

# SIT50422

## DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE 110553G

Study in Brisbane or Townsville.



Axial International College's Diploma of Hospitality Management qualification teaches an individual to be competent as a Manager in any hospitality functional area. This course allows a student to possess a sound theoretical knowledge base and be able to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate their own work and / or the work of their team.

This 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.

<b>Study Mode</b>	Classroom & Online
<b>Duration of Course</b>	12 Months - 20 hours p/week
<b>Total Units</b>	28 [11 Core & 17 Elective]



### 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](http://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

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### Pathways To Further Study

Advanced Diploma of Hospitality Management

### Basic Resources

Students are required to have the following equipment for practical and live lessons:

- A **compulsory black business shirt**.
- Approximate cost is \$48.00 per shirt.
- The purchase of 2 shirts is recommended.
- Black business style pants (male and female) (leggings and/or tights will not be accepted) or a black knee length business style skirt.
- Black enclosed leather non-slip shoes.

It is recommended that students have access to a reliable internet connection to access online studies and a computer with up-to-date software, including Microsoft Office, Adobe Acrobat Reader and Adobe Flash Player. This equipment and software is available for students to use onsite at the Axial International College.

### 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



Bachelor of Business

Bachelor of Commerce

Bachelor of Tourism, Hospitality and Events (no minor)

Bachelor of Tourism, Hospitality and Events (professional practice minor)

### Course Units

#### Core:

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

#### Elective:

- BSBOPS502 Manage business operational plans
- SITHIND006 Source and use information on the hospitality industry
- SITEEVT020 Source and use information on the events industry
- SITXCCS019 Prepare quotations
- SITXCRI003 Respond to a customer in crisis
- SITHIND008 Work effectively in hospitality service
- SITHFAB021 Provide responsible service of alcohol
- SITXFSA005 Use hygienic practices for food safety
- SITHFAB025 Prepare and serve espresso coffee
- SITHFAB024 Prepare and serve non-alcoholic beverages
- SITHFAB037 Provide advice on food and beverage matching
- BSBCMM211 Apply communication skills
- BSBTEC201 Use business software applications
- SITXCCS010 Provide visitor information
- SITXFSA006 Participate in safe food handling practices
- SITXFSA008 Develop and implement a food safety program

connect with us for more



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