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| **TRADE** | **Resort Management** |
| **2016 QUALIFICATION** | **SIT60316 Advanced Diploma of Hospitality Management (Resort Management)** |
| **CORE UNITS OF COMPETENCY** |
| BSBDIV501 | Manage diversity in the workplace |
| BSBFIM601 | Manage finances |
| BSBMGT517 | Manage operational plan  |
| BSBMGT617 | Develop and implement a business plan  |
| SITXCCS008 | Develop and manage quality customer service practice  |
| SITXFIN003 | Manage finances within a budget |
| SITXFIN004 | Prepare and monitor budgets |
| SITXFIN005 | Manage physical assets |
| SITXGLC001 | Research and comply with regulatory requirements |
| SITXHRM003 | Lead and manage people |
| SITXHRM004 | Recruit, select and induct staff |
| SITXHRM006 | Monitor staff performance |
| SITXMGT001 | Monitor work operations |
| SITXMGT002 | Establish and conduct business relationships |
| SITXMPR007 | Develop and implement marketing strategies |
| SITXWHS004 | Establish and maintain a work health and safety system |
| **GROUP A ELECTIVE UNITS OF COMPETENCY** |
| SITXFSA001 | Use hygienic practices for food safety |
| **GROUP B ELECTIVE UNITS OF COMPETENCY** |
| SITHIND004 | Work effectively in hospitality service |
| **GROUP C ELECTIVE UNITS OF COMPETENCY** |
| BSBBRSK501 | Manage risk  |
| SITHACS002 | Provide housekeeping services to guests  |
| SITXFIN006 | Manage revenue  |
| SITXFSA004 | Develop and implement a food safety program |
| SITHGAM001 | Provide responsible gambling services  |
| SITHACS008 | Provide accommodation reception services  |
| SITHKOP006 | Plan catering for events and functions  |
| SITHKOP007 | Design and cost menus  |
| SITHKOP008 | Select catering systems  |

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| **OTHER ELECTIVE UNITS** |
| SIFCBGM007 | Evaluate building and grounds maintenance and development needs |
| SITTGDE011 | Coordinate and operate tours  |
| SITTPPD004 | Develop in-house recreational activities |
| SITTTOP002 | Provide outdoor catering  |
| SISCAQU001 | Test pool water quality  |
| SITXHRM002 | Roster staff  |