



Australian Institute
of Advanced Studies



SIT50416 - Diploma of Hospitality Management

Up your skills at the

AIAS School of Hospitality

Become a part of one of Australia's fastest growing industries, and learn some valuable skills in cookery and hotel management. The hospitality industry offers a vast array of career pathway choices whether it's working in a top-tier restaurant with world-famous chefs or managing staff in beautiful hotels around the world.

SIT50416 | CRICOS: 104548K

Diploma of Hospitality Management



This qualification gives students a broad range of hospitality skills that combine with managerial knowledge to organise hospitality operations. Students learn a multiple of skills and specialisations in accommodation services, cookery, food and beverage and gaming. Grads will be able to manage business operations and staff independently, taking responsibility for decisions that effect business.

Students will learn operations skills including rostering, budgeting, marketing, and people management, as well as developing a sound knowledge of the hospitality industry. Alongside management and customer service knowledge, we also teach up-to-date regulatory requirements, work health and safe practices as well as conflict resolution and staff maintenance.

You'll graduate with the skill set required to work as a restaurant manager, sous chef, chef de cuisine or food and beverage manager.

Pathways & Further Study

This qualification provides a pathway to work in the 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.

Course Requirements

To be awarded a Diploma of Hospitality Management, competency must be achieved in twenty eight (28) units of competency.

Course Overview



Where can I study?

BRISBANE CAMPUS
MOUNT GRAVATT

24 MAX CLASS SIZE



Course start dates

FEBRUARY

JULY



Commitment

FULL TIME

20HRS – 3DAYS P/W

6 MONTHS

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Core Units

BSBDIV501 MANAGE DIVERSITY IN THE WORKPLACE

BSBMGT517 MANAGE OPERATIONAL PLAN

SITXMGTO01 MONITOR WORK OPERATIONS

SITXHRM002 ROSTER STAFF

SITXCOM005 MANAGE CONFLICT

SITXFIN004 PREPARE AND MONITOR BUDGETS

SITXWHS003 IMPLEMENT AND MONITOR WORK HEALTH AND SAFETY PRACTICES

SITXGLC001 RESEARCH AND COMPLY WITH REGULATORY REQUIREMENTS

SITXHRM003 LEAD AND MANAGE PEOPLE

SITXCCS008 DEVELOP AND MANAGE QUALITY CUSTOMER SERVICE PRACTICES

SITXFIN003 MANAGE FINANCES WITHIN A BUDGET

SITXMGTO02 ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS

SITXCCS007 ENHANCE CUSTOMER SERVICE EXPERIENCES

Elective Units

SITHCCC005 PREPARE DISHES USING BASIC METHODS OF COOKERY

SITHCCC019 PRODUCE CAKES, PASTRIES AND BREADS

SITHCCC013 PREPARE SEAFOOD DISHES

SITXFSA001 USE HYGIENIC PRACTICES FOR FOOD SAFETY

SITXFSA002 PARTICIPATE IN SAFE FOOD HANDLING PRACTICES

SITHCCC001 USE FOOD PREPARATION EQUIPMENT

SITHCCC018 PREPARE FOOD TO MEET SPECIAL DIETARY REQUIREMENTS

SITHCCC006 PREPARE APPETISERS AND SALADS

SITHCCC008 PREPARE VEGETABLE, FRUIT, EGGS AND FARINACEOUS DISHES

SITHCCC020 WORK EFFECTIVELY AS A COOK

SITXINV002 MAINTAIN THE QUALITY OF PERISHABLE ITEMS

SITHCCC012 PREPARE POULTRY DISHES

SITHCCC014 PREPARE MEAT DISHES

SITHKOP004 DEVELOP MENUS FOR SPECIAL DIETARY REQUIREMENTS

SITHCCC007 PREPARE STOCKS, SAUCES AND SOUPS



**At the AIAS School of
Hospitality, you can study
these fantastic courses:**



SIT40521 Certificate IV in Kitchen Management



SIT40516 Certificate IV in Commercial Cookery



SIT50416 Diploma of Hospitality Management

To learn more, email **info@aias.edu.au**
or call **+61 7 3343 8073** and you can visit
us online at **www.aias.edu.au**