

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 Level V. 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
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	2 AUG	20 SEP	25 Oct
2028	10 JAN	14 FEB	3 APR	8 MAY	26 JUN	31 JUL	18 SEP	23 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 5.5 (with no individual band less than 5.0) or equivalent. (If the level of English is insufficient, a suitable course can be organised).
- > Students are required to complete a Language, Literacy, Numeracy and Digital (LLND) test prior to the commencement of the course.

OTHER FEES

Administration Fee includes Confirmation of Enrolment Fee:

- > **A\$ 250** (Non-refundable)



HOSPITALITY MANAGEMENT



Qualification	Subject	Competency	Tuition Fee / Duration
Diploma of Hospitality Management (SIT50422)	Customer Service	SITXCCS015 Enhance customer service experiences SITXCCS016 Develop and manage quality customer service practices	A\$ 2,000 /term 6 Terms 54 college weeks
	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	

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, Catering Operations Manager

Advanced Diploma of Hospitality Management (SIT60322)

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).

Enrolment at

Sydney

Melbourne

Academies Australasia Insitute (AAI)

CRICOS Course Code: SIT50422(112080H) / SIT60322(112081G)



Academies Australasia Polytechnic (AAPoly)

CRICOS Course Code: SIT50422(112080H) / SIT60322(112083E)



Clarendon Business College (CBC)

CRICOS Course Code: SIT50422(112080H) / SIT60322(112079A)



Skills Training Australasia (STA)

CRICOS Course Code: SIT50422(118361F) / SIT60322(118362E)



AUSTRALIA SINGAPORE

Academies Australasia Group Limited has been operating for more than 118 years and listed on the Australian Securities Exchange for more than 49 years.

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



SYDNEY

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academies.edu.au

LONG HISTORY

ESTABLISHED MORE THAN 118 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

MORE THAN 200,000 STUDENTS FROM 136 COUNTRIES HAVE STUDIED WITH US

UNIVERSITY PATHWAYS

ARTICULATIONS WITH SEVERAL UNIVERSITIES CREDITS SAVE TIME AND MONEY