

SIT50422 Diploma of Hospitality Management

SITXFIN009 Manage finances within a budget (Core)

SITXHRM009 Lead and manage people (Core)

SITXMGT004 Monitor work operations (Core)

SITXCOM010 Manage conflict (Core)

SITXWHS007 Implement and monitor work health and safety practices (Core)

SITXCCS015 Enhance customer service experiences (Core)

SITXCCS016 Develop and manage quality customer service practices (Core)

SITXFIN010 Prepare and monitor budgets (Core)

SITXGLC002 Identify and manage legal risks and comply with law (Core)

SITXMGT005 Establish and conduct business relationships (Core)

SITXHRM008 Roster staff (Core)

SITXFSA005 Use hygienic practices for food safety

SITHKOP013 Plan cooking operations

SITHCCC023 Use food preparation equipment

SITHCCC027 Prepare dishes using basic methods of cookery

SITHCCC028 Prepare appetisers and salads

SITHCCC029 Prepare stocks, sauces and soups

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes

SITHCCC031 Prepare vegetarian and vegan dishes

SITHCCC035 Prepare poultry dishes

SITHCCC036 Prepare meat dishes

SITHCCC037 Prepare seafood dishes

SITHCCC041 Produce cakes, pastries and breads

SITHCCC042 Prepare food to meet special dietary requirements

SITHCCC038 Produce and serve food for Buffets

SITHFAB021 Provide responsible service of alcohol

SITHASCO22 Prepare Asian stocks and soups

SITHCCC039 Produce pates and terrines