

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
BSBCMM401	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.





Diploma of Hospitality Management continued SIT50416

Elective Streams – students select only one stream from below.

Management

BSBMGT401	Show leadership in the workplace
SITXHRM006	Monitor staff performance
BSBR501	Manage risk
BSBMGT516	Facilitate continuous improvement
BSBLDR403	Lead team effectiveness

Restaurant Manager

SITHFAB002	Provide responsible service of alcohol
SITXHRM006	Monitor staff performance
BSBR501	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
BSBR501	Manage risk
SITHFAB003	Operate a bar*^
SITHGAM001	Provide responsible gambling services

Kitchen Manager

SITXFSA002	Participate in safe food handling practices
SITXHRM006	Monitor staff performance
BSBR501	Manage risk
SITXINV004	Control stock
SITHKOP007	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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