



SIT60316 Advanced Diploma of Hospitality Management

CRICOS code: 091097K

Course Description This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

Qualifications Student must complete 16 core units and 17 elective units to finish this course.

Course Structure

Unit code (Core)	Unit name (Core)	Unit code (Elective)	Unit name (Elective)
BSBDIV501	Manage diversity in the workplace	SITXFSA001	Use hygienic practices for food safety
BSBFIM601	Manage finances	SITHIND004	Work effectively in hospitality service
BSBMGT517	Manage operational plan	SITXFSA002	Participate in safe food handling practices
BSBMGT617	Develop and implement a business plan	SITXCOM004	Address protocol requirements
SITXCCS008	Develop and manage quality customer service practices	SITXFSA004	Develop and implement a food safety program
SITXFIN003	Manage finances within a budget	SITEEVT005	Plan in-house events or functions
SITXFIN004	Prepare and monitor budgets	SITXINV004	Control stock
SITXFIN005	Manage physical assets	SITXFIN006	Manage revenue
SITXGLC001	Research and comply with regulatory requirements	BSBSUS501	Develop workplace policy and procedures for sustainability
SITXHRM003	Lead and manage people	SITHFAB019	Plan and monitor espresso coffee service
SITXHRM004	Recruit, select and induct staff	SITXINV005	Establish stock purchasing and control systems
SITXHRM006	Monitor staff performance	SITHFAB014	Provide table service of food and beverage
SITXMG001	Monitor work operations	SITXMPR005	Participate in cooperative online marketing initiatives
SITXMG002	Establish and conduct business relationships	BSBADV602	Develop an advertising campaign
SITXMPR007	Develop and implement marketing strategies	BSBMKG603	Manage the marketing process
SITXWHS004	Establish and maintain a work health and safety system	BSBPMG516	Manage project information and communication
		BSBPMG522	Undertake project work

Course Duration 82 weeks or 2000 hours. 20 hours per week consisting of face-to-face lectures, supervised tutorials and projects, and online training. For more details, please contact RBIT for the study schedule.

Entry Requirements

- English Proficiency of equivalent IELTS 5.5 or equivalent. Alternatively, clients may request to sit for an internal English Entry Test from RBIT
- Individuals who have completed SIT50416 Diploma of Hospitality Management, i.e. the preferred path way, or another relevant qualification/s

Career Prospects

- Club secretary or manager
- Food and beverage manager
- Area manager or operations manager
- Executive housekeeper
- Motel owner or manager
- Café owner or manager
- Executive chef
- Head chef
- Rooms division manager



This brochure was last updated on 04 November 2019. All information was accurate at time of update; however, details are subject to change without notice.



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National RTO No 30807 CRICOS Number 02370B ABN 74 095 915012 ACN 095 915 012

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Royal Brisbane Institute of Technology
Royal Brisbane International College

皇家布里斯班技术学院

SIT60316 酒店服务管理高级文凭

CRICOS code: 091097K

课程简介 此证书体现出有经验的高级经营者使用广泛的酒店服务技巧，专业管理技巧和丰富的行业知识去协调酒店业务。他们具有重要的自主权，并负责制定战略业务管理决策。

毕业要求 学生必须完成16门主修课和17门选修课方可毕业。

课程结构

课程代码(主修)	课程名称(主修)	课程代码(选修)	课程名称(选修)
BSBDIV501	管理工作场所的多样性	SITXFSA001	食品安全的卫生规范
BSBFIM601	财务管理	SITHIND004	有效的在酒店服务中工作
BSBMGT517	管理运营计划	SITXFSA002	参与食品的安全处理实践
BSBMGT617	制定和实施商业计划	SITXCOM004	解决协议要求
SITXCCS008	开发和管理优质服务实践	SITXFSA004	制定和实施食品安全计划
SITXFIN003	在预算内管理财务	SITEEVT005	计划室内活动
SITXFIN004	准备并监控预算	SITXINV004	库存控制
SITXFIN005	实物资产管理	SITXFIN006	利润管理
SITXGLC001	研究并遵守监管要求	BSBSUS501	制定工作场所政策和可持续性流程
SITXHRM003	领导和管理人员	SITHFAB019	计划并监测意式咖啡服务
SITXHRM004	招聘、选择和引导员工	SITXINV005	建立采购和控制系统
SITXHRM006	监控员工绩效	SITHFAB014	提供食品和饮料的餐桌服务
SITXMGT001	监控工作操作	SITXMPR005	参与合作性在线营销活动
SITXMGT002	建立并开展业务关系	BSBADV602	开展广告活动
SITXMPR007	制定和实施营销策略	BSBMKG603	管理营销过程
SITXWHS004	建立并维护工作健康和安系统	BSBPMG516	项目信息管理与沟通
		BSBPMG522	承接项目工作

课程时间 82 周或 2000 小时。每周 20 小时包括面对面授课，负担监督和项目，以及在线学习。欲了解更多信息，请联系 RBIT 获取学习计划。

入学要求 雅思 5.5 或同等英语专业同等成绩。另外，学生也可选择参与 RBIT 内部英文测试。学生已完成 SIT50416 酒店服务管理文凭比如：优选快捷途径或其他相关资质。

就业前景

- 俱乐部秘书或经理
- 食品和饮料经理
- 区域经理或行政经理
- 行政管家
- 汽车旅馆老板或经理
- 咖啡店老板或经理
- 行政总厨
- 主厨
- 房间部门经理



本手册最后更新日期为 2019 年 11 月 04 日。所有信息在更新时是准确的;但是，细节如有更改，恕不另行通知。



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