



SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code: 095012K

Diploma of Hospitality Management provides you with the skills and knowledge to work in all areas of the hospitality industry as a manager including restaurants, hotels, motels, café and coffee shops. You will work independently as well as have responsibility for managing a team and make a range of operational decisions. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

CAREER OUTCOMES

- Banquet or function manager
- Bar manager
- Cafe manager
- Chef de cuisine
- Chef patisserie
- Club manager
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Sous chef

COURSE OUTCOME

SIT50416 Diploma of Hospitality Management

COURSE OVERVIEW

The successful completion of this course results in highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. Students may operate independently, have responsibility for others and make a range of operational business decisions. This qualification provides a pathway for students to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafes, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

COURSE STRUCTURE

This course contains 28 units in total.

Number of Core units = 13

Number of Elective units = 15

CORE UNITS

Unit Code	Unit Name
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences



SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices

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
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITXINV004	Control stock
BSBITU312	Create electronic presentations
BSBCMM401	Make a presentation
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXINV002	Maintain the quality of perishable items
SITXHRM004	Recruit, select and induct staff
SITXINV003	Purchase goods
SITXHRM001	Coach others in job skills

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 52 weeks, including 4 weeks of study break.

WORKLOAD

Full time – 20 hours per week

STUDY MODE

- Classroom Training
- Kitchen Practical Training



STUDY COST

Total Course Cost: \$9,900

Tuition Fee: \$8,900

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