



SIT60316

Advanced Diploma of Hospitality Management

Services Management Stream

The hospitality industry provides a vast array of career opportunities across a broad range of sectors.

This qualification provides the skills and knowledge for an individual to be competent as a senior manager in any hospitality functional area. This individual would analyse, design and execute judgments using wide-ranging technical, creative, conceptual or managerial competencies.

Their knowledge base may be specialised or broad and they are often accountable for group outcomes. The qualification is not suitable for an Australian apprenticeship pathway.

Having this qualification will allow you to perform roles including senior manager in a large hospitality enterprise or owning or managing a small hospitality enterprise. The types of positions available also include:



- Operations Manager
- Rooms Division Manager
- Executive Housekeeper
- · Secretary or Manager
- Executive Chef
- Cafe Owner or Manager
- · Motel Owner or Manager

Typically, work would be undertaken in various hospitality enterprises:

Restaurants, Hotels, Clubs, Pubs, Cafes, Cafeterias, Coffee shops

CRICOS Code 091102G

ANIBT Course Code: SIT60316

Delivery Mode Varied: Face to Face Classroom; Online Learning; Work based

Location **Sydney**

Course Duration Up to 24 months

Qualification Level Advanced Diploma

Nationally Recognised Yes

Nominal Study Hours: 1400 hours Work based Training: 160 hours

Assessment methods

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Practical demonstration and observation
- Review questions and answers
- Group assignments
- Individual projects / portfolios
- Case studies
- Role plays
- Presentations

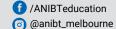
Recognition of Prior Learning (RPL)

Students may be able to shorten the length of their chosen course by taking into account previous training, employment experience or other life skills that directly relate to the competencies the Unit of competency is assessing.

Credit Transfer (CT)

Students may be able to shorten the length of their chosen course by taking into account previous studies. ANIBT recognises ASQA/AQTF registered organizations for credit transfers.

City Campus: Level 13 / 474 Flinders St, Melbourne. VIC 3000 Brusnwick Campus: Units 2-4, 306 Albert Street, Brunswick



applications@anibt.edu.au www.anibt.edu.au



Advanced Diploma of Hospitality Management

Services Management Stream

Program outline:

Subjects

The SIT60316 Advanced Diploma of Hospitality qualification is made up of 33 units of competency from the SIT Tourism, Travel and Hospitality Training Package.



The units ANIBT have selected to deliver and for students to complete to be eligible for this qualification are:

| UNIT CODE | UNIT TITLE |
|----------------|---|
| CORE UNITS | |
| BSBDIV501 | Manage diversity in the workplace |
| BSBFIM601 | Manage finances |
| BSBMGT517 | Manage operational plan |
| BSBMGT617 | Develop and implement a business plan |
| SITXCCS008 | Develop and manage quality customer service practices |
| SITXFIN003 | Manage finances within a budget |
| SITXFIN004 | Prepare and monitor budgets |
| SITXFIN005 | Manage physical assets |
| SITXGLC001 | Research and comply with regulatory requirements |
| | Lead and manage people |
| SITXHRM004 | Recruit, select and induct staff |
| SITXHRM006 | Monitor staff performance |
| SITXMGT001 | Monitor work operations |
| SITXMGT002 | Establish and conduct business relationships |
| SITXMPR007 | Develop and implement marketing strategies |
| SITXWHS004 | Establish and maintain a work health and safety system |
| ELECTIVE UNITS | |
| SITHIND001 | Use hygienic practices for hospitality service |
| SITHIND004 | Work effectively in hospitality service (WBT) |
| BSBCMM401 | Make a presentation |
| SITXCOM005 | Manage conflict |
| SITHFAB002 | Provide responsible service of alcohol |
| HLTAID011 | Provide first aid |
| SITXHRM002 | Roster staff |
| SITXFSA001 | Use hygienic practices for food safety |
| SITHIND002 | Source and use information on the hospitality industry |
| SITHFAB005 | Prepare and serve espresso coffee |
| SITXFSA001 | Use hygienic practices for food safety |
| SITXCCS007 | Enhance the customer service experience |
| BSBSUS201 | Participate in environmentally sustainable work practices |
| SITXFSA002 | Participate in safe food handling practices |
| | Work effectively with others |
| | Participate in safe work practices |
| SITXHRM001 | Coach others in job skills |

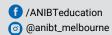
ANIBT may change the elective units based on industry, student needs and trainer availability.

ANIBT has regular intakes for its classroom based courses as follows:

January: Term 1 April: Term 2 July: Term 3 October: Term 4

Please contact ANIBT to discuss your specific study and qualification requirements and how we can tailor a program to suit your specific requirements.











SIT60316

Advanced Diploma of Hospitality Management

Hotel Operations Stream

The hospitality industry provides a vast array of career opportunities across a broad range of sectors. This qualification provides the skills and knowledge for an individual to be competent as a senior manager in any hospitality Room Division area.

This individual would analyse, design and execute judgements using wide-ranging technical, creative, conceptual or managerial competencies. Their knowledge base may be specialized or broad and they are often accountable for group outcomes.

