

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE 096127B

SIT60316

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

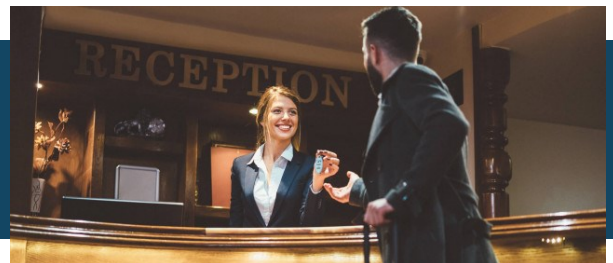
CRICOS CODE 0102027

Packaged Course. Study in Brisbane or Townsville

This Hospitality Management dual course offers those dedicated to a career in hospitality management an exceptional learning experience. You will develop advanced skills in business planning, asset management, finance, human resources and marketing. These skills will open up numerous employment opportunities for you.

The Advanced Diploma of Hospitality Management will allow you to apply practical managerial skills in the hospitality industry leading to job prospects in exciting roles such as: Club Manager, Cafe Owner or Manager, Rooms Division Manager, Food and Beverage Manager, Banquet or Functions Manager. This dual qualification also provides a pathway towards a university Bachelor degree with credit-articulation agreements in place with Griffith University and the University of Southern Queensland.

Study Mode	Classroom & Online
Duration of Course	18 Months - 20 hours p/week
Total Units	60 [27 + 33]



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

Please contact us for our current prices.

Regardless of your circumstances we have a payment plan to suit you.



How to Enrol

Apply via our website - axial.edu.au
 To support your application, please provide the following:

- Certified copy of your passport
- Statement Of Purpose
- Certified copy of your educational certificates and academic records.
- English language test results.

See website for more enrolment information



Career Outcomes

- Restaurant owner/manager
- Venue manager
- Club manager
- Hotel Management

SIT50416
**DIPLOMA OF HOSPITALITY
 MANAGEMENT**

CRICOS CODE 096127B

SIT60316
**ADVANCED DIPLOMA OF
 HOSPITALITY MANAGEMENT**

CRICOS CODE 0102027


University Articulation

Study of this course with Axial Training can gain you credits into:


 Bachelor of International Tourism and
 Hotel Management

Bachelor of Business



Associate Degree of Business and Commerce

Bachelor of Business and Commerce

Course Units
SIT50416:
Core:

SITXWHS003	Implement and monitor work health and safety practices
SITXFIN003	Manage finances within a budget
SITXMGT002	Establish and conduct business relationships
SITXMGT001	Monitor work operations
SITXHRM003	Lead and manage people
SITXCCS007	Enhance customer service experiences
SITXCOM005	Manage conflict
SITXCCS008	Develop and manage quality customer service practices
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXFIN004	Prepare and monitor budgets
SITXHRM002	Roster staff
SITXGLC001	Research and comply with regulatory requirements

Elective:

SITXFSA001	Use hygienic practices for food safety
SITXCCS006	Provide service to customers
SITXFIN001	Process financial transactions
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source and use information on the hospitality industry
SITXHRM001	Coach others in job skills
SITHIND004	Work effectively in hospitality service
SITXHRM006	Monitor staff performance
BSBCMM201	Communicate in the workplace
SITHIND001	Use hygienic practice for hospitality service
BSBITU212	Create and use spreadsheets
BSBWOR203	Work effectively with others
BSBADM502	Manage meetings
BSBR501	Manage risk

SIT60316:
Core:

BSBDIV501	Manage diversity in the workplace
BSBFIM601	Manage finances
BSBMGT517	Manage operational plan
BSBMGT617	Develop and implement a business plan
SITXCCS008	Develop and manage quality customer service practices
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXFIN005	Manage physical assets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM003	Lead and manage people
SITXHRM004	Recruit, select and induct staff
SITXHRM006	Monitor staff performance
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXMPR007	Develop and implement marketing strategies
SITXWHS004	Establish and maintain a work health and safety system

Elective:

SITXFSA001	Use hygienic practices for food safety
SITHIND004	Work effectively in hospitality service
BSBADM502	Manage meetings
BSBITU302	Create electronic presentations
BSBITU306	Design and produce business documents
BSBR501	Manage risk
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source and use information on the hospitality industry
SITXCOM005	Manage conflict
SITXHRM002	Roster staff
SITXFIN001	Process financial transactions
SITXCCS007	Enhance customer service experiences
SITHFAB005	Prepare and serve espresso coffee
SITXHRM001	Coach others in job skills
SITXWHS003	Implement and monitor work health and safety practices
SITXCCS006	Provide service to customers

