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
- SITXMGMT401 Monitor work operations
- SITXWHS401 Implement and monitor work health and safety practices
- BSBMGT515A Manage operational plans
- SITXCS401 Enhance the customer service experience
- SITXCSS501 Manage quality customer service
- SITXFINS01 Prepare and monitor budgets
- SITXGLC501 Research and comply with regulatory requirements
- SITXHLM402 Roster staff
- SITXMGMT501 Establish and conduct business relationships

Elective Units
- SITXFSA101 Use hygienic practices for food safety
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- HLTAID003 Provide first aid
- SITHCCC202 Produce appetisers and salads
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC301 Produce poultry dishes
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC307 Produce food to meet special dietary requirements
- SITHCCC309 Work effectively as a cook
- SITHIND201 Source and use information on the hospitality industry
- SITXFSA401 Develop and implement a food safety program
- SITXFINS01 Interpret financial information
- SITXWHS301 Identify hazards, assess and control safety risks

WHAT ARE MY CAREER OPPORTUNITIES?
This course could lead to positions such as:
Restaurant Manager, Kitchen Manager, Chef, Sous Chef, Motel Manager, Chef Patissier, Banquet Manager & Unit Manager (catering operations). This qualification has pathways for further study in: SIT60313 Advanced Diploma of Hospitality or higher education qualifications in management.

PRE-REQUISITES
There are no formal pre-requisites for this qualification.

ENTRY REQUIREMENTS
There are no entry requirements for this qualification.

PRIOR EXPERIENCE
RPL and Credit Transfer are available. Fees apply. Please see our website for more information on fees and terms and conditions.

COURSE DETAILS
National Code: SIT50313
Units: 13 core & 15 elective units
Fees: From $2,000*
Location: Multiple
Delivery Mode: This qualification is delivered through a blend of formal face to face classes at MCIE campus and/or training kitchen, self paced and workplace delivery. Students are expected to complete the qualification in 2 years. Contact on a monthly basis is the minimum requirement depending on blend.
Duration: To be completed in 2 years.
Assessment: Oral and Written tasks and simulated or workplace practical observations.
Prior experience: RPL & Credit Transfer is available

This course can be tailored to meet your business requirements