

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT



JOB READY TRAINING



INDUSTRY ENDORSED



STUDENT SATISFACTION



HOSPITALITY

SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE: 111949A

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.

Entry Requirement

- 18 years or over
- Basic computer skills
- Meet all Student Visa requirements, including IELTS 5.5 (or equivalent) or English proficiency or Spencer College ACSF test level 3 PLUS
- Minimum Year 12 education or equivalent

Delivery Methods

- Lecture/workshops
- Workbooks
- Role plays/simulations
- Practical activities

Course Delivery

90 weeks classroom delivery, depending on intake (includes a maximum of 13 weeks holiday). Students must attend minimum 20 hours class time per week as part of your Student Visa requirements. Distance learning is not available.

Recognition of Prior Learning (RPL)

If you think you may be eligible to apply for RPL, please contact the College to discuss.

Assessment Requirements

To successfully complete this course Students are required to complete work-based training.

Enrolment & Further Information

Email admin@spencercollege.edu.au or via one of our Education Agents.

To receive an enrolment kit, please email admin@spencercollege.edu.au

RTO No: 31809 | CRICOS Provider No: 03093K

ABN: 59 131 437 968

Head office address: L 1, 344 Queen Street, Brisbane QLD 4000. For career opportunities and further study, please refer to www.training.gov.au



Units of Competency	
BSBCMM411	Make Presentations
BSBTEC303	Create electronic presentations
BSBOPS601	Develop and implement
	business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budge
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks
SITAGLCOOL	and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct
	business relationships
SITXMPR014	Develop and implement
	marketing strategies
SITXWHS008	Establish and maintain a work
DCDFING04	health and safety system
BSBFIN601 SITXFSA005	Manage organisational finances
311XF3A005	Use hygienic practices for food safety
SITHIND008	Work effectively in hospitality
	service
SITXCOM010	Manage conflict
SITXINV008	Control stock
SITXCCS010	Provide visitor information
SITHFAB021	Provide responsible service
	of alcohol
SITHFAB025*	Prepare and serve espresso coffe
SITXFSA006	Participate in safe food
	handling practices

Develop and implement a food safety program

and online platforms

and online strategies

Manage meetings

Roster staff

Maintain ethical and professional

Analyse performance of social media and online business tools

Manage risk to organisational

reputation in an online setting

Develop an ecommerce strategy

Sell tourism products or services

standards when using social media

Develop and manage social media

SITXFSA008*

SIRXOSM002

SIRXOSM004

SIRXOSM006*

SIRXOSM007

BSBTWK503

SIRXSTR001

SITTTVL004

SITXHRM008