SIT60316 - Advanced Diploma of Hospitality Management

ASMI

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

EMPLOYMENT PATHWAYS	Area or Operations Manager, Café Owner or Manager, Club Secretary or Manager, Executive Chef or Sous Chef, Food and Beverage Manager, Head Chef.
EDUCATIONAL PATHWAYS	After successful completion of this qualification, students may have the opportunity to progress into BSB51915 - Diploma of Leadership and 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: $7,000.00
RPL: Administration Fee: $30.00, Tuition Fees: $5,250.00

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.

ASMI

CORE UNITS

Students must successfully complete all 16 mandatory core units in order to achieve this qualification:

- BSBDIV501 Manage diversity in the workplace
- BSBFIM601 Manage finances
- BSBMGT517 Manage operational plan
- BSBMGT617 Develop and implement a business plan
- SITXCCS008 Develop and manage quality customer service practices
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets
- SITXFIN005 Manage physical assets
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM003 Lead and manage people
- SITXHRM004 Recruit, select and induct staff
- SITXHRM006 Monitor staff performance
- SITXMGT001 Monitor work operations
- SITXMGT002 Establish and conduct business relationships
- SITXMPR007 Develop and implement marketing strategies
- SITXWHS004 Establish and maintain a work health and safety system

ELECTIVE UNITS

Students must successfully complete 17 elective units of competency in order to achieve this qualification:

- BSBADM502 Manage meetings
- BSBFIA301 Maintain financial records
- BSBITU201 Produce simple word processed documents
- BSBITU203 Communicate electronically
- BSBITU306 Design and produce business documents
- BSBMGT516 Facilitate continuous improvement
- BSBRES401 Analyse and present research information
- BSBWOR204 Use business technology
- SIRXSLS001 Sell to the retail customer
- SITHIND002 Source and use information on the hospitality industry
- SITHIND004 Work effectively in hospitality service*
- SITXCOM004 Address protocol requirements
- SITXCOM005 Manage conflict
- SITXFSA001 Use hygienic practices for food safety
- SITXINV004 Control stock
- SITXMG003 Manage projects
- SITXWHS001 Participate in safe work practice

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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