

Diploma of Hospitality Management (Food & Beverage stream)



Descriptor

This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. Individuals operate independently, have responsibility for others and make a range of operational business decisions.

Possible Job Titles

- Banquet or function manager
- Front office manager
- Hotel manager
- Restaurant manager
- Unit manager (catering operations).

Mode of delivery

This course is delivered to domestic students in a mixed mode of online/distance education and/or on-the-job).

A work placement component of 600 hours is mandatory and will be at a College-approved hospitality venue. The work placement may be paid or unpaid.

Assessment

Assessment for this qualification is by written reports, case studies, projects, role plays, written assessments and workplace reports. Practical assessments will be conducted in a fully-equipped, operational restaurant or a College-approved workplace facility that meet industry standards.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) is available to all students applying for this qualification. Conditions apply. RPL is the recognition of your current skills and knowledge acquired through prior learning from other training, work or life experience.

Target Groups

Students who wish to work in the hospitality industry in restaurants, hotels, motels, and other hospitality areas.

** Students who complete this course will also receive a NSW Food Safety Supervisor Certificate.

Students will receive an Interim Certificate on completion of the SITHFAB002 Provide Responsible Service of Alcohol. Production of this Certificate plus proof of identity to a NSW Service Centre will result in a Competency Card being issued that allows the student to work in a licensed venue.

COURSE DURATION

104 weeks

UNITS OF COMPETENCY:

CORE UNITS

- BSBDIV501 Manage diversity in the workplace
- BSBMGT517 Manage operational plan
- SITXCCS007 Enhance customer service experiences
- SITXCCS008 Develop and manage quality customer service practices
- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM002 Roster staff
- SITXHRM003 Lead and manage people
- SITXMGT001 Monitor work operations
- SITXMGT002 Establish and conduct business relationships
- SITXWHS003 Implement and monitor work health and safety practices

ELECTIVE UNITS

- SITXFSA001 Use hygienic practices for food safety **
- SITHIND004 Work effectively in hospitality service
- SITHFAB002 Provide responsible service of alcohol #
- SITHFAB003 Operate a bar *^
- SITHFAB004 Prepare and serve non-alcoholic beverages *
- SITHFAB005 Prepare and serve espresso coffee *
- SITHFAB014 Provide table service of food and beverage *^
- SITXFSA002 Participate in safe food handling practices**
- SITXFSA004 Develop and implement a food safety program
- SITXFSA003 Transport and store food
- SITXINV002 Maintain the quality of perishable items
- SITXFIN001 Process financial transactions
- SITXFIN002 Interpret financial information
- BSBFIM502 Manage payroll
- BSBFIA303 Process accounts payable and receivable

*Prerequisite is SITXFSA001 Use hygienic practices for food safety

^Prerequisite is SITHFAB002 Provide responsible service of alcohol

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