



SIT60316

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code: 097459G

This advanced diploma course offers exceptional learning experienced for students dedicated to a successful career in hospitality management. Setting you up for management roles across a range of venues and companies, you'll uncover the unique skill set required for delivering exceptional hospitality. The course will give you a broad understanding of hospitality and allow you to explore theoretical concepts to support your hospitality expertise. You'll develop key skills in business planning, asset management, finance, human resources and marketing to open a wide variety of employment opportunities.

CAREER OUTCOMES

- Area manager or operations manager
- Café owner or manager
- Club secretary or manager
- Executive chef
- Executive housekeeper
- Executive sous chef
- Food and beverage manager
- Head chef
- Motel owner or manager
- Rooms division manager

COURSE OUTCOME

SIT60316 Advanced Diploma of Hospitality Management

COURSE OVERVIEW

The students who complete this course successfully can perform as a highly skilled senior manager after successful completion of this course. You will be able to use a broad range of hospitality skills combined with specialised managerial skills and you will have substantial knowledge of industry to coordinate hospitality operations. You will be able to operate with significant autonomy and may be responsible for making strategic business management decisions. This course also provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafes, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

COURSE STRUCTURE

This course contains 33 units in total.

Number of Core units = 16

Number of Elective units = 17

CORE UNITS

Unit Code	Unit Name
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

Unit Code	Unit Name
SITHIND001	Use hygienic practices for hospitality service
SITHKOP005	Coordinate cooking operations
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC002	Prepare and present simple dishes
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXINV004	Control stock
BSBITU312	Create electronic Presentations
BSBCMM401	Make a presentation
SITXCCS007	Enhance customer service experiences
SITXINV002	Maintain the quality of perishable items
SITXHRM002	Roster staff
SITXCOM005	Manage conflict
SITHIND002	Source and use information on the hospitality industry
BSBFIA303	Process accounts payable and receivable
SITXWHS003	Implement and monitor work health and safety practices

CAMPUS LOCATION - QLD

2/35 Manilla St, East Brisbane

PRACTICAL TRAINING LOCATIONS - QLD

Mansfield, St Lucia, South Bank

INTAKE DATES – 2020/21

01 June 2020
24 August 2020
16 November 2020
22 February 2021
31 May 2021

DURATION

Total course duration is 96 weeks, including 12 weeks of student break.

WORKLOAD

Full time – 20 hours per week



STUDY MODE

- Classroom Training
- Kitchen Practical Training

STUDY COST

Total Course Cost: \$15,900

Tuition Fee: \$14,900

Non-Tuition Fee: \$1,000

(Non-Tuition fees include admin fees, hospitality staff uniform, chef uniform and chef knife kit)

WHAT YOU NEED TO KNOW

Course delivery

Courses delivered on campus may have a combination of online and classroom-based learning. Students studying full time must attend theory classes and practical equivalent to 20 hours per week. Students may be required to complete additional hours beyond class times to complete the course.

Timetable

You will receive your full class timetable during orientation week including details of when and where your individual classes will be held. Your timetable may change each study period and you must be able to manage your commitments to ensure attendance at all your classes.

ACADEMIC ENTRY REQUIREMENTS

Australian equivalent qualification

The entry requirement for a Certificate III is Year 10 and for Certificate IV, Diploma and Advanced Diploma courses requires a Year 12 qualification or equivalent. A verified copy of qualifications and transcripts is required to accompany your application.

English language requirement

International English Language Testing System (IELTS) Academic: Overall 5.5 or above; or

Pearson Academic: Overall score 43 or above.

If you **do not** hold any of the above test results, then the student is required to pass an English test executed by Enhance College for enrolment to be proceeded. If one of the following applies, you do **not** need to provide evidence of an English test score:

- You have completed at least five years' study in one or more of the following countries – Australia, UK, USA, Canada, New Zealand, South Africa, or the Republic of Ireland
- You are a citizen and hold a passport from UK, USA, Canada, New Zealand or Republic of Ireland
- In the immediate two years before applying for the student visa, you completed, in Australia and in the English language, either the Senior Secondary Certificate of Education or a substantial component of a course leading to a qualification from the Australian Qualifications Framework at the Certificate IV or higher level, while you held a student visa.

Age requirement

An applicant must be above 18 years of age to be able to enrol in this course.

PAYMENT OPTIONS

Enhance College has a payment option to suit you. If you are unsure of what's right for you, get in touch. We're here to help.



Upfront Payment Option

Applying for a course does not guarantee you a place in that course. Your place is only guaranteed once you enrol into units. Enrolling means that you are committing yourself to study, and to paying the associated fees. The tuition fees and applicable charges are required to be paid at enrolment or by scheduled instalment dates.

Payment Plan

If you have difficulty paying for the full cost of a course upfront, you may be eligible for a payment plan. There are monthly/quarterly payment options available. Speak to our administration staff for details.

Important Information for International Students regarding tuition-fees

Under Education Services for Overseas Students Act 2000 (ESOS Act), an Australian Vocational education provider including Enhance College, cannot require students to pay more than 50 per cent of course tuition fees before you start the course. However, may choose to pay more than 50 per cent of your course tuition fees before start of your course.

INTERNATIONAL STUDENT CONTACT

Enhance College has appointed an International Student Officer. The officer contact details are provided below:

Name: Ravinderjit Toor

Phone: 07 38958393

Email: info@enhance.edu.au

POLICIES AND PROCEDURES

Please refer to our website www.enhance.edu.au for all policies of Enhance College. You may contact us on the details provided below for information on policies and procedures.

Phone enquiry: +61 7 3895 8393
Email enquiry: info@enhance.edu.au