



International College of
Excellence Pty Ltd

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

RTO CODE 41390

ABN 74 606 606 231

phone: 1300 420 199

www.icoe.edu.au



NATIONALLY RECOGNISED
TRAINING

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.



International College of
Excellence Pty Ltd

Diploma of Hospitality Management SIT50416

COURSE DURATION

For students with no prior qualifications, it is estimated that the total time required to complete this course will be approximately 2,644 hours. This includes 144 contact hours, this being time spent with students, at least 15 hours per week in the workplace undertaking paid work and practicing their skills, equating to 1440 hours, 960 hours of Self Study, equating to 10 hours per week for 96 weeks and 100 hours for assessment activities.

PACKAGING RULES

To achieve a SIT50416 Diploma of Hospitality Management, a total of 28 units must be completed. 13 core units plus 15 elective units.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification

ENTRY REQUIREMENTS

There are no formal academic requirements for this qualification, however ICOE requires that all learners:

- Be at least 18 years old;
- Be working in the hospitality industry;
- Be willing to participate in a minimum of 100 hours of unpaid work placement;
- Successfully complete the pre-enrolment interview including the LLN Assessment; and
- Nominate and have approved by the college a suitable workplace with all necessary resources to complete the practical components of the course.

VOCATIONAL OUTCOME

<i>Function manager</i>	<i>Front office manager</i>
<i>Bar manager</i>	<i>Gaming manager</i>
<i>Café manager</i>	<i>Kitchen manager</i>
<i>Chef de cuisine</i>	<i>Motel manager</i>
<i>Chef patissier</i>	<i>Restaurant manager</i>
<i>Club manager</i>	<i>Sous chef</i>
<i>Unit manager catering operations</i>	<i>Executive housekeeper</i>

TOTAL NUMBER OF UNITS	<u>28 Units</u>
	• 13 Core Units • 15 Elective Units

COURSE FEE \$ 9,900

*RTO Administration Fee = \$150

OUR ADDRESS

Ground Floor | 83-85 Chandos Street
St Leonards, NSW 2065



Source: googlemap.com

CONTACT US
1300 420 199

VISIT US
www.icoe.edu.au

DISCLAIMER

- International College of Excellence Pty Ltd does **NOT** guarantee that:
- A Learner will successfully complete the course. This is subject to completing all the required units of competency.
 - A Learner will obtain an employment outcome as this is outside the control of International College Of Excellence Pty Ltd
 - A Learner will obtain a qualification or a statement of attainment without successfully completing the assessment

* The RTO administration fee contributes to the running costs of maintaining RTO registration to enable your government accredited certificate to be issued. This includes RTO registration fees, administration costs, compliance and audit costs, student records and financial administration.

CODE	TITLE	CORE/ ELECTIVE
BSBDIV501	Manage diversity in the workplace	Core
BSBMGT517	Manage operational plan	Core
SITXCCS007	Enhance customer service experiences	Core
SITXCCS008	Develop and manage quality customer service practices	Core
SITXCOM005	Manage conflict	Core
SITXFIN003	Manage finances within a budget	Core
SITXFIN004	Prepare and monitor budgets	Core
SITXGLC001	Research and comply with regulatory requirements	Core
SITXHRM002	Roster staff	Core
SITXHRM003	Lead and manage people	Core
SITXMGT001	Monitor work operations	Core
SITXMGT002	Establish and conduct business relationships	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
SITXFSA001	Use hygienic practices for food safety	Elective
SITHIND004	Work effectively in hospitality service	Elective
SITHFAB002	Provide responsible service of alcohol	Elective
HLTAID003	Provide first aid	Elective
SITXFSA002	Participate in safe food handling practices	Elective
SITXWHS002	Identify hazards, assess and control safety risks	Elective
SITEEVT005	Plan in-house events or functions	Elective
SITHACS008	Provide accommodation reception services	Elective
SITHFAB004	Prepare and serve non-alcoholic beverages	Elective
SITHFAB005	Prepare and serve espresso coffee	Elective
SITHFAB010	Prepare and serve cocktails	Elective
SITHFAB016	Provide advice on food	Elective
SITHIND001	Use hygienic practice for hospitality service	Elective
BSBFIA401	Prepare financial reports	Elective
BSBITU306	Design and produce business documents	Elective