



DIPLOMA OF HOSPITALITY MANAGEMENT

SIT50416
CRICOS CODE 091037M



The Diploma of Hospitality Management is ideal for students who are interested in developing advanced hospitality skills. The diploma has a strong focus on management and improves business operations through a modern and systematic approach. Students will experience practical training in the on-site training bar and will enjoy our modern theory classrooms. As part of the practical training, students will develop skills in bar operation, the preparation and serving of espresso coffee and in the serving of food and beverages. The units within this qualification reflect the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills to coordinate hospitality operations. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. Possible job titles include; bar manager, café manager, front office manager, kitchen manager, restaurant manager, sous chef or unit manager catering operations. Post qualification, students will operate independently, have responsibility for others and make a range of operational business decisions. Some potential employers could include restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

To make sure students truly understand their new skills, QTHC hosts and manages a charity function each semester. All diploma students are required to participate in the planning and management of the event during their last semester. Our trainers will work with the students at the event and use the experience as an observation tool to assess and evaluate each students' skills. In previous years, students have said that participating in the event is both a fun and rewarding experience.

COURSE INFORMATION

CAMPUS Adelaide and Sydney	INTAKE DATES January, April, July & October	DURATION 104 weeks full time or 28 weeks full time if completed SIT40516 Certificate IV in Commercial Cookery.	ENTRY REQUIREMENTS <ul style="list-style-type: none">• Must be over 18 years of age at the time of course commencement• IELTS band 5.5 or equivalent• Year 12 completion or equivalent	CORE UNITS	BSBDIV501 BSBMGT517 SITXCCS007 SITXCCS008 SITXCOM005 SITXFIN003 SITXFIN004 SITXGLC001 SITXHRM002 SITXHRM003 SITXMGTO01 SITXMGTO02 SITXWHS003	Manage diversity in the workplace Manage operational plan Enhance customer service experiences Develop and manage quality customer service practices Manage conflict Manage finances within a budget Prepare and monitor budgets Research and comply with regulatory requirements Roster staff Lead and manage people Monitor work operations Establish and conduct business relationships Implement and monitor work health and safety practices
					SITXFSA001	Use hygienic practices for food safety
					SITHCCC020	Work effectively as a cook
					SITHCCC001 SITHCCC005 SITHCCC006 SITHCCC007 SITHFAB002 SITXHRM006 SITXMPR007 BSBSUS401	Use food preparation equipment Prepare dishes using basic methods of cookery Prepare appetisers and salads Prepare stocks, sauces and soups Provide responsible service of alcohol Monitor staff performance Develop and implement marketing strategies Implement and monitor environmentally sustainable work practices
					SITHCCC008 SITHCCC012 SITHCCC013 SITHCCC014 SITHCCC018	Prepare vegetable, fruit, egg and farinaceous dishes Prepare poultry dishes Prepare seafood dishes Prepare meat dishes Prepare food to meet special dietary requirements
					DELIVERY MODE <ul style="list-style-type: none">• Classes scheduled 3 days per week• Theoretical and practical training (classroom & training bar)	
					ASSESSMENT Written assessments, projects, observations and practical assessments	
					RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER Both RPL and Credit Transfer can be equested for this qualification	
					PACKAGING RULES 28 units must be completed: 13 core units 15 elective units, consisting of: <ul style="list-style-type: none">• 1 unit from Group A• 1 unit from Group B	
					ELECTIVE	