

## SIT60322

# ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT



**CRICOS COURSE CODE: 116107C**

## ABOUT THE COURSE

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions. This 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 acquiring targeted skills in accommodation services, cookery, food and beverage and gaming. The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## COURSE DETAILS

<b>Provider Name</b>	Australian College of Technology & Business
<b>RTO Code</b>	32017
<b>CRICOS Code</b>	03164M
<b>Delivery Location</b>	100 Brunswick St, Fortitude Valley QLD 4006, Australia
<b>Kitchen Location</b>	29/115 Wickham St Fortitude Valley, Fortitude Valley QLD 4006
<b>Delivery Mode</b>	Face to face (Classroom based)
<b>Duration</b>	104 weeks, including 88 study weeks and 16 weeks of holidays
<b>Study Load</b>	20 hours per week in the classroom
<b>Work Placement</b>	240 hours
<b>Estimated Self-Study Hour</b>	5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge)

## FEES STRUCTURE

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**AUD 16,000**  
TUITION FEES

**AUD 2,250**  
NON-TUITION FEES

**AUD 18,250**  
TOTAL FEES

## PATHWAY INTO THE COURSE

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There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students ACTB requires that students are able to provide evidence that they:

- Have demonstrated an IELTS level at score of least 6.0 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Advanced Level or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that ACTB is able to provide.
- Have successfully completed Australian year 12 or equivalent
- Are at least at age of 18 on the date of course commencement

**Please Note: All the students commencing this course are required to complete LLND to be conducted during the time of admission to assist Australian College of Technology and Business Pty Ltd. to identify student's needs for additional support during their study with ACTB.**

**Recommendation: It is highly recommended that student should have successfully completed SIT50422 Diploma of Hospitality Management prior commencing this course, although this is not a mandatory entry requirement.**

## PATHWAYS FROM THE QUALIFICATION

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Once students have successfully completed SIT60322 Advanced Diploma of Hospitality Management, they can apply for jobs within the hospitality industry which can include Area manager or operations manager, Café owner or manager, Club secretary or manager, Executive chef, Executive housekeeper, Executive sous chef, Food and beverage manager, Head chef, Motel owner or manager, Rooms division manager or to run own small business within hospitality sector.

**The further study pathways available to students who undertake this qualification include:**

- Other Advanced Diploma level qualification within the SIT Tourism, Travel and Hospitality Training Package or any other accredited course at Advanced Diploma level.
- Bachelor of Hospitality or other accredited graduate program with other education provider in Australia.



## COURSE STRUCTURE

A total of 33 Units (14 Core and 19 electives) must be completed and deemed competent to achieve the qualification SIT60322 Advanced Diploma of Hospitality Management. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 33 units in the qualification. Students completing all the required units of competency will attain full qualification.

CODE	TITLE	CORE/ ELECTIVE
<b>BSBFIN601</b>	Manage organisational finances	Core
<b>SITXFIN010</b>	Prepare and Monitor Budget	Core
<b>SITXFIN009</b>	Manage Finances within a budget	Core
<b>SITXMGT004</b>	Monitor work operations	Core
<b>SITXMGT005</b>	Establish and conduct business relationships	Core
<b>SITXMPR014</b>	Develop and implement marketing strategies	Core
<b>SITXHRM012</b>	Monitor staff performance	Core
<b>SITXWHS008</b>	Establish and maintain a work health and safety system	Core
<b>SITXHRM009</b>	Lead and manage people	Core
<b>SITXGLC002</b>	Identify and manage legal risks and comply with law	Core
<b>SITXCCS016</b>	Develop and manage quality customer service practices	Core
<b>BSBOPS601</b>	Develop and implement business plans	Core
<b>SITXHRM010</b>	Recruit,Select and induct staff	Core
<b>SITXFIN011</b>	Manage Physical assests	Core
<b>SITXFSA005</b>	Use hygienic practices for food safety	Elective
<b>SITXFSA006</b>	Participate in safe food handling practices	Elective
<b>SITHCCC027</b>	Prepare dishes using basic methods of cookery	Elective
<b>SITHCCC023</b>	Use food preparation equipment	Elective
<b>SITHCCC028</b>	Prepare appetisers and salads	Elective
<b>SITHCCC042</b>	Prepare food to meet special dietary requirements	Elective
<b>SITHCCC031</b>	Prepare vegetarian and vegan dishes	Elective
<b>SITHCCC029</b>	Prepare stocks, sauces and soups	Elective
<b>SITHCCC030</b>	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
<b>SITHCCC037</b>	Prepare seafood dishes	Elective
<b>SITHCCC036</b>	Prepare meat dishes	Elective
<b>SITHCCC035</b>	Prepare poultry dishes	Elective

CODE	TITLE	CORE/ ELECTIVE
<b>SITHCCC041</b>	Produce cakes, pastries and breads	Elective
<b>SITHCCC040</b>	Prepare and serve cheese	Elective
<b>SITHCCC038</b>	Produce and serve food for buffets	Elective
<b>SITHCCC025</b>	Prepare and present sandwiches	Elective
<b>SITXWHS006</b>	Identify hazards, assess and control safety risks	Elective
<b>BSBCMM411</b>	Make presentations	Elective
<b>SITHCCC043</b>	Work effectively as a cook	Elective

**Note: Course structure, units and content are subject to change during the delivery period due to a change in legislative requirements or due to ACTB course review process.**

## PATHWAYS

The Study Pathways Available To Students Who Undertake This Qualification Include:

- Higher education degree in Cyber Security provided learner meet the entry requirements of the proposed qualification at other higher education provider.

## ASSESSMENT METHODOLOGY

Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include:



**WRITTEN  
QUESTIONS**



**PROJECTS**



**PRESENTATIONS**



**REPORT  
WRITING**



**ROLE PLAYS/  
OBSERVATIONS**



**KITCHEN BASED  
DEMONSTRATION**



**WORK  
PLACEMENT**

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

## GET IN TOUCH

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