



SIT60322

Advance Diploma of Hospitality Management



National Code
SIT60322



CRICOS CODE
117805B



Intakes
Monthly



Duration
104 Weeks



Delivery Mode

This course is delivered over a total of 104 weeks that includes:
80 weeks of scheduled structured face to face delivery (8 terms of 10 weeks each) including 78 Weeks training & assessment
2 weeks of work placement (48 hours)
Up to 24 weeks of terms breaks and public holidays in between.
Holiday weeks and breaks may vary depending upon the intake date, but the volume of learning will remain the same.

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
SITXMGT004	Monitor work operations
SITXMGT005	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
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
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

Course Description

This qualification is designed for senior hospitality managers who combine advanced industry knowledge with specialised leadership skills to oversee operations and make strategic business decisions.

It prepares individuals to work across various hospitality sectors including restaurants, hotels, motels, catering, clubs, pubs, cafés, and coffee shops while developing expertise in accommodation services, cookery, food and beverage, and gaming.

Entry Requirements:

Age:

18 years or older

Education:

Completion of Year 12 or Equivalent

English:

IELTS: 6.0 or PTE: 52

Career Pathway for the new Graduates:

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

How to Apply

Application for the admission into Melbourne Metro College is simple and can be completed *online via Melbourne Metro College website.*

Step 1: Ready to Apply

You can submit your application online on the MMC website or via your agent.



Step 2: Preparing your supporting documents

When applying, you can submit your supporting documents. This Include:

- Academic Transcript
- Diploma / Certification of Completion
- CV
- A copy of your passpor

Step 3: Meeting Academic requirement

English Requirements

