

# Domestic Students - 2018

# **DIPLOMA OF HOSPITALITY MANAGEMENT**

**Course Code: SIT50416**

\* This training is delivered with Victorian and Commonwealth Government funding. Individuals with disabilities are encouraged to apply to access government subsidised training.

For further information, please visit our website at:

[www.atmc.edu.au](http://www.atmc.edu.au)

Provider No.22158



**ARE YOU ELIGIBLE FOR  
SKILLS FIRST COURSES?\***

# Domestic Students - 2018

Campus	Melbourne
Training product status	Current
Duration	1320 hours
Delivery mode	Face-to-face
Assessment mode	Combination of written and practical tasks
Fees*	<ul style="list-style-type: none"> <li>\$1,000</li> <li>For more information, please refer to 2018 statement of Fees (Victoria) - Skills First Program</li> </ul>
Entry requirements	Students must undergo a Pre-Training Review with a Language Literacy & Numeracy (LLN) specialist where their suitability for this course will be determined. The Australian Core Skill Framework (ACSF) entry level for this course is approximately level 4
Possible pathway for further study	Advanced Diplomas in SIT training package
Possible occupational outcomes	Accommodation And Hospitality Managers

## OTHER FEES AND CHARGES

Enrolment Fee (Non-refundable)	\$100
Material Fee	\$600
Repeat Unit Fee	\$300/unit
RPL Fee per theory unit	\$250/unit
Charge for lost ID Card	\$15
Charge for lost Certificate	\$30
Printing Cost	10 cents/page (B&W) 50 cents/page (colour)
A surcharge for for all credit card payments	3%

Individuals must meet the eligibility criteria to access government funding.

### Quality Indicator Surveys

During studies, students may receive surveys. This helps ATMC towards continuously improving our training services and reporting our quality to the regulators. For students who enrol under the Skills First Program, please be advised that you may receive an invitation to participate in an NCVET survey, the Department's Annual Student Outcome Survey, Department endorsed project and/or being contacted by the Department (or persons authorised by the Department) for audit or review purposes.

\*Tuition fees and other course related fees are not subject to change once a student has enrolled.

## DESCRIPTION

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## COURSE CONTENTS/ UNITS OF COMPETENCY

### CORE:

BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices

### ELECTIVE:

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*
SITHCCC015	Produce and serve food for buffets*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook*
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts*
SITXFSA001	Use hygienic practices for food safety
SITXINV003	Purchase goods
BSBHRM506	Manage recruitment, selection and induction processes



## AUSTRALIAN TECHNICAL AND MANAGEMENT COLLEGE (ATMC)

**ATMC Melbourne Head Office & Lonsdale Street Campus**  
Level 2, 399 Lonsdale Street, Melbourne, VIC 3000, Australia  
T: +61 3 8327 3100

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RTO No: 22158 CRICOS Provider No. 03013D ABN: 73 130 044 745