

SIT Release 2.0 Development Schedule

Please note, these dates may be subject to change depending on our team's capacity and unforeseen events; but we are endeavouring to meet these dates and are on track with most qualifications.

SIT20421 Certificate II in Cookery

13 units: 7 core units and 6 elective units

- 4 units from Group A, Group B or Group C below
- 2 additional units from the electives listed below

Unit code and name	Unit type	Status	Estimated delivery
SITHCCC023* Use food preparation equipment	Core	Pre-order	Available in July
SITHCCC027* Prepare dishes using basic methods of cookery	Core	Pre-order	Available in July
SITHCCC034* Work effectively in a commercial kitchen	Core	Pre-order	Available in August
SITHKOP009* Clean kitchen premises and equipment	Core	Pre-order	Available in August
SITXFSA005 Use hygienic practices for food safety	Core	Pre-order	Available in July
SITXINV006* Receive, store and maintain stock	Core	Available	
SITXWHS005 Participate in safe work practices	Core	Pre-order	Available in November
SITHCCC026* Package prepared foodstuffs	Group A	Pre-order	Available in July
SITHCCC028* Prepare appetisers and salads	Group A	Pre-order	Available in July
SITHCCC029* Prepare stocks, sauces and soups	Group A	Pre-order	Available in July
SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes	Group A	Pre-order	Available in July
SITXFSA006 Participate in safe food handling practices	Group A	Pre-order	Available in July
HLTAID011 Provide First Aid	Group D	Available	
SITXCOM007 Show social and cultural sensitivity	Group D	Pre-order	Available in November
SITXCCS011 Interact with customers	Group D	Pre-order	Available in November

SIT30821 Certificate III in Cookery

25 units: 20 core units and 5 elective units

- 3 units from Group A or Group B
- 2 additional units from the electives listed below

Unit code and name	Unit type	Status	Estimated delivery
SITHCCC023* Use food preparation equipment	Core	Pre-order	Available in July
SITHCCC027* Prepare dishes using basic methods of cookery	Core	Pre-order	Available in July
SITHCCC028* Prepare appetisers and salads	Core	Pre-order	Available in July
SITHCCC029* Prepare stocks, sauces and soups	Core	Pre-order	Available in July
SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes	Core	Pre-order	Available in July
SITHCCC031* Prepare vegetarian and vegan dishes	Core	Available	
SITHCCC035* Prepare poultry dishes	Core	Pre-order	Available in July
SITHCCC036* Prepare meat dishes	Core	Pre-order	Available in July
SITHCCC037* Prepare seafood dishes	Core	Pre-order	Available in July
SITHCCC041* Produce cakes, pastries and breads	Core	Pre-order	Available in July
SITHCCC042* Prepare food to meet special dietary requirements	Core	Pre-order	Available in July
SITHCCC043* Work effectively as a cook	Core	Pre-order	Available in July
SITHKOP009* Clean kitchen premises and equipment	Core	Pre-order	Available in August
SITHKOP010 Plan and cost recipes	Core	Pre-order	Available in July
SITHPAT016* Produce desserts	Core	Pre-order	Available in August
SITXFSA005 Use hygienic practices for food safety	Core	Pre-order	Available in July
SITXFSA006 Participate in safe food handling practices	Core	Pre-order	Available in July
SITXHRM007 Coach others in job skills	Core	Pre-order	Available in August
SITXINV006* Receive, store and maintain stock	Core	Available	
SITXWHS005 Participate in safe work practices	Core	Pre-order	Available in November
SITHCCC026* Package prepared foodstuffs	Group A	Pre-order	Available in July
SITHCCC038* Produce and serve food for buffets	Group A	Pre-order	Available in July

Unit code and name	Unit type	Status	Estimated delivery
SITHCCC040* Prepare and serve cheese	Group A	Pre-order	Available in July
BSBSUS211 Participate in sustainable work practices	Group C	Available	
HLTAID011 Provide First Aid	Group C	Available	
SITXCCS014 Provide service to customers	Group C	Pre-order	Available in November
SITXCOM007 Show social and cultural sensitivity	Group C	Pre-order	Available in November
SITXWHS006 Identify hazards, assess and control safety risks	Group C	Pre-order	Available in November

SIT30921 Certificate III in Catering

20 units: 10 core units and 10 elective units

- 6 units from Group A or Group B
- 4 additional units from the electives listed below

Unit code and name	Unit type	Status	Estimated delivery
SITHCCC023* Use food preparation equipment	Core	Pre-order	Available in July
SITHCCC024* Prepare and present simple dishes	Core	Pre-order	Available in August
SITHCCC027* Prepare dishes using basic methods of cookery	Core	Pre-order	Available in July
SITHCCC034* Work effectively in a commercial kitchen	Core	Pre-order	Available in August
SITHKOP009* Clean kitchen premises and equipment	Core	Pre-order	Available in August
SITXFSA005 Use hygienic practices for food safety	Core	Pre-order	Available in July
SITXFSA006 Participate in safe food handling practices	Core	Pre-order	Available in July
SITXHRM007 Coach others in job skills	Core	Pre-order	Available in August
SITXINV006* Receive, store and maintain stock	Core	Available	
SITXWHS005 Participate in safe work practices	Core	Pre-order	Available in November
SITHCCC026* Package prepared foodstuffs	Group A	Pre-order	Available in July
SITHCCC028* Prepare appetisers and salads	Group A	Pre-order	Available in July
SITHCCC029* Prepare stocks, sauces and soups	Group A	Pre-order	Available in July

