

Course Overview

This qualification provides the skills and knowledge to be a manager in any hospitality functional area. All training is within the Australian Qualification Framework (AQF) and is therefore a nationally recognised qualification.

Course Fees

Course fees consist of \$12,500 for tuition, plus resources. Heavy discounts apply to those with lower qualifications.

Enrolment

Applicants 15 years and older can apply. Students from disadvantaged groups are encouraged to apply. Enrolment is via AVTES.

Recognition of Prior Learning

RPL is available to all applicants and a portfolio is requested on enrolment.

Course Duration

This course is a self paced competency based program. It can be undertaken and completed at your own pace. Enrolment periods last for 12 months.

Course Rules

There are no pre-requisites for entry to this course. This course requires the completion of 39 units as described in the next section.

Employment Prospects

Upon successful completion of this qualification, students will be able to perform roles such as restaurant manager, kitchen manager, motel manager.

Further Training Opportunities

Opportunities exist for further studies in the Advanced Diploma of Hospitality.

Course Structure

CORE UNITS (Twenty Three)

SITXCCS002A	Provide quality customer service
SITXCCS003A	Manage quality customer service
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITVCOM003A	Deal with conflict situations
SITXFIN003A	Interpret financial information
SITXFIN004A	Manage finances within a budget
SITXFIN005A	Prepare and monitor budgets
SITXFIN005A	Develop and update legal knowledge required for compliance
SITXHRM001A	Coach others in job skills
SITXHRM003A	Roster staff
SITXHRM005A	Lead and manage people
SITXHRM007A	Manage workplace diversity
SITXINV001A	Receive and store stock
SITXINV002A	Control and order stock
SITXMGT001A	Monitor work operations
SITXMGT002A	Develop & implement operational plans
SITXMGT006A	Establish and conduct business relationships
SITXOHS001A	Follow health, safety & security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITXOHS004A	Implement and monitor workplace health, safety and security practices
SITXOHS005A	Establish and maintain an OHS system
<i>Plus one of the following:</i>	
SITHIND003A	Provide and coordinate hospitality service
SITHCCC028A	Prepare, cook & serve food for menus

GENERAL UNITS (Minimum of Thirteen)

General units may be chosen from the following functional areas;

Administration

Communication and Teamwork

Computer Operations and Management

Events

Finance

Food and Beverage

Food Safety

Human Resource Management

Management and Leadership

Marketing

Please consult your trainer for specific options and to determine the units best suited to you.

ELECTIVES (Maximum of Three)

The remaining electives may be chosen from any of the previous "General" units listed; or another endorsed Training Package specific to your workplace. Some examples of other training packages available with AVTES are:

- Business
- Retail

If you are interested in choosing units out of any of these training packages, you will need to consult your trainer for specific options to determine the units best suited to your industry.

Employability Skills

This qualification also encompasses general employability skills required by the hospitality industry including **Communication, Teamwork, Problem Solving, Initiative and Enterprise, Planning and Organising, Self-Management, Learning and Technology.**

