SIT50422 Diploma of Hospitality Management

National Code
SIT50422

CRISCOS CODE
111654E

Intakes
Monthly

Duration
104 Weeks

Delivery Mode:
on campus and training kitchen & 192 hours of work placement in an industry workplace

Course Description

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 industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafes, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

Possible job titles include:

· Banquet Or Function Manager
· Bar Manager
· Cafe Manager
· Chef De Cuisine
· Chef Patissier
· Club Manager
· Executive Housekeeper
· Front Office Manager
· Gaming Manager
· Kitchen Manager
· Motel Manager
· Restaurant Manager
· Sous Chef
· Unit Manager Catering Operations.

Entry Requirements

Age:
18 years or older

Education:
Completion of Year 12 or Equivalent

English:
IELTS: 6.0 or PTE: 52

Career Pathway forthe new Graduates:

• Hotel Manager
• Restaurant Manager
• Event Coordinator
• Front Office Manage

MELBOURNE Metro College

Course Structure

The students enrolled in this course are required to complete 28 units of competency to attain a qualification.

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
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices

Elective units

BSBCMM411	Make a presentation
BSBOPS502	Manage business operational plans
BSBSUS511	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
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC040	Prepare and serve cheese
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC043*	Work effectively as a cook
SITXFSA006*	Participate in safe food handling practices
SITHKOP015*	Design and cost menus
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA008*	Develop and implement a food safety program