Australian College of Technology & Business Pty.Ltd.

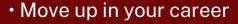
DIPLOMA OF HOSPITALITY MANAGEMENT (SIT50416) CRICOS Code: 108417M

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



- 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



ACTB.



DIPLOMA OF HOSPITALITY MANAGEMENT (SIT50416)

CRICOS Code: 108417M

PROGRAM

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

COL	JRS	ΕS	TR	UCT	URE

SITXHRM003*Lead and manage peopleSITXCCS007*Enhance customer service experiencesSITXMGT002*Establish and conduct business relationshipsBSBDIV501*Manage diversity in the workplaceSITXWHS003*Implement and monitor work health and safety practicesSITXFIN004*Prepare and monitor budgetsSITXGLC001*Research and comply with regulatory requirementsSITXFIN003*Manage finances within a budgetBSBMGT517*Manage operational planSITXHRM002*Roster staffSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCC001Prepare seafood dishesSITHCC002Prepare dishes using basic methods of cookerySITHCC003Prepare food to meet special dietary requirementsSITHCC004Prepare vegetable, fruit, egg and farinaceous dishesSITHCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements		Total # of units : 28 (*13 core; 15 elective units)
SITXMGT002*Establish and conduct business relationshipsBSBDIV501*Manage diversity in the workplaceSITXWHS003*Implement and monitor work health and safety practicesSITXFIN004*Prepare and monitor budgetsSITXGLC001*Research and comply with regulatory requirementsSITXFIN003*Manage finances within a budgetBSBMGT517*Manage operational planSITXHRM002*Roster staffSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC012Prepare seafood dishesSITHCCC013Prepare food to meet special dietary requirementsSITHCCC014Prepare food to meet special dietary requirementsSITHCCC020Manage business operational plansSSBOPS502Manage business operational plansSSBCMM511Communicate with influenceSITHCO04Develop menus for special dietary requirements	SITXHRM003	*Lead and manage people
BSBDIV501*Manage diversity in the workplaceSITXWHS003*Implement and monitor work health and safety practicesSITXWHS004*Prepare and monitor budgetsSITXFIN004*Research and comply with regulatory requirementsSITXFIN003*Manage finances within a budgetBSBMGT517*Manage operational planSITXHRM002*Roster staffSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC012Prepare seafood dishesSITHCCC013Prepare poulty dishesSITHCCC014Prepare dishes using basic methods of cookerySITHCCC015Prepare dishes using basic methods of cookerySITHCCC016Prepare secole, fruit, egg and farinaceous dishesSITHCCC017Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXCCS007	*Enhance customer service experiences
SITXWHS003*Implement and monitor work health and safety practicesSITXFIN004*Prepare and monitor budgetsSITXGLC001*Research and comply with regulatory requirementsSITXFIN003*Manage finances within a budgetBSBMGT517*Manage operational planSITXHRM002*Roster staffSITXMGT001*Monitor work operationsSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC012Prepare seafood dishesSITHCCC012Prepare poulty dishesSITHCCC014Use food preparation equipmentSITHCCC015Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC017Prepare seafood tishesSITHCCC018Prepare secks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXMGT002	*Establish and conduct business relationships
SITXFIN004*Prepare and monitor budgetsSITXGLC001*Research and comply with regulatory requirementsSITXFIN003*Manage finances within a budgetBSBMGT517*Manage operational planSITXHRM002*Roster staffSITXMGT001*Monitor work operationsSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC012Prepare seafood dishesSITHCCC012Prepare poulty dishesSITHCCC015Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC007Prepare secks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	BSBDIV501	*Manage diversity in the workplace
SITXGLC001*Research and comply with regulatory requirementsSITXFIN003*Manage finances within a budgetBSBMGT517*Manage operational planSITXHRM002*Roster staffSITXMGT001*Monitor work operationsSITXCOM005*Manage conflictSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC014Prepare poulty dishesSITHCCC055Prepare dishes using basic methods of cookerySITHCCC068Prepare food to meet special dietary requirementsSITHCCC0707Prepare seafood to meet special dietary requirementsSITHCCC078Prepare seafood to meet special dietary requirementsSITHCCC079Prepare food to meet special dietary requirementsSITHCCC0715Prepare seafood to meet special dietary requirementsSITHCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements		*Implement and monitor work health and safety practices
