

### **Course Overview**

Take your hospitality career to the next level with the SIT50422 Diploma of Hospitality Management. This qualification is designed for individuals ready to step into leadership roles and manage operations in the dynamic world of hospitality. You will gain advanced skills in team leadership, financial management, customer service, and compliance, while learning how to coordinate hospitality services across a range of venues. Through a blend of practical training and management development, you'll build the confidence and expertise to lead teams, enhance guest experiences, and drive business success. This is your pathway to an exciting and rewarding career in hotels, restaurants, resorts, and beyond within Australia's thriving hospitality industry.

### **Course Delivery**

The SIT50422 - Diploma of Hospitality Management is delivered in a face-to-face classroom environment over 56 weeks, including 8 weeks of holiday breaks. For more details, please refer to the intake timetable.

#### **Entry Requirements**

- 1. International students must be at least 18 years old to enrol with Aurora.
- International students applying for a Diploma level course will need to provide evidence of satisfactory completion of Australian Year 10 (or equivalent) or Certificate IV or higher.
- 3. International students must provide evidence of meeting the minimum English proficiency requirements.

If you have any questions, contact us on 1300 936 864.

\*For more information on our current fees and charges, please refer to our International Fee Schedule.

# For more information scan here





## **Course Requirements**

To achieve a SIT50422 - Diploma of Hospitality Management, 28 units must be completed including 11 core units, 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
SITHIND006	Source and use information on the hospitality industry
SITHFAB021	Provide responsible service of alcohol
SITXCCS010	Provide visitor information
SITHFAB024*	Prepare and serve non-alcoholic beverages
SITHFAB025*	Prepare and serve espresso coffee
SITXFSA006	Participate in safe food handling practices
SITXINV006*	Receive, store and maintain stock
SITXINV007	Purchase goods
SITHGAM022	Provide responsible gambling services
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBTWK503	Manage meetings
BSBOPS502	Manage business operational plans
SITXFIN007	Process financial transactions
	SITTTVL004 SITHIND006 SITHFAB021 SITXCCS010 SITHFAB024* SITHFAB025* SITXFSA006 SITXINV006* SITXINV007 SITHGAM022 BSBSUS511 BSBTWK503 BSBOPS502

SITXFSA005 is a prerequisite for SITHFAB024 / SITHFAB025 / SITXINV006 SITHIND008 @ requires students to complete a minimum of 36 completed service periods

