



## DIPLOMA OF HOSPITALITY MANAGEMENT

AUSTRALIA'S PREMIER  
HOSPITALITY PROGRAM IN  
THE HEART OF MELBOURNE

**COURSE CODE** SIT50422

**QUALIFICATION** Diploma of Hospitality Management (Release 2)

**DELIVERY MODE** Campus & Workplace

**COURSE DURATION** 102 Weeks (including Holiday Periods)

**CRICOS COURSE CODE** 115534C



### 1 Modern Facilities

Our state-of-the-art facilities feature cocktail bars, a café, a fine dining restaurant and fully equipped training kitchen. Each space is designed for hands-on experience, blending modern technology with real-world settings, supporting excellence and innovation in hospitality



### 2 Expert Trainers

Learn from the best in the industry as our expert trainers, who bring a wealth of experience and knowledge, guide and mentor you throughout your learning journey, ensuring you receive the highest quality education and practical insights.



### 3 Industry Based Learning

Industry Based Learning (IBL) replaces tedious classroom theory with practical master classes. Learners directly apply their new skills in the workplace, gaining real-world experience and hands-on training that ensures a more engaging and effective learning journey.



**DON'T MISS THIS AMAZING OPPORTUNITY TO GAIN A  
NATIONALLY RECOGNISED QUALIFICATION**



**COMPLETE  
HOSPITALITY  
TRAINING**

## SIT50422 - DIPLOMA OF HOSPITALITY MANAGEMENT

### About the course

Are you ready to Master the Art of Kitchen Management?

Our Diploma of Hospitality Management offer is an industry leading program, designed to hone your culinary and managerial skills. Key takeouts are:

- Advanced culinary techniques
- Menu planning and costing
- Leadership and Management

Elevate your hospitality career to new heights with our Diploma of Hospitality Management.

### About CHT

Discover Complete Hospitality Training, a trusted institution located in the heart of Melbourne CBD, with over 50 years of excellence.

We have proudly trained hundreds of thousands of students, earning the trust of the industry for training their staff.

Our commitment to quality education and genuine care for our learners ensures that you receive the best training experience.

Join us and become part of a legacy of hospitality professionals.

### UNITS:

<b>CORE UNITS</b>	SITXHRM009	Lead and manage people
	SITXMGT004	Monitor work operations
	SITXWHS007	Implement and monitor work health and safety practices
	SITXFIN009	Manage finances within a budget
	SITXHRM008	Roster staff
	SITXCOM010	Manage conflict
	SITXCCS015	Enhance customer service experiences
	SITXCCS016	Develop and manage quality customer service practices
	SITXFIN010	Prepare and monitor budgets
	SITXGLC002	Identify and manage legal risks and comply with law
<b>ELECTIVE UNITS</b>	SITXMGT005	Establish and conduct business relationships
	SITXFSA005	Use hygienic practices for food safety
	SITXFSA006	Participate in safe food handling practices
	SITXINV006	Receive, store and maintain stock
	SITHCCC027	Prepare dishes using basic methods of cookery
	SITHKOP009	Clean kitchen premises and equipment
	SITHCCC043	Work effectively as a cook
	SITHCCC029	Prepare stocks, sauces and soups
	SITHCCC023	Use food preparation equipment
	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
	SITHCCC028	Prepare appetisers and salads
	SITHCCC031	Prepare vegetarian and vegan dishes
	SITHCCC042	Prepare food to meet special dietary requirements
	SITHCCC035	Prepare poultry dishes
	SITHCCC036	Prepare meat dishes
	SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and breads	
SITHPAT016	Produce desserts	

[WWW.CHT.EDU.AU](http://WWW.CHT.EDU.AU)

**COMPLETE HOSPITALITY TRAINING**

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