This qualification provides access to work in any sector of the hospitality industry as a senior manager in large organization or small business owner or manager.

### Course Outline
This qualification reflects the role of individuals operating at a senior level who use substantial industry knowledge and wide-ranging, specialized managerial skills. They operate with significant autonomy and are responsible for making strategic business management decisions.

### Course Requirements
This course is suitable for students who have completed the SIT30816 Certificate III in Commercial Cookery, SIT40516 Certificate IV in Commercial Cookery and SIT50416 Diploma in Hospitality Management prior to entering SIT60316 Advanced Diploma of Hospitality Management.

#### Core Units
- **BSBMGT617**: Develop and implement a business plan
- **SITXMPR007**: Develop and implement marketing strategies
- **SITXCCS008**: Develop and manage quality customer service
- **SITXMGT002**: Establish and conduct business relationships
- **SITXWHS004**: Establish and maintain a work health and safety system
- **SITXHRM003**: Lead and manage people
- **BSBDIV501**: Manage diversity in the workplace
- **BSBFIM601**: Manage finances
- **SITXFIN003**: Manage finances within a budget
- **BSBMGT515**: Manage operational plan
- **SITXFIN005**: Manage physical assets
- **SITXHRM006**: Monitor staff performance
- **SITXMGT001**: Monitor work operations
- **SITXFIN004**: Prepare and monitor budgets
- **SITXHRM004**: Recruit, select and induct staff
- **SITXGLC001**: Research and comply with regulatory requirements

#### Elective Units
- **SITXINV004**: Control Stock
- **BSBITU302**: Create Electronic Presentations
- **BSBITU306**: Design and Produce Business Documents
- **SITXFSA004**: Develop and implement a food safety program
- **BSBMGT816**: Develop and implement strategic plans
- **SITXCSS008**: Develop and manage quality customer service practices
- **BSBITU402**: Develop and use complex spreadsheets
- **BSBSUS501**: Develop workplace policy and procedures for sustainability
- **SITXCCS007**: Enhance Customer Service Experiences
- **SIBBINN601**: Lead and manage organisational change
- **BSBCMM401**: Make a presentation
- **BSBHRM604**: Manage Employee Relations
- **BSBRSK501**: Manage Risk
- **SITXHRM006**: Monitor staff performance
- **SITXFSA002**: Participate in Safe Food Handling Practices
- **SITXHRM004**: Recruit, select and induct staff
- **SITXFSA001**: Use hygienic practices for food safety
- **SITHIND004**: Work effectively in hospitality service * +

**NOTE:** Fees and units are subject to change without notice.
Student Support
AAPoly provides access to a range of information in regard to living in Australia, including indicative costs of living and accommodation options. Please refer to www.aapoly.edu.au. Our counsellor is here to help with any special needs of students.

Learning Facilities & Resources
AAPoly has a range of facilities and resources for students including computer labs, study space, meeting rooms, access to the City libraries as well as AAPoly library on Level 7 at the Bourke Street campus.

Further Information
The commencement of any program is always subject to funding and class sizes. While the information provided in this publication is correct at the time of going to press, AAPoly reserves the right to alter any course, procedure or fee. Students are advised to check for any amendments prior to enrolment.

Course Enquiries
AAPoly
Level 7, 628 Bourke St,
Melbourne VIC 3000, Australia
Phone: +613 8610 4100
Fax: +613 8610 4199
Email: enquiries@aapoly.edu.au

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