



Hospitality excellence starts here:

**SIT50422**

# Diploma of Hospitality Management



**\$14,000**  
costs  
(total)

**\$1,000**  
minimum  
deposit

**Monthly**  
payment  
plan

**STUDY IN DARWIN**

Monthly intakes  
52 weeks duration

As a student of SIT50422 Diploma of Hospitality Management, you will gain specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations.

SITHCCC025	Prepare and present sandwiches
SITHKOP014	Plan catering for events or functions
SITHCCC028	Prepare appetisers and salads
SITHFAB036	Provide advice on food
SITHKOP013	Plan cooking operations
SITXINV006	Receive, store, and maintain stock
SITXINV007	Purchase goods
SITXFSA008	Develop and implement a food safety program

## CORE UNITS

SITXCOM010	Manage conflict
SITXCCS015	Enhance customer service experiences
SITXFIN009	Manage finances within a budget
SITXMGT004	Monitor work operations
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXWHS007	Implement and monitor work health and safety practices
SITXMGT005	Establish and conduct business relationships
SITXCCS016	Develop and manage quality customer service practices
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law

## 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.

## ELECTIVE UNITS

SITXFSA005	Use hygienic practices for food safety
SITHIND006	Source and use information for the hospitality industry
SITXHRM010	Recruit, select and induct staff
SITHCCC040	Prepare and serve cheese
BSBOPS504	Manage business risk
SITXFSA006	Participate in safe food handling practices
SITHKOP010	Plan and cost recipes
BSBOPS502	Manage business operational plans
SITXINV008	Control stock



## ENTRY REQUIREMENTS

### *Academic & English:*

There are no formal academic entry requirements for this qualification.

However, International Students whose first language is not English will be tested prior to the commencement of the course. Latitude College requires an IELTS of overall 6.0 (or equivalent), or completion of full-time studies in Australia of a Certificate IV or above qualification or successful completion of the Latitude College English placement test.

## EXPECTATIONS

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

- Have access to a personal computer, including basic word processing, spreadsheets, email programs and internet search engines.
- Have a demonstrated capacity in learning, reading, writing, oracy and numeracy competencies 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:

- Successful completion of the equivalent to Australian high school year 12.
- Successful employment in a position that required use of computers such as an office environment.
- 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

## MODE OF DELIVERY

Face-to-Face / Online

## PATHWAYS INTO THE QUALIFICATION

Preferred pathways for candidates considering this qualification include:

- Relevant Certificate IV or other relevant qualification, or
- With vocational experience but without formal supervision or management qualification.

## CREDIT TRANSFER

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

These options enable students to apply their leadership and management knowledge and skills in an integrated way into their current or developing vocational role. Students will have the opportunity to contextualise the concepts of leadership and management through assessment requirements of the core units of competency.

## 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.

Please note enrolling in this course does not guarantee an education or migration outcome.

## JOB ROLES

Job roles and titles vary across different industry sectors.

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.

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**2024 INTAKE DATES**  
5 FEB / 3 JUN / 7 OCT / 2 DEC

**HOLIDAYS / PUBLIC HOLIDAYS**

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**2025 INTAKE DATES**

3 FEB / 31 MAR / 2 JUN / 4 AUG / 6 OCT / 1 DEC

**HOLIDAYS / PUBLIC HOLIDAYS**