



LATITUDE
COLLEGE

Hospitality Excellence Starts Here

SIT50422

Diploma of Hospitality Management



STUDY IN DARWIN

52 weeks duration Quarterly intakes

\$14,000 costs (total) **\$1,500** minimum deposit **Monthly** payment plan

The Faculty of Hospitality at Latitude College

is excited to announce the availability of: SIT50422 - Diploma of Hospitality Management

YOU WILL LEARN HOW TO

- Develop an understanding of the key principles and practices of hospitality management, including financial management, marketing, and human resource management.
- Learn how to develop and implement business plans, budgets, and marketing strategies to increase revenue and profitability.
- Develop skills in managing staff and building effective teams to deliver high-quality customer service.
- Gain knowledge in the legal and regulatory requirements of the hospitality industry, including occupational health and safety, food safety, and liquor licensing.
- Acquire skills in analysing and interpreting business data to make informed decisions and implement effective operational changes.

CORE UNITS

SITXWHS007	Implement and monitor work health and safety practices
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets

SITXCOM010	Manage conflict
SITXMGT004	Monitor work operations
SITXHRM009	Lead and manage people
SITXMGT005	Establish and conduct business relationships
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices

ELECTIVE UNITS

SITHIND006	Source and use information on the hospitality industry
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHKOP013	Plan cooking operations
SITXHRM010	Recruit, select and induct staff
SITXINV008	Control stock
SITHCCC040	Prepare and serve cheese
BSBOP504	Manage business risk
SITHKOP010	Plan and cost recipes
BSBOP502	Manage business operational plans
SITHCCC025	Prepare and present sandwiches
SITHKOP014	Plan catering for events or functions
SITHCCC028	Prepare appetisers and salads
SITHFAB036	Provide advice on food
SITXINV006	Receive, store and maintain stock
SITXINV007	Purchase goods
SITXFSA008	Develop and implement a food safety program

www.latitude.edu.au | info@latitude.edu.au
 117 / 12 Salonika Street, Parap, NT 0820

+61 (0) 8 6166 0698
RTO 45880 | CRICOS 04033C



ENTRY REQUIREMENTS

Academic and English

There are no formal academic entry requirements for this qualification. However, students must have a demonstrated capacity in learning, reading, writing, oracy and numeracy competencies equivalent to Level 4 of the Australian Core Skills Framework (ACSF) as well as digital literacy.

The above requirements could be demonstrated by applicants in a variety of ways such as:

- Having completed secondary school to year 12
- Successful employment in a position that required use of computers such as an office environment
- Verified references from an employer indicating that the applicant has demonstrated the above requirements in their workplace

International Students whose first language is not English will be tested prior to the commencement of the course. Latitude College requires an IELTS of 5.5, or equivalent (as determined by Latitude College), or completion of full-time studies in Australia of a Certificate IV or above qualification or successful completion of our English placement test.

EXPECTATIONS

Applicants for the SIT50422 Diploma in Hospitality Management are expected to:

- Adhere to the dress code policy by wearing a complete, clean, laundered, and ironed uniform, as well as wearing the correct footwear while attending practical classes.
- Have access to a personal computer, including basic Word processing, spreadsheets, email programs and internet search engines.

PATHWAYS INTO THE QUALIFICATION

Preferred pathways for candidates considering this qualification include:

- SIT40521 - Certificate IV in Kitchen Management
- With vocational experience but without formal supervision

MODE OF DELIVERY

Face to face

CREDIT TRANSFER

Candidates may be eligible for credit towards this program from previous studies undertaken at another registered provider.

To determine if a student is eligible for credit transfer, the prior studies or qualifications are assessed to ensure that they are equivalent to the learning outcomes of the units or modules within the current program. This assessment process considers factors such as the level and content of the prior studies, the mode of delivery, and the date the study was completed.

PATHWAYS FROM THE QUALIFICATION

- SIT60322 - Advanced Diploma of Hospitality Management

COURSE OUTCOMES

Completing the SIT50422 - Diploma of Hospitality Management course provides graduates with a range of outcomes and opportunities. Students who successfully complete the program will develop a range of skills and knowledge that are highly valued in the hospitality industry. Graduates will be equipped with the skills to manage and operate a hospitality business, including the ability to develop and implement effective business plans and marketing strategies, manage staff, and deliver high-quality customer service.

The course outcomes can also provide graduates with a pathway to further study or career progression. Alternatively, graduates may choose to use their newly acquired skills and knowledge to start their own hospitality business, or to seek employment in a range of roles within the industry, such as head chef, restaurant manager or hotel manager. The course outcomes also provide graduates with a competitive advantage in the job market, as the skills and knowledge gained are highly sought after by employers in the hospitality industry. Enrolling in this course does not guarantee an education or migration outcome.

JOB ROLES

Possible job titles relevant to this qualification are:

- Hospitality Manager
- Restaurant Manager
- Hotel Manager

SKILLS ON COMPLETION

- Graduates will have a solid understanding of the key principles and practices of hospitality management, including financial management, marketing, and human resource management.
- They will have gained skills in developing and implementing business plans, budgets, and marketing strategies to increase revenue and profitability.
- Graduates will have learned how to effectively manage staff and build effective teams to deliver high-quality customer service.
- They will understand the legal and regulatory requirements of the hospitality industry, including occupational health and safety, food safety, and liquor licensing.
- Graduates will have developed skills in analysing and interpreting business data to make informed decisions and implement effective operational changes.
- They will have gained knowledge in hospitality-specific areas, such as food and beverage management, accommodation management, and events management.
- Graduates will have developed excellent communication and interpersonal skills, which are critical to the hospitality industry.
- They will have honed their problem-solving and critical thinking skills, which are essential for managing the challenges of running a hospitality business.
- Graduates will have developed skills in leadership and management, which are highly valued in the hospitality industry.

JANUARY 2024						
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AUGUST 2024						
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SEPTEMBER 2024						
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OCTOBER 2024						
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NOVEMBER 2024						
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DECEMBER 2024						
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2024 INTAKE DATES
5 FEB / 3 JUN / 7 OCT / 2 DEC

HOLIDAYS / PUBLIC HOLIDAYS