



SIT50416 Diploma of Hospitality Management



12 months



Regular Training



Flexible Delivery



\$10,500

Flexible payment options

Are you willing to be part of one of the most exciting industries in the world?

If you love people and travel, it's hard to go past a career in hospitality.

You will learn how the hospitality industry operates, how to manage and lead teams and how to establish and develop business relationships.

Whether you are currently working in the hospitality industry and want to earn a nationally recognised qualification, or you are completely fresh to hospitality, this course will cater to you.

Entry Requirements

There are no prerequisites for entry into this course.

Course Delivery

This course is delivered over 12 months with a flexible learning approach. Content is delivered online with regular trainer support sessions.

Payment Method / Cost

\$10,500. Flexible payment options are available. Contact Aurora Training Institute for further information.

Career Pathways



Department
Supervisor / Manager



Hotel Manager



Restaurant Manager



Kitchen Manager

LET'S GET SOCIAL



©2019 Aurora Training Institute | P 1300 936 864 | E admin@aurora.edu.au
www.aurora.edu.au | RTO Provider 32237 | Version9_230522

SIT50416

Diploma of Hospitality Management

Course Requirements

To achieve a Diploma of Hospitality Management 28 units must be completed including all 13 core units, all 10 general electives and 5 management electives.

Core Units:

SITXCCS007	Enhance customer service experiences
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices
SITXHRM003	Lead and manage people
SITXCOM005	Manage conflict
BSBDIV501	Manage diversity in the workplace
SITXFIN003	Manage finances within a budget
BSBMGT517	Manage operational plan
SITXCCS008	Develop and manage quality customer service practices
SITXMGT001	Monitor work operations
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff

General Electives:

SITXFSA001	Use hygienic practices for food safety
SITHIND004	Work effectively in hospitality service **
SITEEVT001	Source and use information on the events industry
SITEEVT008	Manage event staging components
SITXFSA002	Participate in safe food handling practices
BSBLDR522	Manage people performance
BSBITU306	Design and produce business documents
SITXHRM004	Recruit, select and induct staff
BSBCMM401	Make a presentation
BSBADM502	Manage meetings

Management Electives:

BSBLDR523	Lead and manage effective workplace relationships
SITXHRM006	Monitor staff performance
BSBR501	Manage risk
BSBCRT311	Apply critical thinking skills in a team environment
BSBTWK502	Manage team effectiveness

** To successfully complete SITHIND004 36 service periods must be completed.