



## Salisbury College Australia

SIT50416 Diploma of Hospitality Management

CRICOS Course Code: 0100892

**2023/2024 COURSE** 

INSTITUTE OF GLOBAL EDUCATION AND TRAINING PTY LTD L4 & L5, 14 Railway Parade, BURWOOD NSW 2134 RTO ID: 45062 I CRICOS ID: 03565E



Knowledge gives power

#### **Course Duration**

78 weeks (60 study weeks + 18 weeks holiday)

#### **Course Description**

Student Visa with the Department of Home Affairs"

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.

#### Award

- Student are required to seek their own work component for the SIT50416 Diploma of Hospitality Management in order to satisfy the completion requirement.
- Successful completion of all the twenty-eight (28) unit of competencies required to be awarded with an AQF certification.
- Partial completions will be awarded with a Statement of Attainment.

#### **Career Opportunities:**

- banquet or function manager
- bar manager
- · café manager
- · chef de cuisine
- chef patissier
- · club manager
- executive housekeeper
- front office manager
- gaming manager
- kitchen manager
- motel manager
- restaurant manager
- sous chef





#### **Study Pathway**

Students may further continue their study in SIT60316 Advanced Diploma of Hospitality Management.

#### **Delivery method:**

Face to face

#### **Trainer Description**



Hello Students,

My name is **Golam Shahriar Al-Mamun**. I would like to welcome you all to Salisbury College. In the Salisbury College we are committed to give you not only the best education and Training but also a wonderful experience to build your career path. I have more than 17 years of hospitality experience and training. I have worked in different organizations including my current position as a Head chef at Le Petit Flot Restaurant and Wine Bar (the Tank Steam Hotel). This is an excellent opportunity for me to share and exchange knowledge and information with a diverse group of students, who choose Salisbury College Australia as their future career path. I will look forward to see you all in the Salisbury College Australia.

Kind regards

#### **Total number of units 28**

Units		
1	SITXWHS002	Identify hazards, assess and control safety risks
2	SITXWHS003	Implement and monitor work health and safety practices
3	BSBRSK501	Manage risk
4	SITXGLC001	Research and comply with regulatory requirements
5	SITXFSA001	Use hygienic practices for food safety
6	BSBWOR501	Manage personal work priorities and professional development
7	SITXMPR007	Develop and implement marketing strategies
8	BSBDIV501	Manage diversity in the workplace
9	BSBSUS501	Develop workplace policy and procedures for sustainability
10	SITXINV004	Control stock
11	SITXINV003	Purchase goods
12	BSBADM502	Manage meetings
13	SITXCCS007	Enhance customer service experiences
14	SITXMGT002	Establish and conduct business relationships
15	SITXCCS008	Develop and manage quality customer service practices
16	SITXHRM004	Recruit, select and induct staff
17	SITXHRM006	Monitor staff performance
18	SITXHRM002	Roster staff
19	BSBMGT517	Manage operational plan
20	SITXINV002	Maintain the quality of perishable items
21	SITXFIN004	Prepare and monitor budgets
22	SITXFIN003	Manage finances within a budget
23	SITXFIN001	Process financial transactions
24	SITXFIN002	Interpret financial information
25	SITXHRM003	Lead and manage people
26	SITXCOM005	Manage conflict
27	SITXMGT001	Monitor work operations
28	SITHCCC020	Work effectively as a cook

# Jour success starts with us

### How to apply?





- admissions@sc.edu.au
- Level 5, 14 Railway Parade Burwood NSW 2134





