

# HOSPITALITY

## INTERNATIONAL STUDENTS



### SIT50416 | Diploma of Hospitality Management

CRICOS code: 094445D | Release 1 (03/Mar/2016)

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, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

*No licensing, legislative or certification requirements apply to this qualification at the time of publication.*

Location <small>Subject to change at the time of enrolment</small>	601 Bourke Street, Melbourne , VIC 3000
Duration	52 weeks including holidays
Tuition Weeks	42 weeks
Delivery and Assessment mode	Face-to-face; combination of theory, practical and/or project assessments
Prerequisite / Entry requirements	<ul style="list-style-type: none"> <li>• Completion of year 11 or equivalent. (Subject to the assessment and approval of ATMC Admission team.)</li> <li>• Applicants must be 18 years of age and above</li> <li>• Successful completion of Pre-training review (PTR)</li> <li>• English Proficiency: Score of IELTS 6.0 or equivalent</li> <li>• English Language, Literacy, and Numeracy (LLN) skills appropriate to the course requirements. Visit <a href="http://vet.atmc.edu.au/lln-english-requirements">vet.atmc.edu.au/lln-english-requirements</a> for details</li> </ul>
Work-based training / Work placement	NIL
Possible pathways for further study	Advanced Diplomas in SIT training package <i>(Qualification not offered at ATMC)</i>
Possible occupational outcomes	Accommodation and Hospitality Managers including Banquet or Function Manager, Bar Manager, Café Manager, Club Manager, Executive Housekeeper, Front Office Manager, Gaming Manager, Kitchen Manager, Motel Manager, Restaurant Manager, Unit Manager Cater in Operations.

Fees & Charges	Offshore international	Onshore international
Tuition fee	\$6,500	\$5,600
Administration fee	\$200	\$200
Materials fee	\$450	\$450

\*Tuition fees and other course related fees are not subject to change once a student has enrolled.  
All equipment & resources are at student's expense

### Units of Competency

#### CORE:

BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices

#### ELECTIVE:

SITHIND001	Use hygienic practices for hospitality service
SITHIND004	Work effectively in hospitality service
SITHACS008	Provide accommodation reception services
SITTTSL002	Access and interpret product information
SITTTSL010	Use computerised reservations or operations systems
BSBADM502	Manage meetings
SITXCCS005	Provide club reception services
SITXCRI001	Respond to a customer in crisis
BSBITU306	Design and produce business documents
BSBCMM401	Make a presentation
SITXHRM004	Recruit, select and induct staff
SITXINV003	Purchase goods
SITXINV004	Control stock
SITHKOP007	Design and cost menus
SITXFSA004	Develop and implement a food safety program