Build Your Career in Hospitality

SIT50313 DIPLOMA OF HOSPITALITY

This qualification provides the skills and knowledge for an individual to be competent as a manager in any hospitality functional area. Work would be undertaken in various hospitality settings, such as restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.

CAREER OPPORTUNITIES

- Chef
- Sous Chef
- Restaurant Manager
- Chef Patissier
- Front Office Manager
- Banquet Manager
- Chef de Cuisine
- Executive Housekeeper

Enrol Now!
WHAT'S THE COURSE ABOUT?
This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

DO I QUALIFY FOR FUNDING?
This training is delivered with Victorian & Commonwealth Government funding. *Eligibility criteria applies.

WHAT WILL I LEARN?

### Core Units
- BSBDIV501A: Manage diversity in the workplace
- SITXCOM401: Manage conflict
- SITXFIN402: Manage finances within a budget
- SITXHRM402: Lead and manage people
- SITXMGT401: Monitor work operations
- SITXWHS401: Implement and monitor work health and safety practices
- BSBMGT515A: Manage operational plans
- SITXCCS401: Enhance the customer service experience
- SITXCCS501: Manage quality customer service
- SITXFIN501: Prepare and monitor budgets
- SITXGLC501: Research and comply with regulatory requirements
- SITXHRO101: Roster staff
- SITXMGT501: Establish and conduct business relationships

### Elective Units
- SITXFSA101: Use hygienic practices for food safety
- SITXHCC201: Produce dishes using basic methods of cookery
- SITXHCC204: Produce vegetable, fruit, egg and farinaceous dishes
- HLTAID003: Provide first aid
- SITXHCC202: Produce appetisers and salads
- SITXHCC203: Produce stocks, sauces and soups
- SITXHCC301: Produce poultry dishes
- SITXHCC302: Produce seafood dishes
- SITXHCC303: Produce meat dishes
- SITXHCC307: Produce food to meet special dietary requirements
- SITXHCC309: Work effectively as a cook
- SITHIND201: Source and use information on the hospitality industry
- SITXFSA401: Develop and implement a food safety program
- SITXFIN401: Interpret financial information
- SITXWHS301: Identify hazards, assess and control safety risks

This course can be tailored to meet your business requirements.