



Australian Institute of Vocational
and Technical Education

Australian Colleges of Further Education Pty Ltd trading as
Australian Institute of Vocational and Technical Education (AIVTE).
ABN 24 106 939 388 (RTO Code: 31717,
CRICOS Provider Code: 03327G)



AIVTE CRICOS COURSE GUIDE

SIT50416 - Diploma of Hospitality Management

CRICOS Code: 095382F

Course Overview

This qualification reflects the role of 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. They operate independently, have responsibility for others and make a range of operational business 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.



aivte.edu.au

Job Opportunities

Job roles that may be available to you after successful completion of the course include:

- » Banquet or Function Manager
- » Bar Manager
- » Café Manager
- » Chef de Cuisine
- » Chef Pâtissier
- » Club Manager
- » Executive Housekeeper
- » Front Office Manager
- » Gaming Manager
- » Kitchen Manager
- » Motel Manager
- » Restaurant Manager
- » Sous Chef
- » Unit Manager Catering Operations

Entry Requirements

1. Students must be 18 years of age or over.
2. Students are required to provide evidence to demonstrate English Language competence by any of the following:
 - Completing our Language Literacy and Numeracy test.
 - Providing evidence of English language skills test (IELTS 5.5 or equivalent)
3. Satisfactorily complete a pre-training review interview to determine academic suitability for the chosen course.
4. Additional entry requirements may apply to specific qualifications.

Course Pre-Requisites

There are no pre-requisites for this course.

Recognition of Prior Learning

This is another method of assessing your current skills, knowledge and expertise in the industry. Speak with one of our staff to see if you are eligible to have your skills, knowledge or any formal or non-formal qualifications recognised through a Recognition of Prior Learning (RPL) process. Students seeking recognition can apply for RPL on enrolment into a qualification or throughout the duration of their study.

Credit Transfer

If you have completed previous qualification in same industry as you intended to enrol into, your qualification with another organisation may have the same units in which you are about to study. You can apply for a credit transfer. To apply for a credit transfer, you will need to provide a copy of the original transcript from your previous qualification or a statement from your USI transcript for the credit transfer to be recognised.

Intakes

Please contact AIVTE for course intake information or visit: <https://acfeonline.edu.au/academic-calendar/>

Course Duration

Total: 85 weeks **Learning:** 73 weeks **Holidays:** 12 weeks

Delivery Methods

A flexible blended environment applies, through our face-to-face, online system. Student delivery will be broken down into learning weeks, assessment weeks, holidays weeks for each qualification. Students will have trainer directed study and also self-pace is highly recommended. International students are required to do 20 hours of study per week.

Fees

\$AU 16,250 (includes a \$250 non-refundable application fee).

All costs associated with work placement including the list in the Work Placement section is the responsibility of the student.

Work Placement

You will be responsible for finding an accredited/approved facility for the work placement component. Once you have found the facility the RTO will assist you to finalise this arrangement. The RTO will also engage with the facility on your behalf to ensure it meets the workplace requirements for your supervision, insurance and assessment.

As part of the qualification, students are required to complete **36 complete service period shifts**. A 'service period' in a hospitality environment may be either a breakfast, lunch or dinner service. A shift worked in a restaurant may cover one or more service periods and each service period would count for the purposes of the qualification, provided the different service periods are clearly defined and the start/finish time of each service period is noted. Students will be informed of this at the interview.

Some of the tasks include:

- Understanding different customers
- Speed and efficiency with operational tasks
- Problem solving
- Working in a team environment

NOTE: THIS IS NOT PAID WORK.

Students will be required to pay additional costs associated with work placements including:

- Work placement fee may be charged by the host employer (if applicable)
- Uniforms for participation in workplace: Long black pants, black enclosed shoes

Before the work placement can be done, you will need the following:

- National Police Check (may require one from your country)
- Copy of your up-to-date immunisation (if requested by employer)
- Flu Vaccines (highly recommended)
- Hep B Vaccines (highly recommended)

SIT50416 - Diploma of Hospitality Management

CRICOS Code: 095382F

Locations

Gold Coast

10 Scarborough St
Southport, Gold Coast
Queensland 4215
+61 1300 656 693

Sydney

Level 2, Queen St
Auburn, Sydney
New South Wales 2144
+61 1300 083 832

Course Outline (Units of Competency)

Total number of units = 28

- 13 core units
- 15 elective units

Core Units

SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXMGT002	Establish and conduct business relationships

Elective Units

SITHFAB002	Provide responsible service of alcohol
SITHFAB005	Prepare and serve espresso coffee
SITHIND001	Use hygienic practices for hospitality service
SITHIND004	Work effectively in hospitality service
SITXMPR003	Plan and implement sales activities
SITXFIN001	Process financial transactions
SITXFIN002	Interpret financial information
BSBFIA401	Prepare financial reports
BSBMKG401	Profile the market
BSBRES401	Analyse and present research information
BSBWRT401	Write complex documents
SITXHRM004	Recruit, select and induct staff
SITXHRM006	Monitor staff performance
SITXWHS002	Identify hazards, assess and control safety risks
HLTAID003	Provide first aid

Assessments

To be assessed as competent, learners need to provide satisfactory evidence to all the assessment requirements relating to their knowledge and skills relevant to the unit of competence. Assessment methods may include:

- Written activities
- Case studies
- Projects
- Role plays/observations
- Practical work placement



NATIONALLY RECOGNISED
TRAINING



How to Enrol

Applying to AIVTE is easy. You can submit your enrolment application any time at aivte.edu.au/enrol or call the Gold Coast campus on **+61 1300 656 693** or the Sydney campus on **+61 1300 083 832**. You will be contacted by AIVTE to arrange a follow up appointment for a pre-training review. Once we receive your enrolment form, we will send you a Letter of Offer including all the enrolment conditions. When you accept it and return a signed copy along with payment, we will secure your place.

Australian Colleges of Further Education Pty Ltd trading as Australian Institute of Vocational and Technical Education (AIVTE). ABN 24 106 939 388 (RTO Code: 31717, CRICOS Provider Code: 03327G).

Enrol Now
aivte.edu.au/enrol