

SIT60322 - Advanced Diploma of Hospitality Management

(CRICOS Course Code: 110353D)

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.

EMPLOYMENT PATHWAYS

Work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

EDUCATIONAL OUTCOMES

After successfully completion of this qualification, students may have the opportunity to progress into Advanced Diploma of Hospitality Management

MATERIALS REQUIRED

All students are required to have access to a computer and the Microsoft Office suite, Chef whites and Knives

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 Transfer and Recognition of Prior Learning (RPL) reduces the amount of learning required to achieve a qualification.

ENTRY REQUIREMENTS

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 6.5 (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, classroom and workplace-based (combination of training and assessment delivery methods, including written assessment, portfolio of evidence.

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.

FEE AND FUNDING ARRANGEMENTS

Option 1

(104 weeks Certificate III in Commercial Cookery + Certificate IV in Commercial Cookery + Diploma of Hospitality Management Package) Administration Fee: \$100.00, Resource Fees: \$470.00, Tuition Fees: \$19,000.00

Option 2

(135 weeks Certificate III in Commercial Cookery + Certificate IV in Commercial Cookery + Diploma of Hospitality Management + Advanced Diploma of Hospitality Management Package) Administration Fee: \$100.00, Resource Fees: \$600.00, Tuition Fees: \$22,500.00

CONTACT US

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ASMI



CORE UNITS

BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMG004	Monitor work operations
SITXMG005	Establish and conduct business relationships
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system

ELECTIVE UNITS

SITXFSA005	Use hygienic practices for food safety
SITHKOP013*	Plan cooking operations
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITXFSA006	Participate in safe food handling practices
HLTAID011	Provide First Aid
SITXINV008	Control stock
BSBTWK501	Lead diversity and inclusion
SITXHRM008	Roster staff
SITXWHS007	Implement and monitor work health and safety practices

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