SIT50416 Diploma of Hospitality Management
National ID: SIT50416 | State ID: AZW2

About this course
Do you want a management career that could take you all over the world?

When you complete the Diploma of Hospitality Management you will be able to work as a functions manager, restaurant manager, or front office manager.

You will gain the knowledge and skills to manage effectively in the hospitality industry, including leading a diverse team.

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
- Rostering
- Stock purchasing and control
- Providing quality customer service
- Managing workplace conflict
- Workplace health and safety

Is this course right for me?

I have the following attributes:

- Able to work in fast-pace and high pressure situations
- Able to work as a leader and as part of a team
- Strong decision-making skills
• Flexible and resourceful
• Self motivated and enthusiastic
• Enjoy working with people

Details

Semester 1, 2020

Joondalup (Kendrew Crescent) - On Campus

⏰ Duration: 3 Semester/s
📅 When: Semester 1, 2020
📚 How: On campus

Semester 1, 2020

Perth (Northbridge) - On Campus

⏰ Duration: 3 Semester/s
📅 When: Semester 1, 2020
📚 How: On campus

Semester 2, 2019

Joondalup (Kendrew Crescent) - On Campus

⏰ Duration: 3 Semester/s
📅 When: Semester 2, 2019
📚 How: On campus

Semester 2, 2019

Perth (Northbridge) - On Campus
Duration: 3 Semester/s
When: Semester 2, 2019
How: On campus

Entrance requirements

<table>
<thead>
<tr>
<th>School Leaver</th>
<th>Non-School Leaver</th>
<th>AQF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Completion of WACE General or ATAR (Minimum C Grades) or equivalent</td>
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<td>Certificate III</td>
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</tbody>
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Job opportunities

- Canteen Manager | Café Manager | Restaurant Manager | Restauranteur Hotel Manager | Motel Manager
- Executive Housekeeper
- Manager (Front Office, Kitchen, Banquet, Function, Bar, Club)
- Unit Manager Catering Operations
- Chef de Cuisine | Chef Patissier | Sous Chef

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

Important information

Other costs for consideration:
- Text Books
- Stationery
- Uniform

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](http://tafeinternational.wa.edu.au) to confirm this course is available to international students. You will pay your tuition fees to TIWA.

**Please note, fees are subject to change.**