



# DIPLOMA OF HOSPITALITY MANAGEMENT

AUSTRALIA'S PREMIER  
HOSPITALITY PROGRAM

**COURSE CODE** SIT50422

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

**DELIVERY MODE** Campus & Workplace

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



## 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.



COME AND STUDY AUSTRALIA'S PREMIER HOSPITALITY PROGRAM TO OPEN DOORWAYS GLOBALLY.

## SIT50422 - DIPLOMA OF HOSPITALITY MANAGEMENT

Are you ready to Master the Art of Kitchen Management?

Our Diploma of Hospitality Management course offers an intensive training program designed to hone your culinary and managerial skills. This program includes comprehensive training in:

- Advanced culinary techniques
- Menu planning and costing
- Special dietary management
- Cutting-edge food safety practices

Along with perfecting the art of creating tantalising dishes, you'll develop an in-depth understanding of planning menus effectively. You'll master the nuances of catering for special

dietary needs, ensuring a diverse and inclusive dining experience for all customers, all while bringing the highest hygiene standards to your kitchen.

Coupled with strong emphasis on operational management, staff supervision, and customer service, this program equips you with all the tools you need to excel in your kitchen management career.

This course is the ideal choice for individuals who are passionate about advancing their career in the culinary world. Elevate your hospitality career to new heights with our Diploma of Hospitality Management.

### UNITS:

CORE UNITS	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
ELECTIVE UNITS	SITXMGT005	Establish and conduct business relationships
	SITXFSA005	Use hygienic practices for food safety
	SITHIND008	Work effectively in hospitality service
	SITHIND006	Source and use information on the hospitality industry
	SITHFAB027	Serve food and beverage
	SITHFAB034	Provide table service of food and beverage
	SITXFSA006	Participate in safe food handling practices
	SITHFAB021	Provide responsible service of alcohol
	SITHFAB023	Operate a bar
	SITHFAB031	Provide advice on beers, spirits and liqueurs
	SITHFAB030	Prepare and serve cocktails
	SITHFAB024	Prepare and serve non- alcoholic beverages
	SITHFAB025	Prepare and serve espresso coffee
	SITHFAB038	Plan and monitor espresso coffee service
	SITHFAB032	Provide advice on Australian wines
BSBTEC301	Design and produce business documents	
SITHCCC027	Prepare dishes using basic methods of cookery	
SITXINV006	Receive, store and maintain stock	

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

COMPLETE HOSPITALITY TRAINING

RTO: 3722 | CRICOS: 04242E

28 Elizabeth Street

Melbourne VIC 3000

[info@cht.edu.au](mailto:info@cht.edu.au)

Ph +61 3 9654 1554