SIT50416 - Diploma of Hospitality Management (Administration Management)
CRICOS Course Code: 091076D

ASMI

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.

EMPLOYMENT PATHWAYS	Banquet or Function Manager, Bar or Café Manager, Chef de Cuisine, Chef Patissier, Club, Front Office or Kitchen Manager, Motel or Restaurant Manager, Sous Chef.
EDUCATIONAL PATHWAYS	After successful completion of this qualification, students may have the opportunity to progress into SIT60316 - Advanced Diploma of Hospitality Management.
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.
COURSE CREDIT	Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications. Credit reduces the amount of learning required to achieve a qualification and may be acquired through Credit Transfer or Recognition of Prior Learning (RPL).

ENTRY REQUIREMENTS

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

Students must be over 18 years of age. 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: 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.

DELIVERY MODELS

Classroom Based - offered in Brisbane and Sydney, combination of classroom and online delivery (combination of training and assessment delivery methods, including written assessment, portfolio of evidence and practical observation), 52 weeks full time.

RPL - offered in Australia, external based (combination of assessment of written evidence, practical observation and competency conversations), duration and fees will be determined by quality of evidence submitted and amount of gap training required. For more information on the RPL process please visit our website asmitraining.edu.au.

FEES AND FUNDING ARRANGEMENTS

Classroom Based (Fee for Service): Administration Fee: $100.00, Resource Fees: $120.00, Tuition Fees: $7130.00.

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CORE UNITS

Students must successfully complete all 13 mandatory core units in order to achieve this qualification:

- 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 UNITS

Students must successfully complete 15 elective units of competency in order to achieve this qualification:

- SITHIND001 Use hygienic practices for hospitality service
- SITHIND004 Work effectively in hospitality service
- BSBADM502 Manage meetings
- BSBCMM401 Make a presentation
- BSBITU302 Create electronic presentations
- BSBSUS501 Develop workplace policy and procedures for sustainability
- HLTAID003 Provide first aid
- SITHFAB002 Provide responsible service of alcohol
- SITXHRM006 Monitor staff performance
- SITXHRM004 Recruit, select and induct staff
- SITXINV003 Purchase goods
- SITXINV004 Control stock
- BSBRSK501 Manage risk
- SITXWHS002 Identify hazards, assess and control safety risks
- SITHIND002 Source and use information on the hospitality industry

CONTEXTUALISATION

Elective unit selection may be contextualised to business requirements. All electives chosen must contribute to a valid, industry-supported vocational outcome.

CONTACT US

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