SIT50422 Diploma of Hospitality Management

DESCRIPTION

This qualification provides the skills and knowledge for a person to be competent in skilled operations, and team leading or supervision. Work is undertaken in various hospitality settings such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. The qualification is suitable for an apprenticeship pathway. Studies can be undertaken either on campus or externally at the workplace, with exception of some units which require face to face training.

The program is designed to give students flexible training options. There is a combination of on-campus and work experience training. On-campus training includes a range of practical activities in a simulated work environment

This qualification is available to international students (CRICOS Course No. 112161G). Please refer to $\underline{\text{VET}}$ International for the course and fee information.

ELIGIBILITY/ENTRY REQUIREMENTS

To ensure you have the right skills and support to succeed in your course, a Language, Literacy and Numeracy (LL&N) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

To gain entry into SIT50422 Diploma of Hospitality Management, candidates are required:

 To either undertake SIT30622 Certificate III in Hospitality or SIT40422 Certificate IV in Hospitality or be currently working in the industry prior to commencing the SIT50422 Diploma of Hospitality Management.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
Palmerston Campus	2 years full-time	Delivery of this program is a
		combination of face-to-face
		classes and online delivery.

^{*} Duration will vary depending on how long a student takes to reach the required competency level.

Students can access all resources on LearnLine, CDU's 24/7 online learning system.

FEES

Fee Type	2025 Course Fees
NT Government Supported*	\$4,051.50
Full Fee	\$13,753.20

^{*}This course is supported by the NT Government for domestic <u>eligible</u> students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.





Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to TAFE Fees and Payments.

VET STUDENT LOANS

Eligible students may access a VET Student Loan to pay for their course fees (up to capped amounts). Determine your eligibility using the VET Student Loan Eligibility Tool.

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you have gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, refer to VET RPL.

RESOURCES

Students will access all learning and assessment materials through Learnline.

Computer and internet access is required to source information and complete assessments.

STUDY AND CAREER PATHWAYS

On completion of this qualification credit(s) may be available into Higher Education courses.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

UNIFORM

A complete clean, laundered and ironed business attire, and correct footwear must be worn at all times while attending class.

QUALIFICATION CONTENT

To achieve SIT50422 Diploma of Hospitality Management a total of twenty-eight (28) units of competency must be completed comprising eleven (11) core and seventeen (17) elective units as detailed in the packaging rules and listed below.

CORE UNITS

SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict

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SITXFIN009	Manage finances within a budget	
SITXFIN010	Prepare and monitor budgets	
SITXGLC002	Identify and manage legal risks and comply wi	th law
SITXHRM008	Roster staff	
SITXHRM009	Lead and manage people	
SITXMGT004	Monitor work operations	
SITXMGT005	Establish and conduct business relationships	
SITXWHS007	Implement and monitor work health and safety practices	

ELECTIVE UNITS

SITXFSA005	Use hygiene practices for food safety
SITHIND008	Work effectively in hospitality service
SITHFAB021	Provide Responsible service of alcohol
SITHFAB023*^	Operate a bar
SITXHRM007	Coach others in job skills (unnamed)
BSBCMM211	Apply communication skills (unnamed)
SITHFAB034*^	Provide table service of food and beverage
SITHFAB027^	Serve food and beverage
SITHIND006	Source and use information on the hospitality industry
SITHFAB030*^#	Prepare and serve cocktails
SITHFAB025^	Prepare and serve espresso coffee
SITHFAB031*	Provide advice on beers, spirits and liqueurs
BSBTEC301	Design and produce business documents
SITHFAB032*	Provide advice on Australian wines
BSBTWK501	Lead diversity and inclusion
SITXFSA006	Participate in safe food handling practices
SITHFAB024^	Prepare and serve non-alcoholic beverages

^{*}Pre-requisite unit – SITHFAB021 Provide responsible service of alcohol

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed

SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at Student Support.

CONTACT DETAILS

Culinary Arts and Hospitality

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[#] Pre-requisite unit - SITHFAB023 Operate a bar

[^] Pre-requisite unit – SITXFSA005 Use hygiene practices for food safety



W. https://www.cdu.edu.au/study/essentials

For further information regarding student life at CDU, please refer to https://www.cdu.edu.au/study/student-life.

