

# KING'S INSTITUTE OF MANAGEMENT AND TECHNOLOGY



CRICOS Provider Code: 03105M

RTO Provider Code: 31766

## **SIT50416** *Diploma of Hospitality Management*

CRICOS CODE 091059E

### COURSE STRUCTURE

#### DURATION

70 Weeks

- 60 weeks study plus 10 weeks holiday

#### QUALIFICATION

SIT50416 Diploma of Hospitality Management

#### CAREER OUTCOME

This qualification provides the skills and knowledge for an individual to be competent as a manager in any hospitality functional area. This individual would possess a sound theoretical knowledge base and be able to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate their own work and/or the work of their team. Work will be undertaken in various hospitality settings, such as restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.

#### ENTRY REQUIREMENTS

For entry into the Diploma of Hospitality Management, candidates are required to be 18 years of age or older, to have satisfactory completion of primary and secondary education of approximately 12 years of duration and possess an English language proficiency of IELTS 5.5, TOEFL 530 or equivalent.

#### TUITION FEES

SIT50416 Diploma of Hospitality Management .....	AUD \$16,500
ENROLMENT FEES.....	AUD \$350
MATERIALS FEES .....	AUD \$1,000
<b>TOTAL COURSE FEE .....</b>	<b>AUD \$17,850</b>

## COURSE UNITS

UNIT CODE	UNIT OF COMPETENCY NAME	FIELD
BSBDIV501	Manage diversity in the workplace	Core
BSBMGT517	Manage operational plan	Core
SITXCCS007	Enhance the customer service experiences	Core
SITXCCS008	Develop and manage quality customer service practices	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core
SITXFIN004	Prepare and monitor budgets	Core
SITXGLC001	Research and comply with regulatory requirements	Core
SITXHRM002	Roster staff	Core
SITXHRM003	Lead and manage people	Core
SITXMGT001	Monitor work operations	Core
SITXMGT002	Establish and conduct business relationships	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
SITXFSA001	Use hygienic practices for food safety	Elective and Prerequisite
SITHKOP005	Coordinate cooking operations	Elective
SITHCCC005	Prepare dishes using basic methods of cookery	Elective
SITHCCC006	Prepare appetisers and salads	Elective
SITHCCC007	Prepare stocks, sauces and soups	Elective
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	Elective
SITHCCC012	Prepare poultry dishes	Elective
SITHCCC013	Prepare seafood dishes	Elective
SITHCCC014	Prepare meat dishes	Elective
SITHCCC018	Prepare food to meet special dietary requirements	Elective
SITHCCC019	Produce cakes, pastries and breads	Elective
BSBCMM401	Make a presentation	Elective
BSBITU201	Produce simple word processed documents	Elective
BSBITU203	Communicate electronically	Elective
BSBITU302	Create electronic presentations	Elective

## LEARNING OUTCOMES

### Learning outcomes include:

- Create strategies for better performance management and improved productivity and profits
- Manage the ongoing relationship with a customer
- Use and understand the accounting terminology and financial statements
- Be an effective and proactive member of an innovative team
- Use spread sheet software to complete business tasks and to produce complex document
- Determine individual and team development needs and facilitate the development of the work group
- Design and develop business documents using complex technical features of word processing software
- Identify risks and to apply established risk management processes
- Analyse the workplace in relation to the environmentally sustainable work practices and to implement improvements and monitor their effectiveness