



SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

COOKERY ELECTIVES



The SIT50422 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. This packaging gives extra focus to cookery operations.

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.*

Study Mode	Workplace & Online
Duration of Course	Up to 24 Months
Total Units	28 11 Core & 17 Elective



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



Associate Degree of Business and Commerce

Bachelor of Business and Commerce

Course Units

Core:

- SITXWHS007 Implement and monitor work health and safety practices
- SITHCCC035 Prepare poultry dishes
- SITHCCC037 Prepare seafood dishes
- SITHCCC036 Prepare meat dishes
- SITXCOM010 Manage conflict
- SITXCCS016 Develop and manage quality customer service practices
- SITXCCS015 Enhance customer service experiences
- SITXFIN010 Prepare and monitor budgets
- SITXFIN009 Manage finances within a budget
- SITXHRM008 Roster staff
- SITXGLC002 Identify and manage legal risks and comply with law
- SITXMGT004 Monitor work operations
- SITXMGT005 Establish and conduct business relationships
- SITXHRM009 Lead and manage people

Elective:

- SITXFSA008 Develop and implement a food safety program
- BSBTWK501 Lead diversity and inclusion
- SITHCCC041 Produce cakes, pastries and breads
- SITHCCC042 Prepare food to meet special dietary requirements
- BSBTEC301 Design and produce business documents
- SITHCCC023 Use food preparation equipment
- SITHCCC027 Prepare dishes using basic methods of cookery
- SITXFSA007 Transport and store food
- SITHCCC043 Work effectively as a cook
- SITHCCC029 Prepare stocks, sauces and soups
- SITHCCC028 Prepare appetisers and salads
- SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices

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