National Code:SIT50422

Diploma of Hospitality Management

CRICOS Course Code: 110578J

This course is designed for candidates looking to advance their career within the business services sector, specially who wish to work as a Banquet or function manager, Front office manager, Bar or Club manager, Kitchen or hospitality manager, Motel manager, Executive housekeeper, Sous Chef, Restaurant manager.

Entry Requirements

- Must be 18 years of age on commencement

Academic Requirements:
- Successful completion of Year 12 or equivalent and /or above
- Pre-Training analysis might be required

English Language (International Students):
- IELTS 5.5 or higher with a minimum score of 5.0 in each band OR
- Equivalent (e.g. EAL/ESL, ISLPR, CSWE etc.) English language test scores; or assessed as equivalent

Course Structure

- 6 Terms - 78 weeks (including holidays), 60 contact weeks
- Requires Completing 28 Units of Competency (11 Core plus 17 Electives)

- SITXFSA005 Use hygienic practices for food safety (Elective)
- SITHIND006 Source and use information for the hospitality industry (Elective)
- SITTTVL001 Access and interpret product information (Elective)
- SITTTVL004 Sell tourism products and services (Elective)
- SITXFSA006 Participate in safe food handling practices (Elective)
- SITHACS009 Clean premises and equipment (Elective)
- SITEEVT023 Plan in-house events (Elective)
- SITXINV008 Control stock (Elective)
- SITXINV007 Purchase Goods (Elective)
- SITXCCS010 Provide Visitor Information (Elective)
- SITXCOM010 Manage Conflict (Core)
- SITXCCS015 Enhance customer service experiences (Core)
- SITXFIN009 Manage finances within a budget (Core)
- SITXMGT004 Monitior Work operations (Core)
- SITXHRM008 Roster Staff (Core)
- SITXHRM009 Lead and Manage people (Core)
- SITXWHS007 Implement and monitor workhealth and safety practices (Core)
- SITEEVT020 Source and use information on the Events Industry (Elective)
- SITXCCS012 Provide lost and found services (Elective)
- BSBFIN601 Manage organisational finances (Elective)
- SITXMGT005 Establish and conduct business relationships (Elective)
- SITXWHS008 Establish and maintain a work health and safety system (Core)
- SITXCCS016 Develop and manage quality customer service practices (Core)
- SITXHRM007 Coach others in job skills (Elective)
- *SITHIND008 Work effectively in hospitality service (Elective)
- SITXFIN010 Prepare and monitor budgets (Core)
- SITXGLC002 Identify and manage legal risks and comply with Law (Core)
- SITEEVT029 Research event industry trends and practices (Elective)

*Denotes the unit prescribed for work placement purpose. The allocated hours cover minimum of 36 complete food service periods: 20 hours per week over 10 weeks in an approved workplace. Work placement is scheduled in the last term of the course so that students have developed the essential skills and knowledge over the duration of the course to be ready to perform in a workplace environment.

Course Pathways

After successful completion of this qualification, you could obtain positions such as:

Restaurant Manager Front Office Manager

Sous Chef Bar Manager Motel Manager

Kitchen or Hospitality Manager

Course Fees

Tuition Fee: $18,000 ($3,000 per Term)
Application fees: $200 * Non-Refundable
Material Fees: $100 Per term

2023-2024	Term Dates	Intake Dates
Term 1	9 Jan'23 to 19 Mar'23	9 Jan'23, 6 Feb'23
Term 2	3 Apr'23 to 11 Jun'23	3 Apr'23, 1 May'23
Term 3	26 Jun'23 to 3 Sep'23	26 Jun'23, 24 Jul'23
Term 4	18 Sep'23 to 26 Nov'23	18 Sep'23, 16 Oct'23
Term 5	5 Feb'24 to 14 Apr'24	5 Feb'24, 4 Mar'24
Term 6	29 Apr'24 to 7 Jul'24	29 Apr'24, 27 May'24

Contact Us:

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Australian College of Hospitality and Business Management