

HOSPITALITY MANAGEMENT



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The hospitality industry continues to grow, with opportunities to expand a career in Australia and abroad. It is an exciting and fast-paced industry with a wide range of sectors such as hotels, cruises, airlines, restaurants, bars and clubs.

This course will fast-track your career by preparing you with the strong foundation of skills and practical knowledge needed to lead a service team and the understanding needed to thrive as a manager in a leading hotel, restaurant or other businesses within the hospitality and tourism industries.

On completion, graduates will have the knowledge and experience to work as hotel managers, restaurant managers, general managers of a hospitality business or a senior supervisor in a related area.



COURSE INFORMATION

Our Hospitality Management courses have been developed according to the requirements of the Tourism, Travel and Hospitality Training Package (SIT) and have been approved for delivery by the Australian Skills Quality Authority (ASQA). They are nationally recognised qualifications within the Australian Qualifications Framework (AQF).

STUDY PATH

Training is delivered in stages which correspond to AQF Levels V and VI. The preferred pathway for a qualification is for students to complete the requirements of the previous level qualification before progressing to the next level.

We aim to equip our graduates with the necessary skills and knowledge to enable them to successfully satisfy the demands of the workplace.

COURSE DELIVERY & ASSESSMENT METHODS

Diploma of Hospitality Management (SIT50422)

The program is delivered over 15 hours face to face and 5 hours of online classes per week over 45 college weeks. In addition, students will also participate in work based training for a total of 180 hours over 9 weeks.

Advanced Diploma of Hospitality Management (SIT60322)

The program is delivered over 15 hours face to face and 5 hours of online classes per week over 63 college weeks. This includes the 45 college weeks from Diploma of Hospitality Management. In addition, students will also participate in work based training for a total of 180 hours over 9 weeks.

Assessment methodology may include but is not limited to observation, project/report, case study, role play, exercises, activities, and written/oral tasks including multiple choice, question and answer, essays, work based training portfolio/journal and presentations.

ACADEMIC YEAR / START DATES

Don't miss out on your intake dates. There are 36 teaching weeks per annum with the year being divided into 4 terms of 9 weeks each. The academic year begins in January and ends in November. Primary intakes are at the beginning of each term.

YEAR	TERM 1 INTAKES		TERM 2 INTAKES		TERM 3 INTAKES		TERM 4 INTAKES	
	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM
2025		17 FEB	7 APR	12 MAY	30 JUN	4 AUG	22 SEP	27 Oct
2026	12 JAN	16 FEB	7 APR	11 MAY	29 JUN	3 AUG	21 SEP	26 Oct
2027	11 JAN	15 FEB	5 APR	10 MAY	28 JUN	3 AUG	20 SEP	25 Oct

Choice of subjects may be limited in mid-term intakes

ENTRY REQUIREMENTS

Year 11 or equivalent certificate of senior secondary education.

Recommended English Level: IELTS 6.0 (with no individual band less than 5.0) or equivalent. (If the level of English is insufficient, a suitable course can be organised).

OTHER FEES

Administration Fee (Non-refundable):
➤ **A\$ 300**

Confirmation of Enrolment Fee (Non-refundable):
➤ **A\$ 20** for a course no longer than 12 months
➤ **A\$ 40** for a course longer than 12 months



HOSPITALITY MANAGEMENT



Qualification	Subject	Competency	Tuition Fee / Duration
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Diploma of Hospitality Management (SIT50422)

CRICOS Course Code 112080H

Customer Service	SITXCCS015	Enhance customer service experiences
	SITXCCS016	Develop and manage quality customer service practices
Human Resources Management 2	SITXHRM010	Recruit, select and induct staff
	SITXHRM012	Monitor staff performance
Marketing Strategy	SITXMPR014	Develop and implement marketing strategies
WHS and Regulations	SITXGLC002	Identify and manage legal risks and comply with law
	SITXWHS008	Establish and maintain a work health and safety system
Financial Budgets	SITXFIN009	Manage finances within a budget
	SITXFIN010	Prepare and monitor budgets
Tourism Operations	SITTTVL004	Sell tourism products and services
	SITXCCS019	Prepare quotations
	SITTTVL001	Access and interpret product information
	SITXCCS010	Provide visitor information
Services and Information	SITXCCS012	Provide lost and found services
	SITEEVT020	Source and use information on the events industry
	SITHIND006	Source and use information on the hospitality industry
Client Relations	SITXWHS007	Implement and monitor work health and safety practices
	SITXCOM010	Manage conflict
Human Resources Management 1	SITXHRM008	Roster staff
	SITXHRM009	Lead and manage people
Work Operations	SITXMG004	Monitor work operations
	SITXMG005	Establish and conduct business relationships
Food Hygiene	SITXFSA006	Participate in safe food handling practices
	SITXFSA005	Use hygienic practices for food safety
Food Safety	SITXFSA008*	Develop and implement a food safety program
Inventory	SITXINV006*	Receive, store and maintain stock
	SITXINV008	Control stock
Work-Based Training	SITHIND008	Work effectively in hospitality service

