

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 Pâtissier, 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 applying to access funded places will be required to meet the eligibility requirements applicable to the funding program, this may include undertaking a Language, Literacy and Numeracy test.

DELIVERY MODELS

Workplace Based - offered in Queensland, workplace based (combination of training and assessment delivery methods, including written assessment, portfolio of evidence, logbook and practical observation), 12 months full time or 24 months part 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

Workplace Based (Fee for Service): Administration Fee: \$30.00, Tuition Fees: \$4,000.00
RPL: Administration Fee: \$30.00, Tuition Fees: \$3,000.00

Workplace Based (Higher Level Skills - for eligible students) - Administration Fee: \$30.00, Contribution Fees: \$350.00, Concessional Contribution Fees (for eligible students): \$275.00. Refer to the [Higher Level Skills Fact Sheet](#) for more information.

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:

- BSBSUS501 Develop workplace policy and procedures for sustainability
- SITHFAB003 Operate a bar
- SITHFAB004 Prepare and serve non-alcoholic beverages
- SITHFAB011 Provide advice on beers, spirits and liqueurs
- SITHFAB014 Provide table service of food and beverage
- SITHFAB016 Provide advice on food
- SITXFIN001 Process financial transactions
- SITHIND002 Source and use information on the hospitality industry
- SITHIND004 Work effectively in hospitality service
- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices
- SITXFSA004 Develop and implement a food safety program
- SITXHRM004 Recruit, select and induct staff
- SITXHRM006 Monitor staff performance
- SITXINV004 Control stock

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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