



**Training for
Knowledge
and Livelihood**

RTO Code: 45509 | CRICOS Provider Code: 03770M



SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 111049D | Duration: 104 Weeks (80 Weeks Study & 24 Weeks Break)

Course Overview

This qualification 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.

Career Outcomes

- Area manager or Operations manager
- Café Owner or Manager
- Club Secretary or Manager
- Executive Chef / Housekeeper
- Food and Beverage Manager

Unit of Competence

Core Units

BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGTO04	Monitor work operations
SITXMGTO05	Establish and conduct business relationships
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system

Elective Units

BSBINS401	Analyse and present research information
SITXFSA005	Use hygienic practices for food safety
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC035*	Prepare poultry dishes
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC028	Prepare appetisers and salads*
SITHGAM022	Provide responsible gambling services
BSBTEC301	Design and produce business documents
BSBCMM411	Make presentations
SITXCCS012	Provide lost and found services
SITHCCC043*	Work effectively as a cook*
SITHIND006	Source and use information on the hospitality industry
SITHCCC023*	Use food preparation equipment*
SITXINV008	Control stock
SITXCCS010	Provide visitor information
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBTWK503	Manage meetings
BSBTEC402	Design and produce complex spreadsheets
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes