



DOMESTIC STUDENTS

SIT60322

Advanced Diploma of Hospitality Management

Course Description

This prestigious qualification stands tall as the apex of achievement in the vocational education and training sector in Australia. It's a gem that's in high demand, eagerly sought after by those who aspire to soar to the zenith of their careers.

This advanced qualification showcases the realm of seasoned and adept senior managers. These trailblazers command a wide spectrum of hospitality expertise, bolstered by specialized managerial finesse and an extensive reservoir of industry wisdom. They orchestrate the symphony of hospitality operations with an air of autonomy, making strategic business decisions that shape the future.

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 33 comprising of 14 core and 19 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 SIT50422 Diploma of Hospitality 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 SIT60322 Advanced Diploma of Hospitality Management, students may consider pursuing a relevant bachelor's degree qualification from an Australian university.

Job Prospects

Potential job roles for graduates include bar manager, duty or house manager, food and beverage manager, front office manager, housekeeping manager, gaming manager 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.



Contact Us

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SIT60322 Advanced Diploma of Hospitality Management

Units of Competency (14 Core and 19 Elective)

Core Units of Competency (14)		No.	Group C - Continued.	
BSBFIN601	Manage organisational finances	1	SITXCCS010	Provide visitor information
BSBOPS601	Develop and implement business plans	2	SITXCCS013	Provide club reception services
SITXCCS016	Develop and manage quality customer service practices	3	SITXFSA006	Participate in safe food handling practices
SITXFIN009	Manage finances within a budget	4	SITXFSA007**	Transport and store food
SITXFIN010	Prepare and monitor budgets	5	SITXFSA008**	Develop and implement a food safety program
SITXFIN011	Manage physical assets	6	SITXINV006*	Receive, store and maintain stock (SITXFSA005)
SITXGLC002	Identify and manage legal risks and comply with law	7	SITXINV007	Purchase goods
SITXHRM009	Lead and manage people	8	SITXINV008	Control stock
SITXHRM010	Recruit, select and induct staff	9	SITHCCC023*	Use food preparation equipment
SITXHRM012	Monitor staff performance	10	SITHCCC025*	Prepare and present sandwiches
SITXMGT004	Monitor work operations	11	SITHCCC026*	Package prepared foodstuffs
SITXMGT005	Establish and conduct business relationships	12	SITHCCC027*	Prepare dishes using basic methods of cookery
SITXMPR014	Develop and implement marketing strategies	13	SITHCCC028*	Prepare appetisers and salads
SITXWHS008	Establish and maintain a work health and safety system	14	SITHCCC029*	Prepare stocks, sauces and soups
Group A - Compulsory Elective Unit (1)			SITHCCC030**	Prepare vegetable, fruit, egg and farinaceous dishes
SITXFSA005	Use hygienic practices for food safety	15	SITHCCC031**	Prepare vegetarian and vegan dishes
Group B - Compulsory Elective Unit - Select one unit only			SITHCCC032**	Produce cook-chill and cook-freeze foods
SITHCCC043**	Work effectively as a cook		SITHCCC033***	Re-thermalise chilled and frozen foods
SITHIND008	Work effectively in hospitality service		SITHCCC035**	Prepare poultry dishes
SITHKOP013*	Plan cooking operations		SITHCCC036**	Prepare meat dishes
Group C - Elective Units - Maximum 17 units, minimum 11 units.			SITHCCC037**	Prepare seafood dishes
SITEEVT020	Source and use information on the events industry		SITHCCC040*	Prepare and serve cheese
SITEEVT023	Plan in-house events		SITHCCC041**	Produce cakes, pastries and breads
SITEEVT028	Manage on-site event operations		SITHCCC042**	Prepare food to meet special dietary requirements
SITHFAB021	Provide responsible service of alcohol		SITHCCC044**	Prepare specialised food items
SITHFAB023**	Operate a bar		SITHPAT016*	Produce desserts
SITHFAB024*	Prepare and serve non-alcoholic beverages		Group D - Elective Units - Maximum 6 units or 6 imports	
SITHFAB025*	Prepare and serve espresso coffee		BSBOPS502	Manage business operational plans
SITHFAB027*	Serve food and beverage		BSBTWK501	Lead diversity and inclusion
SITHFAB0130***	Prepare and serve cocktails		BSBTWK503	Manage meetings
SITHFAB031*	Provide advice on beers, spirits and liqueurs		HLTAID011	Provide first aid
SITHFAB036	Provide advice on food		SITXCOM010	Manage conflict
SITHGAM022	Provide responsible gambling services		SITXFIN008	Interpret financial information
SITHIND006	Source and use information on the hospitality industry		SITXHRM008	Roster staff
SITHKOP015*	Design and cost menus		SITXWHS006	Identify hazards, assess and control safety risks

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

