



SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

Study With Axial Training To Get The Skills and Succeed



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.

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





SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT



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:

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

Elective:

SITXCRI003	Respond to a customer in crisis
BSBTWK503	Manage meetings
SITHFAB025	Prepare and serve espresso coffee
SITHFAB037	Provide advice on food and beverage matching
SITXCCS010	Provide visitor information
SITXCCS019	Prepare quotations
BSBOPS502	Manage business operational plans
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHIND006	Source and use information on the hospitality industry
SITEEVT020	Source and use information on the events industry
BSBCMM211	Apply communication skills
BSBTEC201	Use business software applications
SITHIND008	Work effectively in hospitality service
SITHFAB021	Provide responsible service of alcohol
SITHFAB024	Prepare and serve non-alcoholic beverages
SITXCCS012	Provide lost and found services

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