

# Diploma of Hospitality Management (Food & Beverage stream)



## Descriptor

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.

## Possible Job Titles

- Banquet or function manager
- Front office manager
- Hotel manager
- Restaurant manager
- Unit manager (catering operations).

## Mode of delivery

### DOMESTIC STUDENTS

This course is delivered to domestic students in a mixed mode of online/distance education and/or on-the-job\*. A work placement component of 400 hours is mandatory and will be at a College-approved hospitality venue. The work placement may be paid or unpaid.

### INTERNATIONAL STUDENTS

This course is delivered to international students @ 20 hours per week for 8 terms of 10 weeks each. A work placement component of 400 hours is mandatory and will be at a College-approved hospitality venue. The work placement may be paid or unpaid.

## Assessment

Assessment for this qualification is by written reports, case studies, projects, role plays, written assessments and workplace reports. Practical assessments will be conducted in a fully-equipped, operational restaurant or a College-approved workplace facility that meet industry standards.

## Recognition of Prior Learning

Recognition of Prior Learning (RPL) is available to all students applying for this qualification. Conditions apply. RPL is the recognition of your current skills and knowledge acquired through prior learning from other training, work or life experience.

International students are advised that their student visa duration may be impacted if applying for and granted RPL.

## Target Groups

Students who wish to work in the hospitality industry in restaurants, hotels, motels, and other hospitality areas.

International students must hold an approved student visa and study according to their visa conditions.

\*This training is subsidised by the NSW Government.  
#Conditions apply. Check Eligibility Criteria on website.

## COURSE DURATION

**Domestic students** - self paced up to 24 months\*

**International students** - 104 weeks

## \*FEES

Contact TIBC to see if you are eligible for government funding assistance. If not, flexible payment options are available.

## UNITS OF COMPETENCY:

### CORE UNITS

- SITXCCS015 Enhance customer service experiences
- SITXCCS016 Develop and manage quality customer service practices
- SITXCOM010 Manage conflict
- SITXFIN009 Manage finances within a budget
- SITXFIN010 Prepare and monitor budgets
- SITXGLC002 Identify and manage legal risks and comply with law
- SITXHRM008 Roster staff
- SITXHRM009 Lead and manage people
- SITXMG004 Monitor work operations
- SITXMG005 Establish and conduct business relationships
- SITXWHS007 Implement and monitor work health and safety practices

### ELECTIVE UNITS

- SITXFSA005 Use hygienic practices for food safety \*\*
- SITHFAB021 Provide responsible service of alcohol #
- BSBTWK501 Lead diversity and inclusion
- SITHFAB024 Prepare and serve non-alcoholic beverages\*
- SITHFAB025 Prepare and serve espresso coffee \*
- SITHFAB027 Serve food and beverage\*
- SITHFAB036 Provide advice on food
- SITXFSA006 Participate in safe food handling practices\*\*
- SITXFSA008 Develop and implement a food safety program\*>
- BSBTWK503 Manage meetings
- BSBCMM411 Make presentations
- SITXINV006 Receive, store and maintain stock\*
- SITHKOP011 Plan and implement service of buffets\*
- BSBOPS502 Manage business operational plans
- SITXINV007 Purchase goods
- SITXINV008 Control stock
- SITHIND008 Work effectively in hospitality service

\*Prerequisite is SITXFSA005 Use hygienic practices for food safety

> Prerequisite is SITXFSA006 Participate in safe food handling practices

\*\* Students who successfully complete these two units will also receive a NSW Food Safety Supervisor Certificate.

# Students will receive an Interim Certificate on successful completion of the SITHFAB021 Provide Responsible Service of Alcohol. Production of this Certificate plus proof of identity to a Service NSW Centre will result in a NSW Competency Card being issued that allows the student to work in a licensed venue.

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(a division of Focal Holdings Pty Ltd)

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