

# SIT60316

## ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

Study With Axial Training To Get The Skills and Succeed



This high level qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

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>	33 [16 Core & 17 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 Laptop or Desktop Computer with working speakers or headphones and a suitable, reliable internet connection.



#### Career Outcomes

Restaurant owner/manager  
 Venue manager  
 Club manager  
 Hotel Management

# SIT60316

## ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT



### Pathways To Further Study

Diploma of Hospitality Management

Diploma of Leadership and 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:

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
BSBCMM401	Make a presentation
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
SITXINV004	Control stock
SITXMPR004	Coordinate marketing activities
SITXWHS002	Identify hazards, assess and control safety risks
BSBLDR501	Develop and use emotional intelligence
SITXINV003	Purchase goods
SITXMGT003	Manage projects

connect with us for more



33 Brandl Street, Eight Mile Plains 4113

382 Sturt St, Townsville 4810

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

