Diploma of Hospitality Management
SIT50416

Are you willing to be part of one of the most exciting industries in the world?

If you love people and travel, it’s hard to go past a career in hospitality. You will learn how the hospitality industry operates, how to manage finances and physical assets, manage people and lead teams, implement business and operational plans, develop and monitor staff performance, and how to establish and develop business relationships.

Whether you are currently working in the hospitality industry and want to earn a nationally recognised qualification or you are completely fresh to hospitality, this course will cater to you.

Get proactive and earn a place in the job of your dreams!

Course Requirements
To achieve a Diploma of Hospitality Management 28 units must be completed including all 13 core units and 15 elective units.

- SITXCCS007 Enhance customer service experiences
- SITXMGT002 Establish and conduct business relationships
- SITXWHS003 Implement and monitor work health and safety practices
- SITXHRM003 Lead and manage people
- SITXCOM005 Manage conflict
- BSBDIV501 Manage diversity in the workplace
- SITXFIN003 Manage finances within a budget
- BSBMGT517 Manage operational plan
- SITXCCS008 Develop and manage quality customer service practices
- SITXMGT001 Monitor work operations
- SITXFIN004 Prepare and monitor budgets
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM002 Roster staff
- SITXFSA001 Use hygienic practices for food safety
- SITHIND004 Work effectively in hospitality service
- SITEEVT001 Source and use information on the events industry
- SITEEVT008 Manage event staging components
- SITXFIN002 Interpret financial information
- SITXMGT003 Manage projects
- BSBWRT401 Write complex documents
- SITXHRM004 Recruit, select and induct staff
- BSBCM401 Make a presentation
- BSBADM502 Manage meetings

Your New Career
Department Supervisor/Manager
Hotel Manager
Restaurant Manager
Club Manager
Kitchen Manager

Entry Requirements
There are no prerequisites for entry into this course. Talk to an Aurora Training Institute representative today and discuss your pathway to this exciting qualification.
Elective Streams – students select only one stream from below.

Management
- BSBMGT401: Show leadership in the workplace
- SITXHRM006: Monitor staff performance
- BSBRSK501: Manage risk
- BSBMGT516: Facilitate continuous improvement
- BSBLDR403: Lead team effectiveness

Restaurant Manager
- SITHFAB002: Provide responsible service of alcohol
- SITXHRM006: Monitor staff performance
- BSBRSK501: Manage risk
- SITHFAB004: Prepare and serve non-alcoholic beverages*
- SITHFAB005: Prepare and serve espresso coffee*

Club Manager
- SITHFAB002: Provide responsible service of alcohol
- SITXHRM006: Monitor staff performance
- BSBRSK501: Manage risk
- SITHFAB003: Operate a bar^*
- SITHGAM001: Provide responsible gambling services

Kitchen Manager
- SITXFSA002: Participate in safe food handling practices
- SITXHRM006: Monitor staff performance
- BSBRSK501: Manage risk
- SITXINV004: Control stock
- SITXKOP007: Design and cost menus

*Prerequisite is SITXFSA001 Use hygienic practices for food safety
^Prerequisite is SITHFAB002 Provide responsible service of alcohol

Course Duration / Method of Delivery
This course is delivered over 12 months with a flexible learning approach. Content is delivered online with weekly trainer support sessions at Brisbane, Gold Coast and Toowoomba campuses.

Payment Method / Cost $5,000
Flexible payment options are available.
Please contact Aurora Training Institute for further information.

Call or email us and enrol today!
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