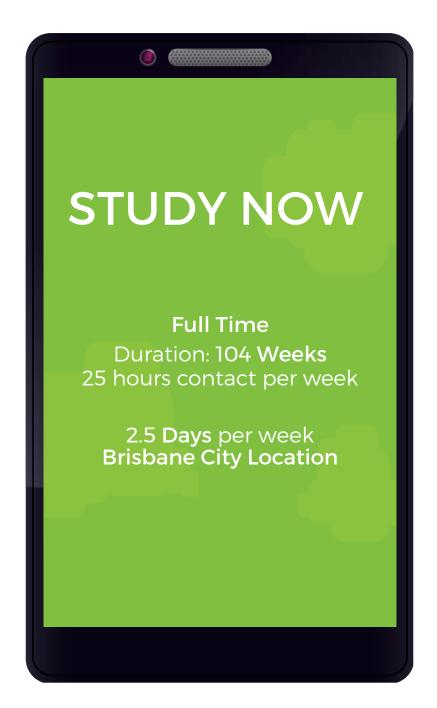
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SIT60316 Advanced Diploma of Hospitality Management

CRICOS Code: 097969G





The SIT60316 Advanced Diploma of Hospitality Management 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.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

Possible job titles include:

- area manager or operations manager, café owner or manager, club secretary or manager, executive chef

Course Units

The SIT60316 course includes:

Unit Cluster 1: Management

BSBDIV501 Manage diversity in the workplace

BSBFIM601 Manage finances

BSBMGT517 Manage operational plan

SITFIN003 Manage finances within a budget

SITFIN005 Manage physical assets
SITHRM003 Lead and manage people

BSBRSK501 Manage risk

Unit Cluster 2: Business Planning

BSBMGT617 Develop and implement a business plan **SITXMPR007** Develop and implement marketing strategies

BSBSUS501 Develop workplace policy and procedures for sustainability

Unit Cluster 3: Customer Service Skills

SITXCCS008 Develop and manage quality customer service practices

SITXMCT002 Establish and conduct business relationships

SITHFAB002 Provide responsible service of alcohol
SITHFAB005 Prepare and serve espresso coffee

Unit Cluster 4: Administration

SITXMCT001 Monitor work operations

SITXGLC001 Research and comply with regulatory requirements

SITXFIN004 Prepare and monitor budgets
SITXHRM004 Recruit, select and induct staff
SITXHRM006 Monitor staff performance

Unit Cluster 5: Work Safety

SITXWHS004 Establish and maintain a work health and safety system

SITXFSA001 Use hygienic practices for food safety

SITXFSA002 Participate in safe food handling practices

Unit Cluster 6: Kitchen Skills

SITHCCC020 Work effectively as a cook

SITHCCC001 Use food preparation equipment

SITHCCC005 Prepare dishes using basic methods of cookery

SITHCCC006 Prepare appetisers and salads **SITHCCC007** Prepare stocks, sauces and soups

SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes

SITHCCC012 Prepare poultry dishes
SITHCCC013 Prepare seafood dishes
SITHCCC014 Prepare meat dishes

SITHCCC018 Prepare food to meet special dietary requirements

SITHCCC019 Produce cakes, pastries and breads

Entry Requirements:

Australian Domestic Students:

• There are no entry requirements for Australian Domestic Students.

International Students:

- An overall IELTS band 5.5 or equivalent and above;
- 18 years and above with a High School Certificate (Year 12)
- A verified copy of qualification & transcripts is required along with the application
- Qualification & transcripts needs to be verified by CTI's approved student recruitment agent to confirm their genuine status

Study Requirement:

Students enrolled in the Advanced Diploma of Hospitality Management course must complete a mandatory work placement of 36 shifts. Students are required to source their own work placements.

Course Fees

Please contact college staff for fees.



Don't wait any longer Get started toward the career you want today!



Call: 07 3123 4055