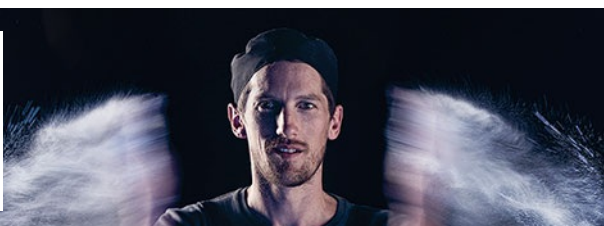


SIT50313

Diploma of Hospitality

RECOGNITION OF PRIOR LEARNING (RPL)



+

HELLO THERE, OUR DREAM IS TO HELP YOU **MAKE GREAT HAPPEN**



Industry endorsed



University Pathways



Student satisfaction

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](#)



LOCATION/S

Gold Coast - Southport



DURATION

COURSE DETAILS

Course delivery options

WORKLOAD	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](#)

OUTCOMES

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

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.](#)

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

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

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

Accurate as at 10 March 2017. For the latest information see:

tafegoldcoast.edu.au/course/11911

RTO 0275
CRICOS 03020E





More info:

[Learn more about University Pathways](#)

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:

<http://tafegoldcoast.edu.au/study-with-us/career-changers-jobseeker/recognition-prior-learning>

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	Core
BSBWOR204A	Use business technology	Elective
BSBDIV501A	Manage diversity in the workplace	Core
SITHACS101	Clean premises and equipment	Elective
SITHACS201	Provide housekeeping services to guests	Elective
SITHACS202	Prepare rooms for guests	Elective
SITHACS303	Provide accommodation reception services	Elective
SITXADM501	Prepare and present proposals	Elective
SITXCCS401	Enhance the customer service experience	Core
SITXCCS501	Manage quality customer service	Core
SITHCCC103	Prepare sandwiches	Elective
SITHCCC309	Work effectively as a cook	Elective
SITXCOM401	Manage conflict	Core
SITXEVT401	Plan in-house events or functions	Elective
SITXFIN201	Process financial transactions	Elective
SITXFIN401	Interpret financial information	Elective
SITXFIN402	Manage finances within a budget	Core
SITXFIN501	Prepare and monitor budgets	Core
SITHFAB101	Clean and tidy bar areas	Elective
SITHFAB202	Operate a bar	Elective
SITHFAB203	Prepare and serve non-alcoholic beverages	Elective
SITHFAB204	Prepare and serve espresso coffee	Elective
SITHFAB206	Serve food and beverage	Elective
SITHFAB303	Prepare and serve cocktails	Elective
SITHFAB307	Provide table service of food and beverage	Elective
SITHFAB309	Provide advice on food	Elective
SITXFSA101	Use hygienic practices for food safety	Elective
SITXGLC501	Research and comply with regulatory requirements	Core
SITXHRM401	Roster staff	Core
SITXHRM402	Lead and manage people	Core
SITXHRM501	Recruit, select and induct staff	Elective
SITXHRM503	Monitor staff performance	Elective
SITXINV201	Receive and store stock	Elective
SITXINV401	Control stock	Elective
SITHKOP403	Coordinate cooking operations	Elective
SITXMG401	Monitor work operations	Core
SITXMG501	Establish and conduct business relationships	Core
SITXMG502	Manage projects	Elective

UNITS

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SITXWHS301	Identify hazards, assess and control safety risks	Elective
SITXWHS401	Implement and monitor work health and safety practices	Core
SITHIND201	Source and use information on the hospitality industry	Elective
SITHIND301	Work effectively in hospitality service	Elective

Disclaimer

Not all electives available at all campuses