

SIT60316 Advanced Diploma of Hospitality Management



SIT60316 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

Commercial Cookery Pathway | Patisserie Pathway | Food & Beverage Pathway

CRICOS Course Code 091123B

Gain the competency to become a senior manager in any hospitality functional area. Acquire the skills to analyse, design and execute judgements using wide-ranging technical, creative, conceptual or managerial competencies. You will be able to work in various hospitality settings such as restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.

Course Duration

For students who have completed Stanley College Diploma of Hospitality Management, the course duration is 40 weeks + 12 weeks of holidays. Classes are rostered for 2½ days per week + self-study component. Full Time studies requires students to attend a minimum of 20 scheduled course contact hours per week.

Career Opportunities

This qualification suits students seeking a career in the following job roles: **Commercial Cookery Pathway/Patisserie Pathway**

- Executive Chef
- Head Chef
- Executive Sous Chef

Food & Beverage Pathway

- Area Manager or Operations Manager
- Cafe Owner or Manager
- Club Secretary or Manager

- Motel Owner or Manager
 - Food and Beverage Manager
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Study Modes

The delivery methods for this course include:

- Face-to-face classroom-based learning

Business hub simulated workplace activities

Course Content

Students must successfully complete the following units:

Common Units

- SITXHRM004 Recruit, select and induct staff
- SITXCOM005 Manage conflict
- SITXFSA001 Use hygienic practices for food safety
- SITXHRM002 Roster staff
- BSBDIV501 Manage Diversity in the workplace
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM003 Lead and manage people
- SITXMGT001 Monitor work operations
- SITXMGT002 Establish and conduct business relationships
- SITXCCS008 Develop and manage quality customer service practices
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets

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- BSBMGT517 Manage operational plan
- BSBITU211 Produce digital text documents
- BSBMGT615 Contribute to organisation development*
- BSBINM601 Manage knowledge and information*
- SITXFIN005 Manage physical assets*
- SITXHRM006 Monitor staff performance*
- SITXMPR007 Develop and implement marketing strategies*
- SITXWHS004 Establish and maintain a work health and safety system*
- BSBMGT617 Develop and implement a business plan*
- BSBFIM601 Manage finances*

Commercial Cookery Pathway units

- BSBITU212 Create and use spreadsheets
- HLTAID003 Provide first aid
- SITHCCC001 Use food preparation equipment
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHCCC006 Prepare appetisers and salads
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes
- SITHCCC012 Prepare poultry dishes
- SITHCCC013 Prepare seafood dishes
- SITHCCC014 Prepare meat dishes
- SITHCCC020 Work Effectively as a cook
- SITXINV004 Control Stock

Patisserie Pathway units

- SITHKOP005 Coordinate cooking operations
- SITHCCC001 Use food preparation equipment
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHCCC018 Prepare food to meet special dietary requirements
- SITHFAB002 Provide responsible service of alcohol
- SITHFAB016 Provide advice on food
- SITXINV004 Control Stock
- SITHKOP004 Develop menus for special dietary requirements
- BSBSUS401 Implement and monitor sustainable work practices
- SITHPAT001 Produce cakes
- SITHPAT003 Produce pastries

Food & Beverage Pathway units

- BSBITU212 Create and use spread sheets
- HLTAID003 Provide first aid
- SITHFAB016 Provide advice on food
- SITHFAB002 Provide responsible service of alcohol
- SITHFAB003 Operate a bar
- SITHIND001 Use hygienic practice for hospitality service
- SITHFAB005 Prepare and serve espresso coffee
- SITXFIN001 Process financial transactions
- SITHFAB010 Prepare and serve cocktails

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- SITHFAB014 Provide table service for food and beverage
- SITHIND004 Work effectively in hospitality service

*Denotes units delivered within SIT60316 Advanced Diploma of Hospitality Management

Recognition of Prior Learning / Work Experience

Recognition is available (on application) to students with prior skills, experience, knowledge or qualifications obtained from formal studies or training, in a related area. Recognition may reduce the duration of your studies.

Further Studies

On completion of the SIT60316 Advanced Diploma of Hospitality Management course, students may pursue selected Bachelor courses at universities.

Please familiarise yourself with Stanley College's [Refund and Cancellation Policy](#).

Entry Requirements

Completion of Stanley College SIT50416 Diploma of Hospitality Management or equivalent. For English language requirements, please refer to the [Entry Requirements section](#)

Cost

Tuition Fee: \$9,600

Materials Fee: \$300*

Easy payment plans available.

*The Materials Fee covers equipment and resources used in the delivery of your course at Stanley College.

Other Expenses

For other fees and expenses including Administration Fee, Health Cover, Recognition of Prior Learning, Late and Reassessment Fees [click here](#).

Intakes

Jan, Mar, May, Aug, Oct

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