



SIT50416 - Diploma of Hospitality Management

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

JOB ROLES/ EMPLOYMENT OUTCOMES

- Banquet or function manager Bar Manager Café Manager
- Front Office Manager Restaurant Manager

COURSE ENTRY REQUIREMENT

If your first language is not English, you must satisfy one of the following English language proficiency requirements:

- International English Language Testing System (IELTS), academic module - score of 5.5 with no individual score less than 5.0. NOTE: All applicants from AL3 countries must sit an IELTS test.
- Test of English as a Foreign Language (TOEFL) - minimum score of 530 for the paper based test; 197 for the computer based; 71 for the internet based test
- Other English proficiency documentation or test reports will be reviewed as per the Australian Department of Immigration and Border Protection refer to link below for details <http://www.border.gov.au/Trav/Stud/More/Student-Visa-English-Language-Requirements>

QUALIFICATION RULES AND UNITS OF COMPETENCY

28 units in Total: 13 core units + 15 elective units

The following lists of units of competency have been selected as being an appropriate



combination and suitable for industry required outcomes:

SITXFSA001 Use hygienic practices for food safety is the **pre-requisite unit** for all units identified with a *

SITHFAB002 Provide responsible of alcohol is the **pre-requisite unit** for all units identified with a **

Code	Unit Title	C/E
BSBDIV501	Manage diversity in the workplace	C
BSBMGT517	Manage operational plan	C
SITXCCS007	Enhance the customer service experience	C
SITXCCS008	Develop and manage quality customer service practices	C
SITXCOM005	Manage conflict	C
SITXFIN003	Manage finances within a budget	C
SITXFIN004	Prepare and monitor budgets	C
SITXGLC001	Research and comply with regulatory requirements	C
SITXHRM002	Roster staff	C
SITXHRM003	Lead and manage people	C
SITXMGT001	Monitor work operations	C
SITXMGT002	Establish and conduct business relationships	C
SITXWHS003	Implement and monitor work health and safety practices	C
SITHIND001	Use hygienic practices for hospitality service	Gp A
SITXFSA001	Use hygienic practices for food safety	Gp C
SITXINV003	Purchase goods	Gp C
SITXINV004	Control stock	Gp C
*SITHKOP003	Plan and display buffets	Gp C
SITHKOP004	Develop menus for special dietary requirements	Gp C
*SITHKOP005	Coordinate cooking operations	Gp C
SITHKOP006	Plan catering for events or functions	Gp C
SITHKOP007	Design and cost menus	Gp C
SITHKOP008	Select catering systems	Gp C
SITHIND004	Work effectively in hospitality service	Gp B
BSBITU203	Communicate electronically	Gp C
SITEEVT005	Plan in-house events or functions	Gp C
BSBRK501	Manage risk	Gp C
SITXHRM006	Monitor staff performance	Gp C



ELECTIVE UNITS – MAY SELECT A TOTAL of 13 UNITS from any of the below		
Commercial Cookery and Catering		
*SITHCCC005	Produce dishes using basic methods of cookery	Gp C
*SITHCCC006	Prepare appetisers and salads	Gp C
*SITHCCC007	Prepare stocks, sauces and soups	Gp C
*SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	Gp C
*SITHCCC012	Prepare poultry dishes	Gp C
*SITHCCC013	Prepare seafood dishes	Gp C
*SITHCCC014	Prepare meat dishes	Gp C
*SITHCCC018	Prepare food to meet special dietary requirements	Gp C
*SITHCCC019	Produce cakes, pastries and breads	Gp C
*SITHCCC020	Work effectively as a cook	Gp B
First Aid		
HLTAID003	Provide first aid	Gp C
Food and Beverage		
SITHFAB002	Provide responsible of alcohol	Gp C
**SITHFAB003	Operate a bar	Gp C

- *Other electives can also be selected according to the qualification rule.*

LEARNING PERIOD

The anticipated time to complete the course is **52 weeks**, however, the completion time will vary depending upon the individual learner, the delivery mode, and whether or not Credit Transfers or Recognition of Prior Learning(RPL) apply.

Assessments will be conducted through a combination of /and /or a variety of methods. These may include but are not limited to Demonstration/Simulation, Practical Activities, Project Work, Third Party Feedback, Oral/Written and/or Questions.

Both knowledge assessment and practical are required to be completed with a competent outcome of each unit to achieve your certificate.



PRACTICAL PLACEMENT

Apart of this course, there is a minimum of 36 complete service periods (SITHIND004) of mandatory work placement required to achieve this course. Students will be supervised and guided by experience professionals who work at the facility. Trainers / Assessors will visit the workplace.

- Minimum number of shifts may vary according to the choice of electives.

DELIVERY AND ASSESSMENT

1. Classroom/ Face to Face
2. Workshop sessions
3. Online

Training and Assessment will be conducted through a combination of blended learning environments. Both knowledge and practical assessments are required to be completed with a competent outcome for each unit to achieve your certificate.

PATHWAYS

After completing this course, students may work in the hospitality industry or take further studies such as SIT60316 Advanced Diploma of Hospitality Management.

RECOGNITION OF PRIOR LEARNING

Recognition of Prior Learning (RPL) is a process through which a candidate may be granted recognition or partial recognition towards a formal qualification. The recognition occurs through demonstration of skills and knowledge gained through paid or unpaid work and general life experience. Candidates who believe might have gained skills through any of these methods are encouraged to contact our RPL Officers and enquire on the qualification options, admission and assessment process. In most cases the RPL process will cost less than formal training.

CERTIFICATE ISSUE

A certificate is issued where all 28 units have been deemed competent. A statement of attainment is issued when only some units are deemed competent and the course is not completed in full.

Issuing of your certificate and or statement of attainment occurs within 30 days of last unit being deemed competent, however this may be delayed in the event that you have not provided your Unique Student Identifier (USI) or you have an outstanding debts not finalised.

FEES AND CHARGES

Refer to our fees and charges brochure. Payment plans are available.

ENROLMENT

To enrol please contact our Admissions Officers:

151 Wellington Road, East Brisbane, QLD 4169 **PH:** 07 3164 7070 **F:** 07 3891 6433 **E:** info@nec.edu.au

Or visit our website www.nec.edu.au to submit an enquiry or enrolment request

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