

# STUDY HOSPITALITY WITH THE BEST!



## SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT



The SIT50416 Diploma of Hospitality Management will provide you with the skills and knowledge 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.

Other courses we offer:

BSB42615 Certificate IV in New Small Business & BSB40215 Certificate IV in Business.



2015 & 2017 Finalist



2016 Finalist



Excellence in Industry Partnerships



2013 Finalist



2013 - 2017



2013 - 2014



MELBOURNE CBD | MULTI-AWARD WINNING | INDUSTRY LEADERS

# SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT

Do you want to lead and manage people in the hospitality Industry? This Diploma will give you the edge on how to succeed in hospitality management. It's an opportunity to progress through the ranks by gaining greater levels of experience in supervisory roles.

## COURSE DETAILS

Course Code: SIT50416  
Course Name: Diploma of Hospitality Management  
Fee for Service Cost: \$16,000  
Duration: 78 weeks

## CAREER OPPORTUNITIES

This course provides students with the skills and knowledge to provide leadership across the organisation, to set strategic direction and manage organisational change.

Possible job roles may include:

- Departmental Managers
- Senior Managers
- Executives & General Managers

## PRE-REQUISITES/ENTRY REQUIREMENTS

There are no pre-requisite requirements for this course.

## PRIOR EXPERIENCE

RPL and Credit Transfer are available to eligible students. Please see the MCIE website for more details. RPL applications are subject to fees.

## CAN I GET FUNDING?

Subsidised training is available to eligible individuals through the Victorian and Commonwealth Government. Contact MCIE to see if you qualify.

## COURSE OUTLINE

Successful completion of this course requires students to complete 28 units of competency in total (13 core units plus 15 elective units).

### Core Units

BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experience
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

SITXFSA001	Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHPAT006	Produce desserts
SITHCCC020	Work effectively as a cook (Work Based Unit)
SITXHRM004	Recruit, select and induct staff
BSBRES401	Analyse and present research information



[www.mcie.edu.au](http://www.mcie.edu.au) | 1300 737 004 | [info@mcie.edu.au](mailto:info@mcie.edu.au)

TRAINING IS DELIVERED WITH VICTORIAN & COMMONWEALTH GOVERNMENT FUNDING. ELIGIBILITY CRITERIA APPLIES.

Melbourne City Institute of Education Pty Ltd, as trustee for MCIE Unit Trust.  
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