SITXFIN003*Manage finances within a budgetBSBMGT517*Manage operational planSITXHRM002*Roster staffSITXMGT001*Monitor work operationsSITXCOM005*Manage conflictSITXCC0008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC014Prepare poulty dishesSITHCCC055Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC007Prepare seatock, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXFIN004	*Prepare and monitor budgets
BSBMGT517*Manage operational planSITXHRM002*Roster staffSITXMGT001*Monitor work operationsSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC014Prepare poulty dishesSITHCCC015Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXGLC001	*Research and comply with regulatory requirements
SITXHRM002*Roster staffSITXMGT001*Monitor work operationsSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC014Prepare poulty dishesSITHCCC015Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC018Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXFIN003	*Manage finances within a budget
SITXMGT001*Monitor work operationsSITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC014Prepare poulty dishesSITHCCC015Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC018Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	BSBMGT517	*Manage operational plan
SITXCOM005*Manage conflictSITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC012Prepare poulty dishesSITHCCC011Use food preparation equipmentSITHCCC012Prepare dishes using basic methods of cookerySITHCCC013Prepare food to meet special dietary requirementsSITHCCC014Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC015Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXHRM002	*Roster staff
SITXCCS008*Develop and manage quality customer service practicesSITXFSA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC014Prepare poulty dishesSITHCCC015Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXMGT001	
SITXESA001Use hygenic practices for food safetySITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC014Prepare poulty dishesSITHCCC015Prepare poulty dishesSITHCCC016Use food preparation equipmentSITHCCC017Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXCOM005	*Manage conflict
SITHCCC020Work effectively as a cookBSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC014Prepare poulty dishesSITHCCC015Prepare poulty dishesSITHCCC016Use food preparation equipmentSITHCCC017Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMMS11Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXCCS008	
BSBTWK503Manage meetingsSITHCCC013Prepare seafood dishesSITHCCC012Prepare poulty dishesSITHCCC011Use food preparation equipmentSITHCCC005Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITXFSA001	Use hygenic practices for food safety
SITHCCC013Prepare seafood dishesSITHCCC012Prepare poulty dishesSITHCCC01Use food preparation equipmentSITHCCC05Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITHCCC020	Work effectively as a cook
SITHCCC012Prepare poulty dishesSITHCCC001Use food preparation equipmentSITHCCC005Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements		Manage meetings
SITHCCC001Use food preparation equipmentSITHCCC005Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements		Prepare seafood dishes
SITHCCC005Prepare dishes using basic methods of cookerySITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITHCCC012	
SITHCCC018Prepare food to meet special dietary requirementsSITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITHCCC001	Use food preparation equipment
SITHCCC008Prepare vegetable, fruit, egg and farinaceous dishesSITHCCC007Prepare stocks, sauces and soupsBSBOPS502Manage business operational plansBSBCRT511Develop critical thinking in othersBSBCMM511Communicate with influenceSITHKOP004Develop menus for special dietary requirements	SITHCCC005	Prepare dishes using basic methods of cookery
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		, , , ,
BSBOPS502 Manage business operational plans BSBCRT511 Develop critical thinking in others BSBCMM511 Communicate with influence SITHKOP004 Develop menus for special dietary requirements	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
BSBCRT511 Develop critical thinking in others BSBCMM511 Communicate with influence SITHKOP004 Develop menus for special dietary requirements	SITHCCC007	Prepare stocks, sauces and soups
BSBCMM511 Communicate with influence SITHKOP004 Develop menus for special dietary requirements		
SITHKOP004 Develop menus for special dietary requirements		· · · · · · · · · · · · · · · · · · ·
	BSBCMM511	Communicate with influence
SITHKOP005 Coordinate cooking operations		Develop menus for special dietary requirements
contract cooking operations	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

+61 7 3852 6967

• Trainers with over 25 years of experience



www.actb.com.au

CRICOS Code 03164M