




**DUAL QUALIFICATION**

**SIT50422 DIPLOMA OF HOSPITALITY  
MANAGEMENT CRICOS 111169G &  
SIT50322 DIPLOMA OF EVENT  
MANAGEMENT CRICOS 111175J**

Experience the passion of hospitality  
Move your vision, come, and discover your passion.

-  [www.envirotech.edu.au](http://www.envirotech.edu.au)
-  [@envirotecheducation](https://www.instagram.com/envirotecheducation)
-  [Envirotech Education](https://www.facebook.com/EnvirotechEducation)
-  [admissions@envirotech.edu.au](mailto:admissions@envirotech.edu.au)

# Diploma of Hospitality Management

This program is designed for those who wish to acquire the necessary skills to become a successful manager in the Australian hospitality industry. Envirotech's Hospitality program provides students with the technical hospitality business skills to operate at a senior level. Our students gain substantial industry knowledge and a wide range of specialised managerial skills. These enable graduates to be responsible for staff and to make a range of strategic business decisions.

# Diploma of Event Management

This qualification reflects the role of individuals who use a broad range of event-related skills and sound knowledge of event management processes to coordinate event operations. They operate independently and make operational event management decisions. Events are diverse in nature and this qualification provides a pathway to work for event or exhibition organisations operating in a range of industries, including the tourism and travel, hospitality, sport, cultural, and community sectors.



Envirotech Mentors: 15 Hours/week

Lectures: 5 Hours/week

Vocational Industry Professional (VIP)  
Placement: 16 Hours/week



Online  
Support



Blended Delivery  
Mode



62  
weeks



32  
Units



Paid/Unpaid  
WorkPlacement

# Course Units

## CORE UNITS

SITXCCS015	Enhance customer service experiences
SITEEVT020	Source and use information on the events industry
SITEEVT026	Manage event production components
SITEEVT028	Manage on-site event operations
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXMGT006	Manage projects
SITXMPR011	Plan and implement sales activities
SITXMPR012	Coordinate marketing activities
SITXMPR016	Prepare and present proposals
SITXWHS006	Identify hazards, assess and control safety risks
SITXWHS007	Implement and monitor work health and safety practices
SITEEVT023	Plan in-house events
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHFAB021	Provide responsible service of alcohol
SITHGAM022	Provide responsible gambling services
SITHKOP013*	Plan cooking operations
SITXCCS017	Use a computerised booking system
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBSUS411	Implement and monitor environmentally sustainable work practices

## Skill Sets (Micro Credentials)

Skill Sets are combinations of units of competency which link to a licence or regulatory requirement or defined industry need. This program offer specialised accredited skill sets from the program start date to advance our students quality employment options.

- SITSS00069 Food Safety Supervisor Skill Set
- SITSS00068 Food Handling Skill Set
- SITSS00071 Responsible Service of Alcohol
- SITSS00079 Environmentally Sustainable Hospitality and Restaurant Operations
- SITSS00066 Kitchen Management Skill Set
- SITSS00087 Mentoring and Supervision in the skillsets

# Skills and Knowledge Development

Upon completion of the course participants will be able to:

- Enhance customer service experiences
- Develop and manage quality customer service practices
- Prepare and monitor budgets
- Identify and manage legal risks and comply with law
- Lead and manage people
- Monitor work operations
- Establish and conduct business relationships
- Implement and monitor work health and safety practices
- Source and use information on the events industry
- Manage event production components
- Manage on-site event operations
- Recruit, select and induct staff
- Manage projects
- Plan and implement sales activities
- Coordinate marketing activities
- Prepare and present proposals

# Career Outcomes

## Diploma of Hospitality Management

- Hospitality Manager
- Motel Manager
- Sous Chef
- Chef Patissier
- Restaurant Manager

## Diploma of Event Management

- Events Coordinator
- Meetings Co-ordinator

# Vocational Industry Professional (VIP) Placement

Mandatory Vocational Placement program is designed to enrich students' educational experience through practical, real world engagement.

- 40 weeks and requiring a commitment of 16 hours per week (Face-to-face or online or combination of both)
- This program pairs students with an Industry Vocational Placement Host providing an invaluable opportunity to apply theoretical knowledge in a professional setting.
- Students have the flexibility to bring their own Vocational Placement Host (possible employers), allowing for a personalised experience that aligns with their career aspirations and interests.

The primary objectives of this placement are skill development, networking, and enhanced employability. Through hands-on experience, students will refine their professional skills, build meaningful industry connections, and significantly boost their job readiness, giving them a competitive edge in the job market.

