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

During your course of study, NMTAFE may use a variety of learning practices to ensure you get the best outcome for your learning journey. This may include online learning, face-to-face classroom, laboratory/workshop delivery, work placement or a combination of these, depending on which is most appropriate.

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>
<td>Completion of WACE General or ATAR or equivalent (minimum C Grades)</td>
<td>Certificate III</td>
</tr>
</tbody>
</table>

Job opportunities

- Canteen Manager
- Café Manager
- Restaurant Manager
- Restauranteur
- Hotel Manager
- Motel Manager

Other job titles may include:

- Executive Housekeeper
- Manager (Front Office, Kitchen, Banquet, Function, Bar, Club)
- Unit Manager Catering Operations
- Chef de Cuisine | Chef Pâtissier | 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**

**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.