# SIT50422 Diploma of Hospitality Management

## **DESCRIPTION**

This qualification provides the skills and knowledge for a person to be competent in skilled operations, and team leading or supervision. Work is undertaken in various hospitality settings such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. The qualification is suitable for an apprenticeship pathway. Studies can be undertaken either on campus or externally at the workplace, with exception of some units which require face to face training.

The program is designed to give students flexible training options. There is a combination of on-campus and work experience training. On-campus training includes a range of practical activities in a simulated work environment

This qualification is available to international students (CRICOS Course No. 112161G). Please refer to International for the course and fee information.

## **ELIGIBILITY/ENTRY REQUIREMENTS**

A Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

To gain entry into SIT50422 Diploma of Hospitality Management, candidates are required:

- To either undertake SIT30622 Certificate III in Hospitality or SIT40422 Certificate IV in Hospitality or
- be currently working in the industry prior to commencing the SIT50422 Diploma of Hospitality Management.

## **DELIVERY DETAILS**

| Location(s)   | Palmerston  |
|---------------|---|
| Duration*     | 6 months full-time (if completed SIT40521)<br>12 months (if completed SIT30622)   |
| Study mode ^^ | Face to face, online, blended   |
| Dates ^       | 2/2/2026  |
| Attendance ^  | Block schedule Monday - Friday 8.00 am — 4.00 pm Timetable supplied at interview Trainees will receive an individualised call-up notification letter. |

<sup>\*</sup> Duration may vary depending on how long a student takes to reach the required competency level.

<sup>^^</sup>Information relating to study modes can be found in the 2026 TAFE Student Guide



<sup>^</sup> A course timetable/study plan will be provided on application for the course.



| Fee Type                 | 2026 Course Fees |  |
|--------------------------|------------------|--|
| NT Government Supported* | \$4,215.75       |  |
| Full Fee                 | \$13,917.45      |  |

<sup>\*</sup>This course is supported by the NT Government for domestic <u>eligible</u> students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. For International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to <u>TAFE Fees and Payments</u>

#### **VET STUDENT LOANS**

Eligible students may access a VET Student Loan to pay for their Diploma course fees (up to capped the amount). Determine your eligibility using the <u>VET Student Loan Eligibility Tool</u> on the <u>Your Career</u> website.

For more information visit VET Students Loans (VSL)

## **ASSESSMENT**

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning, portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

# **RECOGNITION OF PRIOR LEARNING (RPL)**

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, VET RPL.

# **CREDIT TRANSFER (CT)**

Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).

Students are encouraged to submit any requests for credit from previous studies at the time of enrolment, to ensure they are not enrolling in units they may not need to undertake.



#### **RESOURCES**

Students will have 24/7 access to assessments and learning resources on Learnline, CDU's online learning platform. Before you can start using Learnline, you'll need to make sure that your computer has the correct setup. For more details: <a href="https://www.cdu.edu.au/current-students/services/learnline">https://www.cdu.edu.au/current-students/services/learnline</a>

Computer and internet access is required to source information and complete assessments.

#### **UNIFORM**

A complete clean, laundered and ironed business attire, and correct footwear must be worn at all times while attending class.

## STUDY AND CAREER PATHWAYS

On completion of this qualification credit(s) may be available into Higher Education courses.

Possible occupations relevant to this qualification include:

- Hospitality Manager
- Motel Manager
- Restaurant Manager

- Sous Chef
- Chef Patissier

## **QUALIFICATION CONTENT**

To achieve SIT50422 Diploma of Hospitality Management a total of twenty-eight (28) units of competency must be completed comprising eleven (11) core and seventeen (17) elective units as detailed in the packaging rules and listed below.

## **CORE UNITS**

| SITXCCS015 | Enhance customer service experiences                   |
|------------|--|
| SITXCCS016 | Develop and manage quality customer service practices  |
| SITXCOM010 | Manage conflict  |
| SITXFIN009 | Manage finances within a budget                        |
| SITXFIN010 | Prepare and monitor budgets                            |
| SITXGLC002 | Identify and manage legal risks and comply with law    |
| SITXHRM008 | Roster staff   |
| SITXHRM009 | Lead and manage people                                 |
| SITXMGT004 | Monitor work operations                                |
| SITXMGT005 | Establish and conduct business relationships           |
| SITXWHS007 | Implement and monitor work health and safety practices |

## **ELECTIVE UNITS**

| SITXFSA005   | Use hygiene practices for food safety   |
|--------------|---|
| SITHIND008   | Work effectively in hospitality service |
| SITHFAB021   | Provide Responsible service of alcohol  |
| SITHFAB023*^ | Operate a bar                           |

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| SITXHRM007    | Coach others in job skills (unnamed)                   |
|---------------|--|
| BSBCMM211     | Apply communication skills (unnamed)                   |
| SITHFAB034*^  | Provide table service of food and beverage             |
| SITHFAB027^   | Serve food and beverage                                |
| SITHIND006    | Source and use information on the hospitality industry |
| SITHFAB030*^# | Prepare and serve cocktails                            |
| SITHFAB025^   | Prepare and serve espresso coffee                      |
| SITHFAB031*   | Provide advice on beers, spirits and liqueurs          |
| BSBTEC301     | Design and produce business documents                  |
| SITHFAB032*   | Provide advice on Australian wines                     |
| BSBTWK501     | Lead diversity and inclusion                           |
| SITXFSA006    | Participate in safe food handling practices            |
| SITHFAB024^   | Prepare and serve non-alcoholic beverages              |

<sup>\*</sup>Pre-requisite unit – SITHFAB021 Provide responsible service of alcohol

## WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

## **SUPPORT SERVICES**

The University provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at Student Support - Life, Health and Wellbeing

## **CONTACT DETAILS**

Culinary Arts and Hospitality

- E. <u>vet.culinaryarts@cdu.edu.au</u>
- T. 08 8946 7800 (PAL); 08 8959 5461 (ASP)
- W. <a href="https://www.cdu.edu.au/tafe">https://www.cdu.edu.au/tafe</a>

For further information regarding student life at CDU, please refer to <a href="https://www.cdu.edu.au/study/student-life">https://www.cdu.edu.au/study/student-life</a>.



<sup>#</sup> Pre-requisite unit - SITHFAB023 Operate a bar

<sup>^</sup> Pre-requisite unit — SITXFSA005 Use hygiene practices for food safety