About this course

Do you want a passport to employment all over the world?

When you complete the Advanced Diploma of Hospitality Management you will be able to work anywhere as an operations manager, food and beverage manager, duty supervisor or front office manager.

You will gain the knowledge and skills to manage effectively in the hospitality industry, with the ability to lead and manage a diverse team.

On completion of this course you may decide to undertake further study at university, or seek employment in a range of management roles within the hospitality industry, depending on your previous experience - current employment prospects are very positive.

When applying for this course, prior study within the industry will be considered. Where there is limited study, you may be directed into a more suitable level course.

Gain these skills

- Financial management
- Regulatory compliance
- Recruiting and inducting staff and managing staff performance
- Managing assets
- Coordinating in-house events
- Workplace health and safety

Is this course right for me?

- Inspiring and supportive leadership skills
- Excellent organisational and decision making skills
- Advanced interpersonal skills
- Effective communicator
- Creativity

**Details**

**Semester 1, 2020**

Joondalup (Kendrew Crescent) - On Campus

- **Duration:** 4 Semester/s
- **When:** Semester 1, 2020
- **How:** On campus

**Semester 2, 2019**

Joondalup (Kendrew Crescent) - On Campus

- **Duration:** 4 Semester/s
- **When:** Semester 2, 2019
- **How:** On campus

**Entrance requirements**

You can enrol in this course after completion of SIT50416 Diploma of Hospitality (Duration: 3 semesters). You will then complete this Advanced Diploma in one additional semester.

**Job opportunities**

- Hotel Service Manager | Hotel Manager | Motel Manager | Resort Manager | Hotelier

Other job titles may include:

- Executive Housekeeper
- Rooms Division Manager
- Area Manager | Operations Manager
- Motel Owner | Motel Manager
Food and Beverage Manager
Executive Chef | Executive Sous Chef | Head Chef
Café Owner | Café Manager
Club Secretary | Club Manager

Please note this list should be used as a guide only as job titles and qualification requirements may vary between organisations.

Fees and charges

View our Indicative Fees list

Local full time students

Course fees are made up of two components, tuition fees and resource fees.

Tuition fees are determined by multiplying the course fee rate by the nominal hours, which is the number of hours in which an average student could be expected to complete each unit. They are not the hours of training or instruction.

Resource fees are charges for material that are essential to a course or unit, and are purchased by NMT to be used by students during the course.

Fees may vary depending on the units you are enrolled in so an approximate amount has been shown. You will be given the exact amount of your fees at enrolment. Part time student fees will vary depending on the number of units you are enrolled in.

Please note, you may also need to buy textbooks or equipment for your course.

International Students

Check TAFE International WA to confirm this course is available to international students. You will pay your tuition fees to TIWA.

Please note, fees are subject to change.