Diploma of Hospitality Management

Course Description

Embark on a journey with this qualification that unlocks pathways into diverse realms of the hospitality sector, positioning you as a manager of departments or a shrewd owner of a hospitality business.

Diploma graduates function autonomously, shoulder team leadership responsibilities, and wield their judgment to enact an array of operational determinations vital to business success.

Choosing ACCESS means both you and your employer will dive into one of today's most cutting-edge, industry-specific work-based training (WBT) programs. We'll collaborate to arm you with the essential knowledge, hands-on skills, and firsthand experience needed to thrive in the dynamic realm of hospitality.

Course Duration

6 – 12 months. The course duration will vary depending on the number of credit transfers and the individual progress of each student. At a minimum, students are expected to complete one unit of competency per month.

Course Structure

The total number of Units of Competency to receive this qualification is 28 comprising of 11 core and 17 elective units. The list of units to be undertaken can be found below.

Admission Requirements

- To undertake this qualification with ACCESS Recognised Training you must be employed in a fully operational hospitality establishment. ACCESS does not provide employment or recruitment services and therefore cannot assist with work placements;
- Sound English language, literacy and numeracy skills (ACSF – Level 5); and
- Successful completion of Certificate IV in Hospitality or Kitchen Management.

Course Delivery

Immerse yourself in the world of Work Based Training (WBT), where the heart of learning beats within real workplaces. Our WBT program harmoniously combines the wisdom of Registered Training Organisation (RTO) guided online theoretical learning with the hands-on, employer-led practical training conducted at your workplace.

Every student embarks on this journey with the support of a dedicated Trainer/Assessor and a Workplace Supervisor, working in tandem to orchestrate a seamless training and assessment experience. Regular check-ins with your assigned Trainer/Assessor ensure you're not just meeting, but surpassing assessment expectations, propelling you forward on your path to progress.

Learning Resources

ACCESS uses customised high quality, interactive and immersive online training content and resources. These are available through our unique student portal.

Computer Equipment Requirements

To undertake this course, students will be required to have access to their own computers/devices (including software programs such as Microsoft Office or Google suite), printers, internet facilities, and stationery resources.

Student Support Services

- ACCESS will identify support needs prior to student enrolment through the enrolment form and a Language, Literacy and Numeracy (LLN) assessment which each student must undertake. Where support needs are identified, ACCESS will provide support throughout the learning and assessment process through a variety of mechanisms including:
- Language, literacy and numeracy (LLN) support through trainers;
- Assistive technology
- Additional tutorials (additional costs may apply), and/or
- Other mechanisms, such as assistance in using technology for online delivery component.

Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have completed relevant education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. All applications for RPL must be made prior to the commencement of the course.

Pathways to Further Studies

After achieving the SIT50422 Diploma of Hospitality Management students may enrol in the SIT60322 Advanced Diploma of Hospitality Management.

Job Prospects

Potential job roles for graduates include bar supervisor, concierge, duty manager, food and beverage supervisor, front office supervisor, housekeeping supervisor, gaming supervisor and hotel shift manager.

Tuition Fees

The total course fees will vary depending on the availability of Government funding.

Please visit https://accessrt.edu.au/fees-and-charges/ for a full list of fees and charges.

SIT50422 Diploma of Hospitality Management

Units of Competency (11 Core and 17 Elective)

Core Units of Competency			Group C - Continued.		
SITXCCS015	Enhance customer service experiences	1	SITXFSA006	Participate in safe food handling practices	
SITXCCS016	Develop and manage quality customer service practices	2	SITXFSA007**	Transport and store food	
SITXCOM010	Manage conflict	3	SITXFSA008**	Develop and implement a food safety program	
SITXFIN009	Manage finances within a budget	4	SITXINV006*	Receive, store and maintain stock	
SITXFIN010	Prepare and monitor budgets	5	SITXINV007	Purchase goods	
SITXGLC002	Identify and manage legal risks and comply with law	6	SITXINV008	Control stock	
SITXHRM008	Roster staff	7	SITHCCC023*	Use food preparation equipment	
SITXHRM009	Lead and manage people	8	SITHCCC025*	Prepare and present sandwiches	
SITXHRM012	Monitor staff performance	9	SITHCCC026*	Package prepared foodstuffs	
SITXMGT005	Establish and conduct business relationships	10	SITHCCC027*	Prepare dishes using basic methods of cookery	
SITXWHS007	Implement and monitor work health and safety practices	11	SITHCCC028*	Prepare appetisers and salads	
Group A - Mandatory Elective Unit			SITHCCC029*	Prepare stocks, sauces and soups	
SITXFSA005	Use hygienic practices for food safety	12	SITHCCC030**	Prepare vegetable, fruit, egg and farinaceous dishes	
Group B - Mandatory Elective Unit - Select one unit only			SITHCCC031**	Prepare vegetarian and vegan dishes	
SITHCCC043**	Work effectively as a cook		SITHCCC032**	Produce cook-chill and cook-freeze foods	
SITHIND008	Work effectively in hospitality service		SITHCCC033***	Re-thermalise chilled and frozen foods	
SITHKOP013*	Plan cooking operations		SITHCCC035**	Prepare poultry dishes	
Group C - Elective Units - Maximum 15 units, minimum 11 units.			SITHCCC036**	Prepare meat dishes	
SITEEVT020	Source and use information on the events industry		SITHCCC037**	Prepare seafood dishes	
SITEEVT023	Plan in-house events		SITHCCC040*	Prepare and serve cheese	
SITEEVT028	Manage on-site event operations		SITHCCC041**	Produce cakes, pastries and breads	
SITHFAB021	Provide responsible service of alcohol		SITHCCC042**	Prepare food to meet special dietary requirements	
SITHFAB023**	Operate a bar		SITHCCC044**	Prepare specialised food items	
SITHFAB024*	Prepare and serve non-alcoholic beverages		SITHPAT016*	Produce desserts	
SITHFAB025*	Prepare and serve espresso coffee		**Group D - Elective Units - Maximum 4 units or 4 imports**		
SITHFAB027*	Serve food and beverage		BSBOPS502	Manage business operational plans	
SITHFAB0130***	Prepare and serve cocktails		BSBTWK501	Lead diversity and inclusion	
SITHFAB031*	Provide advice on beers, spirits and liqueurs		BSBTWK503	Manage meetings	
SITHFAB036	Provide advice on food		HLTAID011	Provide first aid	
SITHGAM022	Provide responsible gambling services		SITXFIN007	Process financial transactions	
SITHIND006	Source and use information on the hospitality industry		SITXFIN008	Interpret financial information	
SITHKOP015*	Design and cost menus		SITXHRM010	Recruit, select and induct staff	
SITXCCS010	Provide visitor information		SITXHRM012	Monitor staff performance	
SITXCCS013	Provide club reception services		SITXWHS006	Identify hazards, assess and control safety risks	

Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.