



**Lifetime International  
Training College**  
Explore Your Dreams

## PROGRAM DESCRIPTION

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

## DIPLOMA OF HOSPITALITY MANAGEMENT

**(Commercial Cookery Stream)**

**SIT50416**

CRICOS Course code: 095443J

## JOBS

- Banquet or function manager
- Bar manager
- Café manager
- Chef de cuisine
- Chef patisserie
- Club manager
- Executive housekeeper
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Sous chef
- Unit manager catering operations.

# PROGRAM STRUCTURE

SUBJECT CODE	SUBJECT NAME
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices

SITXFSA001	Use hygienic practices for food safety
SITHCCC020	Work effectively as a cook
BSBADM502	Manage meetings
SITHCCC017	Handle and serve cheese
BSBSUS501	Develop workplace policy and procedures for sustainability
SITHFAB007	Serve food and beverage
SITXFSA002	Participate in safe food handling practices
SITXINV004	Control stock
SITHKOP005	Coordinate cooking operations
SITHKOP006	Plan catering for events or functions
BSBR501	Manage risk
SITHPAT006	Produce desserts
HLTAID003	Provide first aid
SITHIND004	Work effectively in hospitality service
SITHFAB003	Operate a bar

## ASSESSMENTS

Assessments are competency based and include a variety of written, project and practical work.

## ENROLLMENT REQUIREMENTS

- Course Duration – 104 Weeks
- Fees – \$14,500 + \$250 Admin Fee + \$500 Materials
- IELTS – 5.5
- Must be 18 years and minimum year 12 certificate

## OUR CAMPUS

### BRISBANE

478 Logan Road, Greenslopes QLD 4120.  
Phone: +61 (7) 3397 4186  
Website: [www.lifetime.qld.edu.au](http://www.lifetime.qld.edu.au)

### GOLD COAST

Suite 30505, Level 5, Tower 3, 9 Lawson Street, Southport, Gold Coast QLD 4215  
Phone: +61(07) 5528 5382  
Email: [admin@lifetime.qld.edu.au](mailto:admin@lifetime.qld.edu.au)