

# SIT60322 Advance Diploma of Hospitality

## Course Description

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. 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 multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming services, cookery, food and beverage and gaming.

 National Code  
**SIT60322**

 CRICOS CODE  
**117805B**

 Intakes  
**Monthly**

 Duration  
**104 Weeks**

 Delivery Mode:  
On campus and training kitchen & 76 hours of work placement in an industry workplace.

## Career Pathway for the new Graduates

- Entry-Level Management
- Operations Manager or Supervisor
- Specialization in Hospitality Areas
- Such as, Sales and Marketing Manager
- Event Coordinator
- Human Resources Manager.
- Entrepreneurship/Own Business

## Entry Requirements:

**Age:**  
18 years or older

**Education:**  
Completion of Year 12 or  
Equivalent

**English:**  
IELTS: 6.0 or PTE: 52



## Course Structure

The students enrolled in this course are required to complete 33 units of competency to attain a qualification.

### 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

BSBCMM411	Make a presentation
BSBOPS502	Manage business operational plans
BSBSUSS511	Develop workplace policies and procedures for sustainability
BSBTEC301	Design and produce business documents
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC042*	Prepare food to meet special dietary requirements
SITHKOP013*	Plan cooking operations
SITXFSA006	Participate in safe food handling practices
SITHCCC031	Prepare vegetarian and vegan dishes
SITXCOM010	Manage conflict
SITXFSA005	Use hygienic practices for food safety
SITXHRM008	Roster staff