



**Aurora**  
TRAINING INSTITUTE



DIPLOMAS

**SIT50422 -  
Diploma**

## of Hospitality Management

### Course Overview

Pursue your passion for people in one of the biggest industries in the world!

The hospitality sector is among the fastest-growing industries in Australia and the demand for skilled operators is rapidly increasing.

Whether you are currently working in the industry or you are completely fresh to hospitality, this course will get you started on your journey to an exciting and rewarding career.

The SIT50422 - Diploma of Hospitality Management reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations.

This qualification provides a pathway to work in any hospitality settings such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

### Course Delivery

The SIT50422 - Diploma of Hospitality Management is delivered over 12 months with a blended delivery model.

Training and assessment will be delivered online and in the workplace. Students will need to complete a number of service periods in a hospitality setting.

### Entry Requirements

There are no entry requirements for this qualification.

### Payment Method / Cost ^

\$9,995. Flexible payment options are available. Contact Aurora Training Institute for further information.

### AT A GLANCE



12 Months



Blended Delivery



\$9,995 ^

### CAREER OPPORTUNITIES

- Front of House Manager
- Restaurant or Banquet Manager
- Catering Manager
- Restaurant or Café Owner and Operator
- Hospitality Manager
- Bar Manager



NATIONALLY RECOGNISED  
TRAINING



## Course Requirements

To achieve a SIT50422 - Diploma of Hospitality Management, 28 units must be completed including 11 core units and 17 elective units.

### Core Units

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

### Elective Units

- SITXFSA005** Use hygienic practices for food safety
- SITHIND008** Work effectively in hospitality service ##
- SITTTVL001** Access and interpret product information
- SITTTVL004** Sell tourism products or services
- SITXCCS010** Provide visitor information
- SITHFAB021** Provide responsible service of alcohol
- SITHFAB024** Prepare and serve non-alcoholic beverages \* ###
- SITHFAB025** Prepare and serve espresso coffee \*
- SITXFSA006** Participate in safe food handling practices
- SITHGAM022** Provide responsible gambling services
- SITXINV006** Receive, store and maintain stock \*
- SITXINV007** Purchase goods
- SITHIND006** Source and use information on the hospitality industry
- BSBTWK503** Manage meetings
- BSBSUS511** Develop workplace policies and procedures for sustainability
- SITXFIN007** Process financial transactions
- BSBOPS502** Manage business operational plans

\* Prerequisite is SITXFSA005 - Use hygienic practices for food safety

## Students are required to complete 36 service periods

### Students are required to complete 3 service periods