SIT60316 - Advanced Diploma of Hospitality Management

CRICOS Course Code 095961J

Glen Institute
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Qualification Overview

This qualification reflects the role of individuals operating at a senior level who use substantial industry knowledge and wide-ranging, specialised managerial skills. They operate independently, take responsibility for others and make a range of strategic business decisions.

This course provides the skills and knowledge for an individual to work in any sector of the hospitality industry as a senior manager in large organisation or small business owner or manager.

Who can Enrol?

International students over the age of 18 who wish to enter the hospitality industry at the senior management level. It is recommended for the students to complete the Diploma of Hospitality Management qualification before entering this qualification.

Pathways into the qualification

Individuals may enter Advanced Diploma of Hospitality Management with limited or no vocational experience and without a lower level qualification. Even though, it is strongly recommended that individuals undertake lower level qualifications such as Diploma or Certificate IV and/or gain industry experience prior to entering.

Pathways from the qualification

After achieving Advance Diploma of Hospitality Management, individuals could progress to higher education qualifications in management.

Employment Pathways from the qualification

This qualification provides a pathway to work in any sector of the hospitality industry as a senior manager in large organisation or small business owner or manager.

Possible job titles include:

- Area manager or operations manager within Hospitality industry.
- Cafe owner or manager.
- Executive chef.
- Executive sous chef.
- Food and beverage manager.
- Head chef.

Course Duration

This course will be delivered over a period of 104 weeks of full-time study for a minimum of 20 hours /week (88 Academic weeks and 16 weeks of Holidays).

Learning Environment

- Face to face classroom based.
- Multicultural groups in an instructor led learning environment.
- Assessment in simulated environment

Course Fees

Tuition Fee $22,000 AUD
Material Fee $500 AUD

Location

Level 5, 310 King Street, Melbourne VIC 3000

Entry requirements:

English Language Requirement

Minimum IELTS score of 5.5 or PTE score of 42 or Certificate III in EAL or equivalent*.

*For equivalency of various English Languages proficiency testing, and other forms of equivalency please refer to the admissions and student selection policy available in the student's handbook (www.glen.edu.au).

Note:

In the absence of formal English qualifications Glen Institute may proffer English Placement Test

CORE UNITS

BSBDIV501	Manage diversity in the workplace.
SITXHRM003	Lead and manage people.
SITXMGT001	Monitor work operations.
SITXFIN004	Prepare and monitor budgets.
SITXFIN003	Manage finances within a budget.
SITXGLC001	Research and comply with regulatory requirements.
BSBMGT517	Manage operational plan.
SITXMGT002	Establish and conduct business relationships.
SITXCCS008	Develop and manage quality customer service practices.
BSBMGT617	Develop and implement a business plan.
SITXHRM004	Recruit, select and induct staff.
SITXMPR007	Develop and implement marketing strategies.
BSBFIM601	Manage finances.
SITXFIN005	Manage physical assets.
SITXHRM006	Monitor staff performance.
SITXWHS004	Establish and maintain a work health and safety system.

ELECTIVE UNITS

SITXCCS007	Enhance customer service experiences.
SITXFSA001	Use hygienic practices for food safety.
SITHCCC001	Use food preparation equipment.
SITHCCC018	Prepare food to meet special dietary requirements.
SITHCCC005	Prepare dishes using basic methods of cookery.
SITHCCC006	Prepare appetisers and salads.
SITHCCC007	Prepare stocks, sauces and soups.
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes.
SITHCCC012	Prepare poultry dishes.
SITHCCC013	Prepare seafood dishes.
SITHCCC014	Prepare meat dishes.
SITHCCC019	Produce cakes, pastries and breads.
SITHCCC020	Work effectively as a cook.
SITXFSA002	Participate in safe food handling practices.
SITHPAT006	Produce desserts.
SITXHRM002	Roster staff.
SITHIND002	Source and use information on the hospitality industry.

Academic Requirement

No formal academic prerequisites. However, Diploma of Information Technology or similar qualification is preferred.

Age Requirement

All applicants must be aged 18 years or over at the time of application for the course.

Language Literacy and Numeracy (LLN) Requirement

Applicants will be required to demonstrate their LLN capabilities &/or complete an LLN assessment prior to the commencement of the course as per the Glen Pre –training & LLN Policy & Procedure. Glen Institute uses LLN Robot platform for the assessment.

Other

Applicants should have proficiency in digital literacy and MS Office skills (Word, Excel and Power Point).

Applicants should be in possession of their personal computer (the minimum configuration should be Intel Core i3 (sixth generation or newer) or equivalent. Operating System: Microsoft Windows 10 Professional x64, Memory: 4 GB RAM, Storage: 120 GB internal storage).

Admission Process

For more information (including intake dates) please contact one of our friendly staff at info@glen.edu.au or call 1300 003 990.

International Student Enrolment Form

scan to
ACCESS THE LINK

Australian Qualifications Framework

NATIONALLY RECOGNISED TRAINING

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