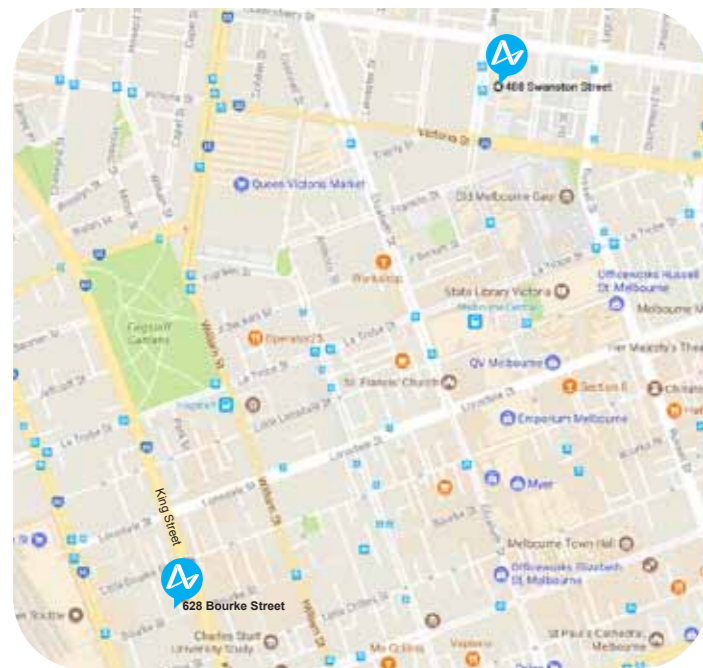


**AUSTRALIA
SINGAPORE**

Academies Australasia Polytechnic is an Academies Australasia college. Academies Australasia Group Limited has been operating for more than 110 years and listed on the Australian Securities Exchange for more than 40 years.

Academies Australasia has colleges in Melbourne, Sydney, Brisbane, Perth, Adelaide, Dubbo, Gold Coast and Singapore, and offers a wide range of courses at different levels – Certificate, Diploma, Advanced Diploma, Bachelor and Master Degrees.



FIND US

MELBOURNE
Level 7, 628 Bourke Street
Melbourne VIC 3000

MELBOURNE
Basement Level,
488 Swanston Street
Melbourne VIC 3000

GET IN TOUCH

CALL US ON
+61 3 8610 4100

VISIT US ONLINE
www.aapoly.edu.au

OR EMAIL
enquiries@aapoly.edu.au



LONG HISTORY

ESTABLISHED MORE THAN 100 YEARS AGO

ACCREDITED QUALIFICATIONS

NATIONALLY RECOGNISED

QUALITY TEACHING

PASSIONATE TEACHERS WHO ARE PROFESSIONALS IN THEIR FIELD

EXCELLENT FACILITIES AND STUDENT SUPPORT

GREAT LEARNING ENVIRONMENT

STUDENTS FROM AROUND THE WORLD

TENS OF THOUSANDS OF STUDENTS FROM 124 COUNTRIES HAVE STUDIED WITH US

UNIVERSITY PATHWAYS

ARTICULATIONS WITH SEVERAL UNIVERSITIES
CREDITS SAVE TIME AND MONEY

NEED MORE INFORMATION?

V01 MARCH 2018

**HOSPITALITY
MANAGEMENT**





HOSPITALITY MANAGEMENT

The hospitality industry continues to grow, with opportunities to expand a career in Australia and abroad. It is an exciting and fast-paced industry with a wide range of sectors such as hotels, cruises, airlines, restaurants, bars and clubs.

This course will fast-track your career by preparing you with the strong foundation of skills and practical knowledge needed to lead a service team and the understanding needed to thrive as a manager in a leading hotel, restaurant or other businesses within the hospitality and tourism industries.

On completion, graduates will have the knowledge and experience to work as Hotel Managers, Restaurant Managers, General Managers of a hospitality business or a Senior Supervisor in a related area.

COURSE INFORMATION

Our Hospitality Management courses have been developed according to the requirements of the Tourism, Travel and Hospitality Training Package (SIT16), in consultation with our industry partners and have been approved for delivery by the Australian Skills Quality Authority (ASQA). They are nationally recognised qualifications within the Australian Qualifications Framework (AQF).

STUDY PATH

Training is delivered in stages which correspond to AQF Levels V and VI. The preferred pathway for a qualification is for students to complete the requirements of the previous level qualification before progressing to the next level.

We aim to equip our graduates with the necessary skills and knowledge to enable them to successfully satisfy the demands of the workplace.

COURSE DELIVERY & ASSESSMENT METHODS

Diploma of Hospitality Management (SIT50416)

The program is delivered over 16 hours face to face and 4 hours of online classes per week over 40 college weeks. In addition, students will also participate in work based training for a total of 200 hours over 10 weeks.

Advanced Diploma of Hospitality Management (SIT60316)

The program is delivered over 16 hours face to face and 4 hours of online classes per week over 20 college weeks.

Assessment methodology may include but is not limited to: observation, project/report, case study, role play, exercises, activities; and written/oral tasks including multiple choice questions and short answers, essays, work based training portfolio/journal and presentations.

