



SIT60322

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

Study With Axial Training To Get The Skills and Succeed

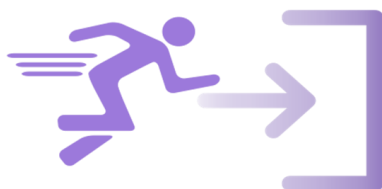


This high level qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

To undertake this qualification participants must have;

- *Satisfactorily completed a minimum of Year 10 or equivalent and or relevant industry / vocational experience.*
- *Currently employed or would like to work within the hospitality industry.*

Study Mode	Workplace & Online
Duration of Course	Up to 24 Months
Total Units	33 [14Core & 19 Elective]



Requirements

You will need to have access to a Lap Top or Desk Top Computer with working speakers or headphones and a suitable, reliable internet connection.



Career Outcomes

- Restaurant owner/manager
- Venue manager
- Club manager
- Hotel Management





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Pathways To Further Study

Diploma of Hospitality Management

Diploma of Leadership and Management

University Articulation

Study of this course with Axial Training can gain you credits into:



Bachelor of International Tourism and
Hotel Management

Bachelor of Business



Associate Degree of Business and Commerce

Bachelor of Business and Commerce

Course Units

Core:

SITXGLC002	Identify and manage legal risks and comply with law
SITXFIN010	Prepare and monitor budgets
SITXFIN009	Manage finances within a budget
BSBFIN601	Manage organisational finances
SITXFIN011	Manage physical assets
SITXCCS016	Develop and manage quality customer service practices
SITXMGT005	Establish and conduct business relationships
SITXHRM010	Recruit, select and induct staff
SITXHRM009	Lead and manage people
SITXHRM012	Monitor staff performance
SITXWHS008	Establish and maintain a work health and safety system
BSBOPS601	Develop and implement business plans
SITXMPR014	Develop and implement marketing strategies
SITXMGT004	Monitor work operations

Elective:

SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHIND006	Source and use information on the hospitality industry
SITEEVT020	Source and use information on the events industry
SITEEVT029	Research event industry trends and practice
SITHIND008	Work effectively in hospitality service
SITHFAB021	Provide responsible service of alcohol
SITHFAB024	Prepare and serve non-alcoholic beverages
SITHFAB025	Prepare and serve espresso coffee
SITHFAB038	Plan and monitor espresso coffee service
SITHFAB037	Provide advice on food and beverage matching
SITXCCS010	Provide visitor information
SITXCCS012	Provide lost and found services
SITXCCS019	Prepare quotations
SITXCCS015	Enhance customer service experiences
SITXCOM010	Manage conflict
SITXCRI003	Respond to a customer in crisis
BSBTWK503	Manage meetings

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