

SIT50313 Diploma of Hospitality

(Stream: Hospitality Management)



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. The hospitality management focused stream targets those who may wish to develop a career in hospitality management with a focus on front of house and administrative management.

CRICOS Course Code: 088846D

Employment Pathways:

Front office manager

Motel manager

Restaurant manager

International Fees:

Tuition Fee: \$14,000

Administration Fee: \$300

Students are also required to purchase Overseas Student Health Cover (OSHC)

Entry Requirements:

Student visa applicants are required to provide the results of an English language test. ASMI will accept test results from the following specified English language tests for student visa purposes taken in any country:

- The TOEFL Paper-Based Test (TOEFL PBT)
- Pearson Test of English (PTE) Academic
- Cambridge English: Advanced (CAE) test (also known as Certificate in Advanced English).

Students are required to reach a minimum level of English, for example: IELTS 5.5 (with no individual band less than 5.0) or TOEFL 530 or ISLPR 2+. For further advice or assistance, please contact the International Student Manager.

It is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering this qualification.

Core Units:

**13 core 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 work health and safety practices
Elective Units: <i>*15 elective units</i>	BSBADM502B	Manage meetings
	BSBCMM401A	Make a presentation
ELECTIVE UNIT SELECTION MAY BE CONTEXTUALISED TO SUIT BUSINESS REQUIREMENTS	BSBITU201A	Produce simple word processed documents
	BSBITU203A	Communicate electronically
	BSBMGT516C	Facilitate continuous improvement
	BSBWOR203B	Work effectively with others
	BSBWOR204A	Use business technology
	SITHIND201	Source and use information on the hospitality industry
	SITHIND301	Work effectively in hospitality service
	SITXCCS303	Provide service to customers
	SITXFSA101	Use hygienic practices for food safety
	SITXHRM501	Recruit, select and induct staff
	SITXINV201	Receive and store stock
	SITXINV401	Control stock
	SITXWHS301	Identify hazards, assess and control safety risks

Classroom

Duration	Delivery Mode	Assessment Methods	Location
34 weeks (full time)	Face to Face ¹	Written assessment	Sydney
<i>Includes scheduled tutorials / assignment resits and term breaks</i>	Theory (online delivery)	Portfolio of evidence	
		Practical observation	

¹Students are required to find their own work placement and must complete a minimum of 36 shifts.

Materials Required:

Students are required to have access to a computer with suitable word processing software and will require access to the internet for research purposes.

Educational Pathways:

After successful completion of this qualification, individuals could progress to SIT60313 Advanced Diploma of Hospitality or higher education qualifications in management (Please note: further study is subject to visa requirements).

Course Credits:

Students may seek to have a unit(s) of competency formally recognised by transfer credit or recognition of prior learning. Duration of study may be affected where credit(s) are obtained and may affect your student visa.

Contact Us:

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