extend your hospitality

your experience in the workplace matters. have your experience recognised and increase your employment prospects by enrolling in recognition of prior learning (rpl) for our diploma of hospitality. through rpl you could reduce the duration of your studies. get the recognition you deserve and enquire about rpl today. complete the electronic self-appraisal located here to check your suitability

...more online

overview

extend your hospitality

your experience in the workplace matters. have your experience recognised and increase your employment prospects by enrolling in recognition of prior learning (rpl) for our diploma of hospitality. through rpl you could reduce the duration of your studies. get the recognition you deserve and enquire about rpl today. complete the electronic self-appraisal located here to check your suitability

...more online

course details

overview

extend your hospitality

your experience in the workplace matters. have your experience recognised and increase your employment prospects by enrolling in recognition of prior learning (rpl) for our diploma of hospitality. through rpl you could reduce the duration of your studies. get the recognition you deserve and enquire about rpl today. complete the electronic self-appraisal located here to check your suitability

...more online

course delivery options

workload delivery

location recognition of prior learning (rpl)

location delivery

gold coast - southport recognition of prior learning (rpl)

key dates

for key start dates for each location visit the online brochure for this course (under the course details tab).

tafegoldcoast.edu.au/course/11911

entry requirements

- it is strongly recommended that individuals undertake lower level qualifications,

...more online

resources required

this will be discussed with your assessor once it is determined how much of the qualification can be gained through rpl

...more online

costs

for the cost per unit please contact the rpl coordinator at rplcoordinator.goldcoast@tafe.qld.edu.au.

...more online

outcome

this qualification is suitable if you wish to develop your career in the hospitality industry in areas of restaurant and cafe management, food and beverage service and management/supervisory positions within hotels, clubs, restaurants, casinos, cruise ships, island resorts, entertainment centres, employee food service centres and catering businesses.

university pathways

are you ready to take the next step on your path to great?

enrol today to secure your spot in this course.

accurate as at 10 march 2017. for the latest information see:

tafegoldcoast.edu.au/course/11911
A course with TAFE Queensland Gold Coast can be a great path to university. In many cases, you can save up to one year from your university qualification.

Read our University Pathways guide to learn all about it.

More info:
Learn more about University Pathways

**Job prospects**
- Banquet or Function Manager
- Chef de Cuisine
- Chef Patissier
- Gaming Manager
- Kitchen Manager
- Motel Manager
- Restaurant Manager
- Accommodation and Hospitality Manager
- Food and Beverage Supervisor
- Front Office Supervisor
- Housekeeping Supervisor

**Units**

To achieve the Diploma of Hospitality, 28 units must be completed.

- **BSBMGT515A** Manage operational plan
- **BSBWR204A** Use business technology
- **BSBDIV501A** Manage diversity in the workplace
- **SITHACS101** Clean premises and equipment
- **SITHACS201** Provide housekeeping services to guests
- **SITHACS202** Prepare rooms for guests
- **SITHACS303** Provide accommodation reception services
- **SITXADM501** Prepare and present proposals
- **SITXCCS401** Enhance the customer service experience
- **SITXCCS501** Manage quality customer service
- **SITHCCC103** Prepare sandwiches
- **SITHCCC309** Work effectively as a cook

---

HOW TO ENROL

**Enrol now**

You're ready if you have:
- checked your important dates (under the course details tab)
- checked you meet the entry requirements (under the course details tab)
- checked your course costs and know which payment option is right for you (under the costs tab)
- Read the student rules and refund policy
- Created your Unique Student Identifier and can provide this code to TAFE Queensland

All done? Then head to the link below to complete your enrolment:
tafegoldcoast.edu.au/study-with-us/enrolment-fees/enrol

**Recognition of prior learning**

Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you’ve gained from the workplace or previous learning means less study time for you, and getting the paper to prove you’re qualified a whole lot sooner.

More info:

Make your future happen

Connect with TAFE on Facebook

**Units**

To achieve the Diploma of Hospitality, 28 units must be completed.

- **BSBMGT515A** Manage operational plan
- **BSBWR204A** Use business technology
- **BSBDIV501A** Manage diversity in the workplace
- **SITHACS101** Clean premises and equipment
- **SITHACS201** Provide housekeeping services to guests
- **SITHACS202** Prepare rooms for guests
- **SITHACS303** Provide accommodation reception services
- **SITXADM501** Prepare and present proposals
- **SITXCCS401** Enhance the customer service experience
- **SITXCCS501** Manage quality customer service
- **SITHCCC103** Prepare sandwiches
- **SITHCCC309** Work effectively as a cook

---

Accurate as at 10 March 2017. For the latest information see:
tafegoldcoast.edu.au/course/11911

RTO 0275
CRICOS 03020E
<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITXCOM401</td>
<td>Manage conflict</td>
<td>Core</td>
</tr>
<tr>
<td>SITXEVT401</td>
<td>Plan in-house events or functions</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXFIN201</td>
<td>Process financial transactions</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXFIN401</td>
<td>Interpret financial information</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXFIN402</td>
<td>Manage finances within a budget</td>
<td>Core</td>
</tr>
<tr>
<td>SITXFIN501</td>
<td>Prepare and monitor budgets</td>
<td>Core</td>
</tr>
<tr>
<td>SITHFAB101</td>
<td>Clean and tidy bar areas</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB202</td>
<td>Operate a bar</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB203</td>
<td>Prepare and serve non-alcoholic beverages</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB204</td>
<td>Prepare and serve espresso coffee</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB206</td>
<td>Serve food and beverage</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB303</td>
<td>Prepare and serve cocktails</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB307</td>
<td>Provide table service of food and beverage</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB309</td>
<td>Provide advice on food</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXFSA101</td>
<td>Use hygienic practices for food safety</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXGLC501</td>
<td>Research and comply with regulatory requirements</td>
<td>Core</td>
</tr>
<tr>
<td>SITXHRM401</td>
<td>Roster staff</td>
<td>Core</td>
</tr>
<tr>
<td>SITXHRM402</td>
<td>Lead and manage people</td>
<td>Core</td>
</tr>
<tr>
<td>SITXHRM501</td>
<td>Recruit, select and induct staff</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXHRM503</td>
<td>Monitor staff performance</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXINV201</td>
<td>Receive and store stock</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXINV401</td>
<td>Control stock</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHKOP403</td>
<td>Coordinate cooking operations</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXMGT401</td>
<td>Monitor work operations</td>
<td>Core</td>
</tr>
<tr>
<td>SITXMGT501</td>
<td>Establish and conduct business relationships</td>
<td>Core</td>
</tr>
<tr>
<td>SITXMGT502</td>
<td>Manage projects</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXWS301</td>
<td>Identify hazards, assess and control safety risks</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXWS401</td>
<td>Implement and monitor work health and safety</td>
<td>Core</td>
</tr>
<tr>
<td>SITHIND201</td>
<td>Source and use information on the hospitality</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHIND301</td>
<td>Work effectively in hospitality service</td>
<td>Elective</td>
</tr>
</tbody>
</table>

Disclaimer

Not all electives available at all campuses