



CRICOS: **093800J**



SERO | Hospitality

SIT50416 Diploma of Hospitality Management

Accelerated Culinary Program

Restaurant Manager ✓	Gaming Manager ✓	Front Office Supervisor ✓
Food and Beverage Supervisor ✓	Sous Chef ✓	Boutique Hotel Owner ✓
Motel Manager ✓	Bar Supervisor ✓	So many opportunities ...

We see you succeeding.

We see you as a highly skilled manager with a broad range of well-developed hospitality skills allowing you step up and take control of operations.

If you see yourself having responsibility for others and making a range of operational business decisions, Sero's Diploma of Hospitality Management is for you!

Step into your new role with confidence knowing you've completed a world class diploma developed specifically for the hospitality industry.

Take charge today.

Take the first steps in making your dream

a reality. Chat to Sero Institute today and find out how you can join their growing list of successful students.

- 📞 1800 206 010
- ✉ info@sero.edu.au
- 📍 seroinstitute
- 🗣 seroinstitute17
- 🌐 seroinstitute

SERO is with you every step of the way.



SERO Institute PTY Ltd RTO # 32303 CRICOS # 03528K

SIT50416

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Diploma of Hospitality Management

Accelerated Culinary Program



Course structure 28 Units: 13 Core / 15 Elective | **Course Duration:** 71 Weeks

Core:

- ✓ **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

Elective:

- ✓ **SITXFSA001** Use hygienic practices for food safety
- ✓ **SITXFSA002** Participate in safe food handling practices
- ✓ **SITHCCC019** Produce cakes, pastries and breads
- ✓ **SITHCCC005** Prepare dishes using basic methods of cookery
- ✓ **SITHCCC006** Prepare appetisers and salads
- ✓ **SITHCCC007** Prepare stocks, sauces and soups
- ✓ **SITHCCC008** Prepare vegetable, fruit, egg and farinaceous dishes
- ✓ **SITHCCC012** Prepare poultry dishes
- ✓ **SITHCCC013** Prepare seafood dishes
- ✓ **SITHCCC014** Prepare meat dishes
- ✓ **SITHPAT006** Produce desserts
- ✓ **SITHIND002** Source and use information in the hospitality industry*
- ✓ **SITHCCC020** Work effectively as a cook
- ✓ **BSBCMM401** Make a Presentation
- ✓ **SITXCOM004** Address Protocol Requirements*

* during the 26 weeks INDUSTRY APPLIED STUDY BLOCK student’s standard attendance schedule is replaced by individualised online or face to face training support as required in addition to periodic Progression Meetings.

**Students are required to undertake up to 20 hours of paid or unpaid work in an industry workplace during this 26-week period.

Entry Requirements:

1. Age 16+
2. IELTS (General) 5.5 or equivalent English proficiency
3. Completed high school, or equivalent

- 📍 **Main Campus** 6-8 Scarborough St, Southport QLD 4215
- 📍 **Queen Street Campus** 3-4/115 Queen St, Brisbane QLD 4000
- 📍 **North Quay Campus** 205 North Quay, Brisbane QLD 4000
- 📍 **Mount Gravatt Campus** Level 2, Nexus Centre, 96 Mount Gravatt Capalaba Road, Upper Mount Gravatt QLD 4122
- 📍 **Perth Campus** 28 Eighth Avenue, Maylands WA 6051

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www.seroinstitute.com.au