

SIT60322 Advanced Diploma of Hospitality Management

BSBFIN601 Manage organisational finances (Core)

BSBOPS601 Develop and implement business plans (Core)

SITXCCS016 Develop and manage quality customer service practices (Core)

SITXFIN009 Manage finances within a budget (Core)

SITXFIN010 Prepare and monitor budgets (Core)

SITXFIN011 Manage physical assets (Core)

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

SITXHRM009 Lead and manage people (Core)

SITXHRM010 Recruit, select and induct staff (Core)

SITXHRM012 Monitor staff performance (Core)

SITXMGT004 Monitor work operations (Core)

SITXMGT005 Establish and conduct business relationships (Core)

SITXMPR014 Develop and implement marketing strategies (Core)

SITXWHS008 Establish and maintain a work health and safety system (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

SITHASC022 Prepare Asian stocks and soups

SITXCOM010 Manage Conflict

SITXHRM011 Manage volunteers

SITXHRM008 Roster staff