WORK BASED TRAINING VENUES (includes)

- Melbourne Marriott Hotel
- Accor Group (Novotel and Mercure)
- Rendezvous Hotel
- Vibe Savoy Hotel Melbourne
- Mantra Hotels
- The Sporting Globe Bar & Grill
- TGI Fridays
- Australian Leisure and Hospitality Group (ALH Group) Venues

ENTRY REQUIREMENTS

Year 11 or equivalent certificate of senior secondary education.

Recommended English Level: IELTS 5.5 or equivalent (If the level of English is insufficient, a suitable course can be organised.)

Age Requirements: Minimum 18 years of age

OTHER FEES

Administration Fee (Non-refundable):
> A\$ 200

Access Card Fee (Refundable)
> A\$ 100

ACADEMIC YEAR / START DATES

Don't miss out on your intake dates. There are 40 teaching weeks per annum with the year being divided into 4 terms of 10 weeks each. The academic year begins in January and ends in December. Primary intakes are at the beginning of each term.

YEAR	TERM 1 INTAKES		TERM 2 INTAKES		TERM 3 INTAKES		TERM 4 INTAKES	
	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM
2018	08 JAN	19 FEB	09 APR	14 MAY	02 JUL	06 AUG	24 SEP	29 OCT
2019	14 JAN	18 FEB	15 APR	13 MAY	08 JUL	05 AUG	30 SEP	28 OCT

Choice of subjects may be limited in mid-term intakes



HOSPITALITY MANAGEMENT



Qualification	Unit Code	Unit Name	Tuition Fee / Duration
Diploma of Hospitality Management (SIT50416)	BSBITU302	Create electronic presentations	Stand Alone Course A\$ 2,000 per term 4 Terms 12 months / 40 college weeks Pathway Option*
	BSBCMM401	Make a presentation	
	BSBITU306	Design and produce business documents	
	BSBITU402	Develop and use complex spreadsheets	
	SITTTSL005	Sell tourism products and services	
	SITTTSL006	Prepare quotations	
	SITXCCS002	Provide visitor information	
	SITXCOM002	Show social and cultural sensitivity	
	BSBSUS501	Develop workplace policy and procedures for sustainability	
	SITXMGTO01	Monitor work operations	
	SITXMGTO02	Establish and conduct business relationships	
	SITXFIN003	Manage finances within a budget	
	SITXFIN004	Prepare and monitor budgets	
	SITXHRM004	Recruit, select and induct staff	
	SITXHRM002	Roster staff	
	SITXHRM006	Monitor staff performance	
	SITXHRM003	Lead and manage people	
	BSBDIV501	Manage diversity in the workplace	
	SITXCCS008	Develop and manage quality customer service practices	
	SITXGLC001	Research and comply with regulatory requirements	
SITXWHS004	Establish and maintain a work health and safety system		
SITXCCS007	Enhance the customer service experience		
SITXMPR007	Develop and implement marketing strategies		
BSBMGT517	Manage operational plan		
SITXFA001	Use hygienic practices for food safety		
SITXWHS003	Implement and monitor work health and safety practices		
SITXCOM005	Manage conflict		
SITHIND004	Work effectively in hospitality service (Work Based Training Unit of Competence)		
CRICOS Course Code 091007F			
Exit with Diploma	Vocational/ Employment Outcome	Banquet or Function Manager, Bar Manager, Cafe Manager, Club Manager, Front Office Manager, Kitchen Manager, Motel Manager, Restaurant Manager, Unit Manager Catering Operations	Stand Alone Course A\$ 2,000 per term 2 Terms 6 months / 20 college weeks Pathway Option**
Advanced Diploma of Hospitality Management (SIT60316)	BSBMGT617	Development and Implement a Business Plan	Stand Alone Course A\$ 2,000 per term 2 Terms 6 months / 20 college weeks Pathway Option**
	BSBFIM601	Manage finances	
	SITXFIN005	Manage physical assets	
	SITXMPR007	Develop and implement Marketing Strategies	
	SITXWHS004	Establish and Maintain a Work Health and Safety System	
	BSBMGT616	Develop and Implement Strategic Plan	
BSBINN601	Lead and Manage Organisational Change		
BSBHRM604	Manage Employee Relations		
CRICOS Course Code 091099G			
Exit with Advanced Diploma	Vocational/ Employment Outcome	Area Manager or Operations Manager, Cafe Owner or Manager, Club Secretary or Manager, Food and Beverage Manager, Motel Owner or Manager, Rooms Division Manager	
UNIVERSITY PATHWAYS	FOR INFORMATION REGARDING UNIVERSITY PATHWAYS VISIT www.academies.edu.au		

* Pathway Option - Package with Certificate III In Commercial Cookery and Certificate IV In Commercial Cookery. \$3,080 per term, 1 term / 10 college weeks

** Pathway Option - Package with Certificate III In Commercial Cookery and Certificate IV In Commercial Cookery and Diploma of Hospitality. \$3,080 per term, 1 term / 10 college weeks

Students must complete Diploma of Hospitality Management (SIT50416) before progressing to Advanced Diploma of Hospitality Management (SIT60316).