



# SIT60316 Advanced Diploma of Hospitality Management

Accredited by the Australian Quality Framework (AQF)

## Course Description

This qualification provides the skills and knowledge for an individual to be competent as a senior manager in any hospitality functional area. This individual would analyse, design and execute judgements using wide-ranging technical, creative, conceptual or managerial competencies. Their knowledge base may be specialised or broad and they are often accountable for group outcomes. Work would be undertaken in various hospitality settings, such as restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.

## Course Structure

unit code	unit name	unit code	unit name
BSBDIV501	Manage diversity in the workplace	SITXFSA001	Use hygienic practices for food safety
BSBFIM601	Manage finances	SITHIND004	Work effectively in hospitality service
BSBMGT517	Manage operational plan	SITXFSA002	Participate in safe food handling practices
BSBMGT617	Develop and implement a business plan	SITXCOM004	Address protocol requirements
SITXCCS008	Develop and manage quality customer service	SITXFSA004	Develop and implement a food safety program
SITXFIN003	Manage finances within a budget	SITXCOM005	Manage conflict
SITXFIN004	Prepare and monitor budgets	SITEEVT005	Plan in-house events or functions
SITXFIN005	Manage physical assets	SITXMGT003	Manage projects
SITXGLC001	Research and comply with regulatory requirements	SITXINV004	Control stock
SITXHRM003	Lead and manage people	BSBHRM604	Manage employee relations
SITXHRM004	Recruit, select and induct staff	BSBSUS501	Develop workplace policy and procedures for sustainability
SITXHRM006	Monitor staff performance	BSBADM502	Manage meetings
SITXMGT001	Monitor work operations	SITXINV005	Establish stock purchasing and control systems
SITXMGT002	Establish and conduct business relationships	SITHFAB014	Mentor in the workplace
SITXMPR007	Develop and implement marketing strategies	BSBWRT401	Write complex documents
SITXWHS004	Establish and maintain a work health and safety system	BSBRISK501	Manage risk
SITXHRM002	Roster staff		

## Course Duration

78 Weeks. 20 hours per week consisting of face-to-face lectures, supervised tutorials and projects, and online training. For more details, please contact RBIC for the study schedule

## Entry Requirements

There are no prerequisites for entry to this qualification in accordance with the competency document from training.gov.au. Although it is not mandatory, but it is expected that individuals undertake lower level qualifications, or gain industry experience prior to entering SIT60316 Advanced Diploma of Hospitality Management.

## Career Prospects

After achieving SIT60316 Advanced Diploma of Hospitality Management, individuals could progress to graduate certificate or graduate diploma or other higher education qualifications in Hospitality management.

RBIC Complaints and Appeals policy available at: [www.rbic.qld.edu.au](http://www.rbic.qld.edu.au)

*This brochure was last updated on 28 Jun 2016. All information was accurate at time of update; however details are subject to change without notice.*



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