



**Training for
Knowledge
and Livelihood**

RTO Code: 45509 | CRICOS Provider Code: 03770M



SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 111048E | Duration: 78 Weeks (60 Weeks Study & 18 Weeks Break)

Course Overview

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.

Unit of Competence

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
SITXMGTO04	Monitor work operations
SITXMGTO05	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices

Career Outcomes

- Banquet or function Manager
- Bar / Cafe / Club Manager
- Chef de cuisine
- Kitchen / Motel / Restaurant Manager
- Unit Manager Catering Operations

Elective Units

BSBCMM411	Make presentations
BSBINS401	Analyse and present research information
SITHIND006	Source and use information on the hospitality industry
BSBSUS511	Develop workplace policies and procedures for sustainability
SITHGAM022	Provide responsible gambling services
SITXINV008	Control stock
SITXCCS012	Provide lost and found services
BSBTWK503	Manage meetings
SITXCCS010	Provide visitor information
SITHCCC023*	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC028	Prepare appetisers and salads
SITHCCC043*	Work effectively as a cook
SITXFSA005	Use hygienic practices for food safety
SITHCCC035*	Prepare poultry dishes
SITHCCC029*	Prepare stocks, sauces and soups