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| **Trade** | **Restaurant Management** |
| **AUSTRALIAN QUALIFICATION** | SIT60313 Advanced Diploma of Hospitality (Restaurant Management) |
| **CORE UNITS OF COMPETENCY** |
| BSBDIV501A  | Manage diversity in the workplace |
| BSBFIM601A  | Manage finances |
| BSBMGT515A  | Manage operational plan |
| BSBMGT617A  | Develop and implement a business plan  |
| SITXCCS501  | Manage quality customer service |
| SITXFIN402  | Manage finances within a budget |
| SITXFIN501  | Prepare and monitor budgets |
| SITXFIN601  | Manage physical assets |
| SITXGLC501  | Research and comply with regulatory requirements |
| SITXHRM402  | Lead and manage people |
| SITXHRM501  | Recruit, select and induct staff |
| SITXHRM503  | Monitor staff performance |
| SITXMGT401  | Monitor work operations |
| SITXMGT501  | Establish and conduct business relationships |
| SITXMPR502  | Develop and implement marketing strategies |
| SITXWHS601  | Establish and maintain a work health and safety system |
| **ELECTIVE UNITS OF COMPETENCY** |
| **GROUP A UNITS OF COMPETENCY** |
| SITXFSA101  | Use hygienic practices for food safety |
| **GROUP B UNITS OF COMPETENCY** |
| SITHIND301 | Work effectively in hospitality service |
| **GROUP C UNITS OF COMPETENCY** |
| SITHFAB201 | Provide responsible service of alcohol |
| SITHFAB202 | Operate a bar |
| SITHFAB203 | Prepare and serve non alcoholic beverages |
| SITHFAB204 | Prepare and serve espresso coffee |
| SITHFAB205 | Provide room service |
| SITHFAB307 | Provide table service of food and beverage |
| SITHKOP401 | Plan and display buffets |
| SITHKOP404 | Plan catering for events or functions |
| SITHIND201 | Source and use information on the hospitality industry |
| SITHFAB303 | Prepare and serve cocktails |
| BSBCMM201A | Communicate in the workplace |
| SITHFAB308 | Provide silver service |
| SITHFAB309 | Provide advice on food |
| SITXINV601 | Establish stock purchasing and control systems |
| SITHKOP501 | Design and cost menus |