



SIT50313 DIPLOMA OF HOSPITALITY

COURSE DESCRIPTION

This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations.

They operate independently, have responsibility for others and make a range of operational business decisions. This course is targeted to learners already working in the hospitality industry, seeking to upgrade their skills and knowledge.

COURSE DELIVERY

This course is delivered face-to-face.

POTENTIAL JOB OUTCOMES

Banquet or function manager, chef de cuisine, chef patisser, executive housekeeper, front office manager, gaming manager, kitchen manager, motel manager, restaurant manager, sous chef, unit manager [catering operations].

ENTRY REQUIREMENTS

There are no prerequisites for this qualification.

COURSE UNITS

BSBDIV501A	Manage Diversity in the Workplace
BSBMGT515A	Manage Operational Plan
SITXCCS401	Enhance the Customer Service Experience
SITXCCS501	Manage Quality Customer Service
SITXCOM401	Manage Conflict
SITXFIN402	Manage Finances within a Budget
SITXFIN501	Prepare and Monitor Budgets
SITXGLC501	Research and Comply with Regulatory Requirements
SITXHRM401	Roster Staff
SITXHRM402	Lead and Manage People
SITXMGT401	Monitor Work Operations
SITXMGT501	Establish and Conduct Business Relationships
SITXWHS401	Implement and Monitor Workplace Health and Safety Practices

*Course units are subject to change.