A\$ 2,000 /term

6 Terms
54 college weeks

Exit with Diploma

**Vocational/
Employment Outcome**

Banquet or Function Manager, Bar Manager, Cafe Manager, Club Manager, Front Office Manager, Kitchen Manager, Motel Manager, Restaurant Manager, Unit Manager Catering Operations

Advanced Diploma of Hospitality Management (SIT60322)

CRICOS Course Code 112081G

Process Accounts	SITXFIN008	Interpret financial information
Manage Finances	BSBFIN601	Manage organisational finances
Physical Asset	SITXFIN011	Manage physical assets
Business Plan	BSBOPS601	Develop and implement a business plans
	SIRXSTR001	Develop an ecommerce strategy

A\$ 2,000 /term

2 Terms*
18 college weeks

Exit with Advanced Diploma

**Vocational/
Employment Outcome**

Area Manager or Operations Manager, Cafe Owner or Manager, Club Secretary or Manager, Food and Beverage Manager, Motel Owner or Manager, Rooms Division Manager

UNIVERSITY PATHWAYS

FOR INFORMATION REGARDING UNIVERSITY PATHWAYS VISIT www.academies.edu.au

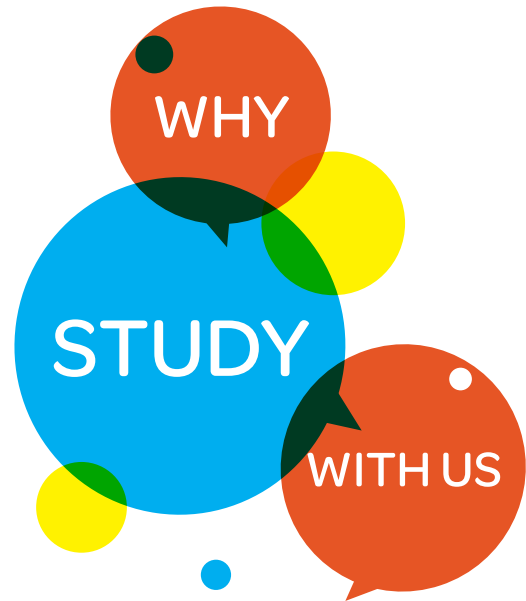
*Advanced Diploma of Hospitality Management (SIT60322) has a total duration of 8 terms / 72 college weeks.

Students must complete Diploma of Hospitality Management (SIT50422) before progressing to Advanced Diploma of Hospitality Management (SIT60322).

AUSTRALIA SINGAPORE

Academies Australasia Institute is an Academies Australasia college. Academies Australasia Group Limited has been operating for more than 115 years and listed on the Australian Securities Exchange for more than 47 years.

Academies Australasia has colleges in Melbourne, Sydney, Brisbane, Perth, Adelaide, Dubbo, Gold Coast and Singapore, and offers a wide range of courses at different levels – Certificate, Diploma, Advanced Diploma, and Bachelor Degrees.



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LONG HISTORY

ESTABLISHED MORE THAN 116 YEARS AGO

ACCREDITED QUALIFICATIONS

NATIONALLY RECOGNISED

QUALITY TEACHING

PASSIONATE TEACHERS WHO ARE PROFESSIONALS IN THEIR FIELD

EXCELLENT FACILITIES AND STUDENT SUPPORT

GREAT LEARNING ENVIRONMENT

STUDENTS FROM AROUND THE WORLD

TENS OF THOUSANDS OF STUDENTS FROM MORE THAN 135 COUNTRIES HAVE STUDIED WITH US

UNIVERSITY PATHWAYS

ARTICULATIONS WITH SEVERAL UNIVERSITIES
CREDITS SAVE TIME AND MONEY