

# SIT50416

# DIPLOMA OF HOSPITALITY MANAGEMENT

Study With Axial Training To Get The Skills and Succeed



The SIT50416 Diploma of Hospitality Management qualification provides for a successful graduate to be competent as a Manager in any hospitality functional area. This course allows an individual 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.

To undertake this qualification participants must have;

- Satisfactorily completed a minimum of Year 10 or equivalent and or relevant industry / vocational experience.
- Currently employed or would like to work within the hospitality industry.

<b>Study Mode</b>	Workplace & Online
<b>Duration of Course</b>	Up to 24 Months
<b>Total Units</b>	27 [13 Core & 14 Elective]



## Entry Requirements



### Minimum Age

You will need to be at least 16 years old. If you are under 18 your enrolment form will need to be signed by a parent or guardian.



### Requirements

You will need to have access to a Lap Top or Desk Top Computer with working speakers or headphones and a suitable, reliable internet connection.



### Career Outcomes

Restaurant owner/manager  
Venue manager  
Club manager  
Hotel Management

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### Pathways To Further Study

Diploma of Leadership and Management

Advanced Diploma of Hospitality Management

### University Articulation

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



Bachelor of International Tourism and Hotel Management

Bachelor of Business



University of Southern Queensland

Associate Degree of Business and Commerce

Bachelor of Business and Commerce

### Course Units

#### 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
SITXCOM002	Show social and cultural sensitivity
SITHFAB002	Provide responsible service of alcohol
SITXWHS002	Identify hazards, assess and control safety risks
SITHIND002	Source and use information on the hospitality industry
BSBITU306	Design and produce business documents
SITXHRM001	Coach others in job skills
BSBSTR401	Promote innovation in team environments
BSBPEF501	Manage personal and professional development
BSBADM502	Manage meetings
BSBR501	Manage risk

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33 Brandl Street, Eight Mile Plains 4113

382 Sturt St, Townsville 4810

[www.axial.edu.au](http://www.axial.edu.au)

