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| **Trade** | **Restaurant Management** |
| **2016 QUALIFICATION** | **SIT60316 Advanced Diploma of Hospitality Management** (Restaurant Management) |
| **CORE UNITS OF COMPETENCY** | |

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| 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 |

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| **GROUP C ELECTIVE UNITS OF COMPETENCY** | |
| SITHFAB002 | Provide responsible service of alcohol |
| SITHFAB003 | Operate a bar |
| SITHFAB004 | Prepare and serve non alcoholic beverages |
| SITHFAB005 | Prepare and serve espresso coffee |
| SITHFAB006 | Provide room service |
| SITHFAB014 | Provide table service of food and beverage |
| SITHKOP003 | Plan and display buffets |
| SITHKOP006 | Plan catering for events or functions |
| SITHIND002 | Source and use information on the hospitality industry |

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| **OTHER UNITS OF COMPETENCY** | |
| SITHFAB010 | Prepare and serve cocktails |
| BSBCMM201 | Communicate in the workplace |
| SITHFAB015 | Provide silver service |
| SITHFAB016 | Provide advice on food |
| SITXINV005 | Establish stock purchasing and control systems |
| SITHKOP007 | Design and cost menus |