



Australian College of Technology & Business Pty.Ltd.

DIPLOMA OF HOSPITALITY MANAGEMENT (SIT50416)

CRICOS Code: 108417M

COURSE OVERVIEW

This nationally recognised qualification aims to equip students with a broad range of hospitality and managerial skills and sound knowledge of industry to coordinate hospitality operations. The training package provides multiskilling and specialisation in accommodation and hospitality services, including cookery and food & beverage.

This course provides a pathway to work as a departmental or small business manager across any hospitality industry sector – including, restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

*Flexible study and payment options • Affordable fees
• One on one student support • Nationally recognised training
• Recognition of Prior Learning • Specialise in Business, Management and Project Management*

ACTB.

Australian College of Technology & Business P/L
RTO: 32017 | CRICOS: 03164W

• Move up in your career

• Want to be a leader?

• Take the leap with ACTB!

DURATION:

Up to 85 weeks (tuition: 65 weeks
holiday: up to 20 weeks)

ENTRY CONDITIONS:

Though the qualification does not stipulate any entry requirements, ACTB uses the following criteria for entry into this course:

- Aged 18+
- IELTS 5.5 or equivalent English proficiency
- Completed high school or equivalent

100 Brunswick Street Fortitude Valley, QLD 4006
18-22 First Avenue Maroochydore, QLD 4558

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PROGRAM

This course requires the completion of 28 units of competency. Total: 13 core units and 15 elective units.

COURSE STRUCTURE	
Total # of units : 28 (*13 core; 15 elective units)	
SITXHRM003	*Lead and manage people
SITXCCS007	*Enhance customer service experiences
SITXMG002	*Establish and conduct business relationships
BSBDIV501	*Manage diversity in the workplace
SITXWHS003	*Implement and monitor work health and safety practices
SITXFIN004	*Prepare and monitor budgets
SITXGLC001	*Research and comply with regulatory requirements
SITXFIN003	*Manage finances within a budget
BSBMGT517	*Manage operational plan
SITXHRM002	*Roster staff
SITXMG001	*Monitor work operations
SITXCOM005	*Manage conflict
SITXCCS008	*Develop and manage quality customer service practices
SITXFA001	Use hygienic practices for food safety
SITHCCC020	Work effectively as a cook
BSBTWK503	Manage meetings
SITHCCC013	Prepare seafood dishes
SITHCCC012	Prepare poultry dishes
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC007	Prepare stocks, sauces and soups
BSBOPS502	Manage business operational plans
BSBCRT511	Develop critical thinking in others
BSBCMM511	Communicate with influence
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations

- Electives may be changed at any stage at the discretion of the College.

CAREER OPPORTUNITIES AND POTENTIAL ROLES

Accreditation in this qualification may enable any potential student to obtain employment in a range of roles within private corporations, government, and small to medium enterprises, including:

- Bar/Café/Club/Restaurant Manager
- Function Manager
- Front Office Manager
- Kitchen Manager
- Sous Chef
- Head Chef
- Catering Operations Manager



FURTHER STUDY OPTIONS AT ACTB

- Advanced Diploma of Leadership and Management
- Advanced Diploma of Business

YOU WILL LOVE STUDYING AT ACTB...

- One-on-one student support
- Affordable fees
- Flexible study options
- Payment plans
- Trainers with over 25 years of experience

