



DIPLOMA OF HOSPITALITY MANAGEMENT (SIT50416)



About QAT

Queensland Academy of Technology has a strong international profile, with a proven reputation for creating careers and pathways to further education. Today, the Queensland Academy of Technology is a provider of quality education and training, recognised by the Australian Standard Qualification Authority (ASQA), and continues to deliver success to both students, and to the community. With over 10 years of experience, QAT continues to provide quality courses to students Australia-wide.



Course Description

Queensland Academy of Technology (QAT) offers professional vocational courses equipping students with practical knowledge and experience to pursue their careers.

This qualification provides the necessary skills and knowledge for an individual to work as a qualified chef or cook, with opportunities to lead a small team to work in various kitchen settings, such as restaurants, hotels, cafes, cafeterias and coffee shops.



Why are students choosing QAT

- Dedicated support from experienced business managers/owners
- Clear, concise and interesting course materials
- A student online portal that's easy to navigate
- Friendly and efficient student support team
- Student satisfaction is our number one goal!
- Your trainers have recognition for teaching excellence.
- No exams.
- The notes make sense and are easy to follow.



Course Outcomes

Successfully securing this qualification provides you with the skills and knowledge to be competent as a manager in any hospitality functional area. You would possess a sound theoretical knowledge base and be able to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate your own work and/or the work of your team.

You could find yourself working in various hospitality settings, such as:

- Restaurants
- Pubs
- Hotels
- Cafes
- Motels
- Coffee shops
- Clubs

In varied roles including:

- Banquet or function manager
- Bar manager
- Café manager
- Chef de cuisine
- Chef patissier
- Club manager
- Banquet or function manager
- Bar manager
- Café manager
- Chef de cuisine
- Chef patissier
- Club manager



Course Duration

24 Weeks Approximately
6 months

1 Day Lecture & 1 Day
Workshop



Entry Requirement

IELTS 5.5 or equivalent
(R&W 5.5 L&S 5.0)

TOEFL 525/195/69
(paper/ computer/ internet)



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(07)3002 0888



admin@qat.qld.edu.au



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Timetable

Time	Thursday	Friday
8:30am - 1:30pm	Workshop	Lecture, Tutorial
1:30pm - 2:30pm	Lunch	Lunch
2:30pm - 5:00pm	Workshop	Lecture, Tutorial
Distance Education 5 Hours		



Units Offered

- SITXMG002** Establish and conduct business relationships
- BSBMGT517** Manage operational plan
- SITXCCS007** Enhance the customer service experience
- SITXCCS008** Develop and Manage Quality Customer service practices
- SITXFIN501** Prepare and monitor budgets
- SITXGLC001** Research and comply with regulatory requirements
- SITXHRM002** Roster staff



Delivery method

This program utilises a blended delivery mode which incorporates face to face delivery, workshops, individual assignments, team based assignments and/or simulated environment. Participants will attend scheduled training sessions delivered in the training facility in Brisbane City campus, and practical work will be conducted in the fully-equipped kitchen facilities located in New Market, Brisbane.



Assessment

All vocational courses are assessed through a combination of assessment types that may include assignments, essays, reports, group tasks, portfolios and/ or presentation.



Course Price

Contact QAT staff for further information about price.



QAT is a great place to learn. Everyone is friendly and helpful, the teachers/facilitators are knowledgeable and were committed to help me succeed, especially when I was struggling. QAT, I really appreciate your care, time and knowledge.

- Surinya Chotchuang



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