This mandatory placement is a pivotal component of the Envirotech Education curriculum, ensuring students not only learn but also experience the realities of their chosen field.



Face-2-Face or  
Online VIP  
16 hours per week



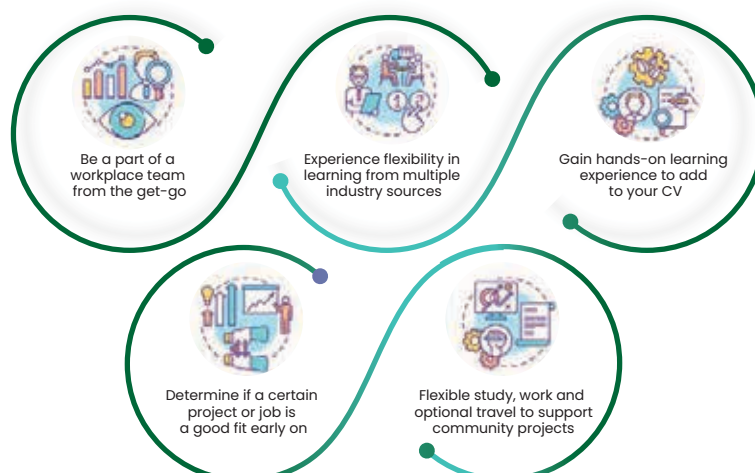
Online - Lessons  
Theory Delivery  
5 hours per week



Online - Mentoring  
Academic Support  
15 hours per week



## Program Benefits



# Mandatory Practical Classes

Mandatory Practical Classes are an essential element of a student's curriculum, where they gain hands-on experience and acquire industry-relevant skills and knowledge for real-life application. Practicals can be done on Student's approved workplace or kitchen organised by Envirotech.

The schedule for practicals varies depending on the units scheduled to be delivered by the trainer; the student will have to attend an event for 1 day per term in Sol Gardens; 2-3 times kitchen practical units in Byron Bay.

## About Envirotech

Envirotech Education is an award-winning Australian Registered Training organization (RTO) endorsed by the Australian Skill Quality Authority (ASQA) for delivery of Vocational Education and Training (VET).

Envirotech VET accreditations are offered to: domestic, indigenous, international, and high school students.

The college has in-house expert trainers, mentors, and business developers, who are dedicated to connecting students to an industry journey and will facilitate engagement in real business initiatives and sustainable projects.

## Our Hospitality Team



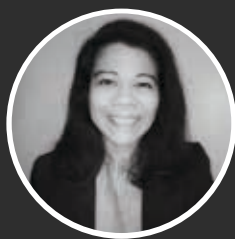
Catherine Charest  
Trainer  
& Assessor



Renee Rae Batallones  
Assessor



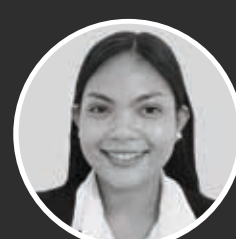
Jinlin Cai  
Assessor



Khressa Bentic  
Academic Expert



Bellie Grace Gomez  
Assessor



Jessa Marie Ramos  
Academic &  
Workplacement support

## JANUARY

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

1 - New Year's Day, 27 - Australia Day

## FEBRUARY

S	M	T	W	T	F	S
						1
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9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	

## MARCH

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9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

## APRIL

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

18 - Good Friday, 19 - Easter Saturday, 20 - Easter Sunday, 21 - Easter Monday, 25 - Anzac Day

## MAY

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

5 - Labour Day (QLD)

## JUNE

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

9 - King's Birthday (National Except QLD & WA)

## JULY

S	M	T	W	T	F	S
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13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

## AUGUST

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

13 - Royal Queensland Show (QLD)

## SEPTEMBER

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

## OCTOBER

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

06 - King's Birthday (QLD) & Labour Day (NSW)

## NOVEMBER

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

## DECEMBER

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

25 - Christmas Day, 26 - Boxing Day



Public Holiday



Term Break



Intake Date





# ENVIROTECH EDUCATION

## ENVIROTECH EDUCATION PTY LTD

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ACN: 133701578  
RTO ID: 31871  
CRICOS Provider Code: 03094J

## CONTACT

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**Sol Gardens Currumbin Valley**  
10 Bains Rd CURRUMBIN VALLEY QLD 4223

**Northern Rivers Marine Services**  
60 Queen St, Iluka, NSW, 2466

**Mungalla Station**  
1236 Forrest Beach Rd, FORREST BEACH, QLD, 4850

**Sydney Institute of Marine Science**  
19 Chowder Bay Road, Mosman NSW 2088

