SIT60322 - Advanced Diploma of Hospitality Management

CRICOS Course Code 113501F



Qualification Overview

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 multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

Who can Enrol?

Target group for this program will be applicants over the age of 18 who wish to enter the hospitality industry as a senior business manager or a specialised managerial skill.

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 Advanced Diploma of Hospitality Management, individuals could progress into a bachelor's or master's degree program in hospitality discipline.

Employment Pathways from the qualification

This qualification provides a pathway to work in any hospitality industry sector as a senior business manager. The diversity of employers includes as below:

- Restaurants
- Hotels
- Motels
- Catering operations
- Clubs
- Pubs
- Cafés
- Coffee shops

Course Duration

Course duration is calculated on 20 hours per week of face-to-face training for 88 weeks & 16 weeks of allocated term break. Total Course Duration: 104 weeks

Learning Environment

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

Course Fees

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

Delivery & kitchen location

Level 5, 310 King Street, Melbourne VIC 3000 Kitchen: 172 Victoria Street, Richmond, VIC 3121



Entry requirements:

There are no formal prerequisites required to enter the Advanced Diploma of Hospitality Management course. However, Glen Institute prefers applicants to have successfully completed the SIT50422 – Diploma of Hospitality Management or a similar qualification.

Additionally, applicants must meet the following entry requirements:

English Language Requirement

Minimum IELTS score of 6.0 Or PTE score of 5l.6 or Certificate IV 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

SITXMGT004
SITXFIN009
SITXHRM009
SITXCCS016
SITXFIN010
SITXGLC002
SITXMGT005
BSBOPS601
SITXFIN011
BSBFIN601
SITXHRM010

Monitor work operations

Manage finances within a budget

Lead and manage people

Develop and manage quality customer service practices

Prepare and monitor budgets

Identify and manage legal risks and comply with law

Establish and conduct business relationships

Develop and implement business plans (ADLM)

Manage physical assets

Manage organisational finances

Recruit, select and induct staff

Monitor staff performance

SITXMPR014 Develop and implement marketing strategies

SITXWHS008 Establish and maintain a work health and safety system

ELECTIVE UNITS

SITXFSA005 SITHCOORT

SITXHRM012

Use hygienic practices for food safety

Plan cooking operations

Prepare dishes using basic methods of cookery

Use food preparation equipment

SITHCCC030 Prepare vegetables, fruit, eggs and farinaceous products

SITHCCC028 Prepare appetisers and salads

SITHCCC03I Prepare vegetarian and vegan dishes

SITHCCC035 Prepare poultry dishes

ITHCCC037 Prepare Seafood dishes

SITHCCC036 Prepare meat dishes

SITHCCC029 Prepare stocks, sauces and soups

SITHCCC042 Prepare food to meet special dietary requirements

SITHCCC040 Prepare & serve cheese

SITHCCC044 Prepare specialised food items

SITXINV008 Control stock

Roster staff

SITXCOM010 Manage conflict

SITXWHS007; Implement and monitor work health and safety practices

SITXCCS0I5 Enhance customer service experiences

Academic Requirement

No prior academic requirements apply for this qualification; however, Glen Institute requires successful completion of Australian Equivalent Year 12 qualification or higher.

Age Requirement

All applicants must be aged 18 years or over at the time of applying for admission to 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 IO Professional x64, Memory: 4 GB RAM, Storage: I20 GB internal storage).

Admission Process

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

International Student Enrolment Form



ACCESS THE LINK

Note: *The elective units may change at college's discretion, if necessary.





