SIT60322
Advanced Diploma of Hospitality Management

Greenwich College

Core Units (14)

BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with the law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system

Elective Units (21)

sitxfsa005	Use hygienic practices for food safety
sithkop013	Plan cooking operations
sithccc023	Use food preparation equipment
sithccc027	Prepare dishes using basic methods of cookery
sithccc028	Prepare appetisers and salads
sithccc029	Prepare stocks, sauces and soups
sithccc030	Prepare vegetable, fruit, eggs and farinaceous dishes
sithccc031	Prepare vegetarian and vegan dishes
sithccc035	Prepare poultry dishes
sithccc036	Prepare meat dishes
sithccc037	Prepare seafood dishes
sithccc041	Produce cakes, pastries and breads
sithccc042	Prepare food to meet special dietary requirements
sithccc038	Produce and serve food for buffets
sithfab021	Provide responsible service of alcohol
sithasc022	Prepare Asian stocks and soups
sitxcom010	Manage conflict
sitxhrm011	Manage volunteers
sitxhrm008	Roster staff