Having this qualification will allow you to perform roles including senior manager in a large hospitality enterprise or owning or managing a small hospitality enterprise. The types of positions available also include:



- Operations Manager
- Rooms Division Manager
- Executive Housekeeper
- Manager
- Motel owner or Manager

Typically, work would be undertaken in various hospitality enterprises that provides guest rooms:

Hotels, Motels, Aparthotels, Serviced Apartments, Resorts

CRICOS Code 091102G

ANIBT Course Code: SIT60316

Delivery Mode Varied: Face to Face Classroom; Online Learning; Work based

Location Sydney

Course Duration Up to 24 months

Qualification Level Advanced Diploma

Nationally Recognised Yes

Nominal Study Hours: 1400 hours Work based Training: 160 hours

Assessment methods

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Practical demonstration and observation
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- Case studies
- Role plays
- Presentations

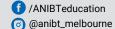
Recognition of Prior Learning (RPL)

Students may be able to shorten the length of their chosen course by taking into account previous training, employment experience or other life skills that directly relate to the competencies the Unit of competency is assessing.

Credit Transfer (CT)

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Advanced Diploma of Hospitality Management

Hotel Operations Stream

Program outline:

Subjects

The SIT60316 Advanced Diploma of Hospitality Management – Hotel Operations qualification is made up of 33 units of competency from the SIT Tourism, Travel and Hospitality Training Package.



The units ANIBT have selected to deliver and for students to complete to be eligible for this qualification are:

| UNIT CODE | UNIT TITLE |
|---|---|
| CORE UNITS | |
| BSBDIV501 | Manage diversity in the workplace |
| BSBFIM601 | Manage finances |
| BSBMGT517 | Manage operational plan |
| BSBMGT617 | Develop and implement a business plan |
| SITXCCS008 | Develop and manage quality customer service practices |
| SITXFIN003 | Manage finances within a budget |
| SITXFIN004 | Prepare and monitor budgets |
| SITXFIN005 | Manage physical assets |
| SITXGLC001 | Research and comply with regulatory requirements |
| SITXHRM003 | Lead and manage people |
| SITXHRM004 | Recruit, select and induct staff |
| SITXHRM006 | Monitor staff performance |
| SITXMGT001 | Monitor work operations |
| SITXMGT002 | Establish and conduct business relationships |
| SITXMPR007 | Develop and implement marketing strategies |
| SITXWHS004 | Establish and maintain a work health and safety system |
| | |
| ELECTIVE UNI | TS |
| SITHIND001 | Use hygienic practices for hospitality service |
| | |
| SITHIND001 SITHIND004 | Use hygienic practices for hospitality service |
| SITHIND001 SITHIND004 SITXWHS001 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) |
| SITHIND001 SITHIND004 SITXWHS001 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 SITHACS007 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services Provide valet services |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 SITHACS007 SITHACS008 SITTTSL007 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services Provide valet services Conduct night audit Provide accommodation services Process reservations |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 SITHACS007 SITHACS008 SITTTSL007 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services Provide valet services Conduct night audit Provide accommodation services |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 SITHACS007 SITHACS008 SITTTSL007 CPPCL02019A | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services Provide valet services Conduct night audit Provide accommodation services Process reservations Sort and remove waste and recyclable materials Maintain cleaning storage areas |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 SITHACS007 SITHACS008 SITTTSL007 CPPCL02019A | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services Provide valet services Conduct night audit Provide accommodation services Process reservations Sort and remove waste and recyclable materials Maintain cleaning storage areas Provide responsible service of alcohol |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 SITHACS007 SITHACS008 SITTTSL007 CPPCL02019A CPPCL02035A | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services Provide valet services Conduct night audit Provide accommodation services Process reservations Sort and remove waste and recyclable materials Maintain cleaning storage areas |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 SITHACS007 SITHACS008 SITTTSL007 CPPCL02019A CPPCL02035A SITHFAB002 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services Provide valet services Conduct night audit Provide accommodation services Process reservations Sort and remove waste and recyclable materials Maintain cleaning storage areas Provide responsible service of alcohol |
| SITHIND001 SITHIND004 SITXWHS001 SITHACS001 SITHACS002 SITHACS003 SITHACS005 SITHACS006 SITHACS007 SITHACS008 SITTTSL007 CPPCL02019A CPPCL02035A SITHFAB002 SITHIND002 HLTAID011 SITXHRM002 | Use hygienic practices for hospitality service Work effectively in hospitality service (WBT) Participate in safe work practices Clean premises and equipment Provide housekeeping services to guests Prepare rooms for guests Provide porter services Provide valet services Conduct night audit Provide accommodation services Process reservations Sort and remove waste and recyclable materials Maintain cleaning storage areas Provide responsible service of alcohol Source and use information on the hospitality industry Provide first aid |

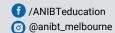
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SIT60316

Advanced Diploma of Hospitality Management

CRICOS Code: 091102G

2 years

Onshore

AUD 12,000 + No Material Fee

Offshore

AUD 16,000 + No Material Fee

2 Years package

SIT50416

Diploma of Hospitality Management

CRICOS Code: 02506B



SIT60316

Advanced Diploma of Hospitality Management

CRICOS Code: 091102G

ONSHORE AUD 12,000 OFFSHORE AUD 16,000

Enrolment fee not included





