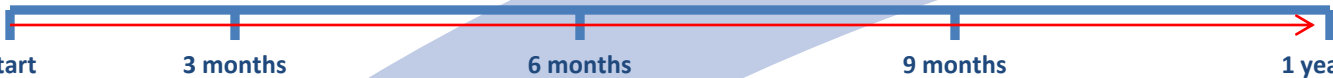




COLLEGE AUSTRALIA

Diploma of Hospitality - SIT50307 Course length



Entry Requirements	Prerequisite Hospitality course and English language IELTS test score of 5.5 equivalent
Course Description	This qualification provides the skills and knowledge for an individual to be competent as a manager in any hospitality functional area. This individual possess a sound theoretical knowledge base and be able to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate their own work and / or the work of their team. Work would be undertaken in various hospitality settings, such as restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.
Course Length	12 Months- 41 Study Weeks
Course Tuition fee	AUD \$10,000.00 (+ \$500 for course materials)
Career Opportunities	The Diploma provides a flexible career pathway to develop supervision and management skills associated with quality assurance and best practice. Students may expect to gain positions at management level in front office, bars and restaurants, reception and gaming, and other associated hospitality management areas.
Learning Pathways	For those seeking to advance their career and undertake supervisory duties, the Diploma of Hospitality can serve as a pathway to further university study through our pathway with the University of Southern Queensland.
Study Load	39 Units
Key Areas of Learning	<ul style="list-style-type: none"> • Front Office • Bar • Restaurant • Reception • Gaming • Hospitality Management
Additional Information	<p>Attainment of a Diploma of Hospitality requires competency in 23 core units and a minimum of 13 elective units. College Australia has packaged and recommends the following program to provide students with a range of hospitality skills to meet pre and co-requisite requirements of units.</p> <p>In recognising the vast scope of the Hospitality Industry, the Diploma is offered with extra electives (subject to the number of students interested) in order that students gain the best exposure to as many aspects of the industry as possible. Students are not required to complete all listed elective units but with guidance from course co-ordinators, will select courses that best suit their interest and will ensure successful completion of the qualification.</p>

CORE UNITS – 23	<p>SITXOHS005A Establish and maintain and OHS system</p> <p>SITXOHS004A Implement and monitor workplace health, safety and security practices</p> <p>SITHIND001A Develop and update hospitality industry knowledge</p> <p>SITXINV001A Receive and store stock</p> <p>ELECTIVE UNITS – 16</p> <p>SITXFIN001A Process financial transactions</p> <p>SITXHRM002A Recruit, select and induct staff</p> <p>SITXCOM004A Communicate on the telephone</p> <p>HLTFA301B Apply first aid</p> <p>BSBADM304A Design and develop text documents</p> <p>BSBCMN108A Develop keyboard skills</p> <p>BSBCMN214A Create and use simple spreadsheets</p> <p>SITHFAB009A Provide responsible service of alcohol</p> <p>SITHGAM006A Provide responsible gambling services</p> <p>SITHFAB011A Develop and update food and beverage knowledge</p> <p>SITHFAB001A Clean and tidy bar areas</p> <p>SITHFAB002A Operate a bar</p> <p>SITHFAB004A Provide food and beverage service</p> <p>SITHFAB005A Provide table service of alcoholic beverages</p> <p>SITHFAB012A Prepare and serve espresso coffee</p> <p>SITHFAB015A Prepare and serve cocktails</p>
<p>SITXCOM001A Work with colleagues and customers</p> <p>SITXCOM002A Work in a socially diverse environment</p> <p>SITXCOM003A Deal with conflict situations</p> <p>SITXCCS002A Provide quality customer service</p> <p>SITXCCS003A Manage quality customer service</p> <p>SITXMGTO06A Establish and conduct business relationships</p> <p>SITXFIN003A Interpret financial information</p> <p>SITXFIN004A Manage finances within a budget</p> <p>SITXFIN005A Prepare and monitor budgets</p> <p>SITXHRM001A Coach others in job skills</p> <p>SITXHRM003A Roster staff</p> <p>SITXHRM005A Lead and manage people</p> <p>SITXHRM007A Manage workplace diversity</p> <p>SITXGLC001A Develop and update legal knowledge required for business compliance</p> <p>SITXINV002A Control and order stock</p> <p>SITXMGTO01A Monitor work operations</p> <p>SITXMGTO02A Develop and implement operational plans</p> <p>SITXOHS001A Follow health, safety and security procedures</p> <p>SITXOHS002A Follow workplace hygiene procedures</p>	