



Learn for Life

SIT50422 | 112879B

# Diploma of Hospitality Management

Shape your dynamic hospitality career with confidence – embrace diverse roles and unite in success.



**Duration:**  
6 - 12 months



**Method:**  
Classroom, Blended



**Payment:**  
Upfront & Monthly  
Payments



**Intake:**  
Monthly

## What can I expect?

Ready to lead in the hospitality industry? Our Diploma of Hospitality Management is your key to success! This qualification enhances your existing skills, preparing you for top leadership roles. Learn how to build strong relationships, create unforgettable customer experiences, and manage both operations and finances like a pro. From honing your unique leadership style to tackling complex problems, you'll become an invaluable asset to any business.

## Career Pathway Potential



Sous Chef



Motel Manager



Restaurant Manager



Chef Patisserie

## Qualification Structure:

- ✓ **Total Number of Units: 28**
- ✓ **11 Core Units**
- ✓ **17 Elective units**



## Core Units:

### SITXCCS015

Enhance customer service experiences

### SITXCCS016

Source and use information on the hospitality industry

### SITXCOM010

Manage conflict

### SITXFIN009

Manage finances within a budget

### SITXFIN010

Prepare and monitor budgets

### SITXGLC002

Identify and manage legal risks and comply with law

### SITXHRM008

Roster staff

### SITXHRM009

Lead and manage people

### SITXMGT004

Monitor work operations

### SITXMGT005

Establish and conduct business relationships

### SITXWHS007

Implement and monitor work health and safety practices

## Elective Units:

### SITXCOM007

Show social and cultural sensitivity

### SITHKOP010

Plan and cost recipes

### SITXFSA005

Use hygienic practices for food safety

### SITHPAT016

Produce desserts

### SITXFSA006

Participate in safe food handling practices

### SITHCCC041

Produce cakes, pastries and breads

### SITXWHS005

Participate in safe work practices

### SITHCCC040

Prepare and serve cheese

### SITHCCC029

Prepare stocks, sauces and soups

### SITHCCC043

Work effectively as a cook

### SITHCCC036

Prepare meat dishes

### SITXINV006

Receive, store and maintain stock

### SITHCCC037

Prepare seafood dishes

### SITHCCC028

Prepare appetisers and salads

### SITHCCC031

Prepare vegetarian and vegan dishes

### SITHCCC023

Use food preparation equipment

### SITHCCC042

Prepare food to meet special dietary requirements



### Workplace Requirement

If you are not currently working within a hospitality service role must undertake a minimum of 36 service periods (or shifts) of volunteered vocational placement in an approved workplace.

### Entry Requirements:

Not Applicable