Unit code and name	Unit type	Status	Estimated delivery
SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes	Group A	Pre-order	Available in July
SITHCCC031* Prepare vegetarian and vegan dishes	Group A	Available	
SITHCCC035* Prepare poultry dishes	Group A	Pre-order	Available in July
SITHCCC036* Prepare meat dishes	Group A	Pre-order	Available in July
SITHCCC037* Prepare seafood dishes	Group A	Pre-order	Available in July
SITHCCC038* Produce and serve food for buffets	Group A	Pre-order	Available in July
SITHCCC040* Prepare and serve cheese	Group A	Pre-order	Available in July
SITHCCC041* Produce cakes, pastries and breads	Group A	Pre-order	Available in July
SITHCCC042* Prepare food to meet special dietary requirements	Group A	Pre-order	Available in July
SITHKOP010 Plan and cost recipes	Group A	Pre-order	Available in July
SITHPAT016* Produce desserts	Group B	Pre-order	Available in August
SITHFAB021 Provide responsible service of alcohol	Group C	Pre-order	Available in November
BSBSUS211 Participate in sustainable work practices	Group D	Available	
HLTAID011 Provide First Aid	Group D	Available	
SITXCCS014 Provide service to customers	Group D	Pre-order	Available in November
SITXWHS006 Identify hazards, assess and control safety risks	Group D	Pre-order	Available in November

SIT40521 Certificate IV in Kitchen Management

33 units must be completed: 27 core units and 6 elective units

- 3 units from Group A below
- 3 additional units from the electives listed below

Unit code and name	Unit type	Status	Estimated delivery
SITHCCC023* Use food preparation equipment	Core	Pre-order	Available in July
SITHCCC027* Prepare dishes using basic methods of cookery	Core	Pre-order	Available in July
SITHCCC028* Prepare appetisers and salads	Core	Pre-order	Available in July
SITHCCC029* Prepare stocks, sauces and soups	Core	Pre-order	Available in July
SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes	Core	Pre-order	Available in July
SITHCCC031* Prepare vegetarian and vegan dishes	Core	Available	
SITHCCC035* Prepare poultry dishes	Core	Pre-order	Available in July
SITHCCC036* Prepare meat dishes	Core	Pre-order	Available in July
SITHCCC037* Prepare seafood dishes	Core	Pre-order	Available in July
SITHCCC041* Produce cakes, pastries and breads	Core	Pre-order	Available in July
SITHCCC042* Prepare food to meet special dietary requirements	Core	Pre-order	Available in July
SITHCCC043* Work effectively as a cook	Core	Pre-order	Available in July
SITHKOP010 Plan and cost recipes	Core	Pre-order	Available in July
SITHKOP012* Develop recipes for special dietary requirements	Core	Pre-order	Available in July
SITHKOP013* Plan cooking operations	Core	Pre-order	Available in July
SITHKOP015* Design and cost menus	Core	Pre-order	Available in July
SITHPAT016* Produce desserts	Core	Pre-order	Available in August
SITXCOM010 Manage conflict	Core	Pre-order	Available in September
SITXFIN009 Manage finances within a budget	Core	Pre-order	Available in September
SITXFSA005 Use hygienic practices for food safety	Core	Pre-order	Available in July
SITXFSA006 Participate in safe food handling practices	Core	Pre-order	Available in July
SITXFSA008* Develop and implement a food safety program	Core	Pre-order	Available in July
SITXHRM008 Roster staff	Core	Pre-order	Available in October

Unit code and name	Unit type	Status	Estimated delivery
SITXHRM009 Lead and manage people	Core	Pre-order	Available in October
SITXINV006* Receive, store and maintain stock	Core	Available	
SITXMGT004 Monitor work operations	Core	Pre-order	Available in July
SITXWHS007 Implement and monitor work health and safety practices	Core	Pre-order	Available in October
SITHCCC026* Package prepared foodstuffs	Group A	Pre-order	Available in July
SITHCCC038* Produce and serve food for buffets	Group A	Pre-order	Available in July
SITHCCC040* Prepare and serve cheese	Group A	Pre-order	Available in July
SITHFAB021 Provide responsible service of alcohol	Group D	Pre-order	Available in November
BSBTWK501 Lead diversity and inclusion	Group E	Available	
HLTAID011 Provide First Aid	Group E	Available	
SITXCCS014 Provide service to customers	Group E	Pre-order	Available in November
SITXCCS015 Enhance customer service experiences	Group E	Pre-order	Available in September
SITXFIN008 Interpret financial information	Group E	Pre-order	Available in December
SITXHRM010 Recruit, select and induct staff	Group E	Pre-order	Available in December
SITXWHS006 Identify hazards, assess and control safety risks	Group E	Pre-order	Available in November

SIT40621 Certificate IV in Catering Management

23 units must be completed: 15 core units and 8 elective units

- 5 units from Group A, Group B, Group C or Group D below
- 3 additional units from the electives listed below

Unit code and name	Unit type	Status	Estimated delivery
BSBTWK501 Lead diversity and inclusion	Core	Available	
SITHCCC023* Use food preparation equipment	Core	Pre-order	Available in July
SITHCCC027* Prepare dishes using basic methods of cookery	Core	Pre-order	Available in July
SITHCCC043* Work effectively as a cook	Core	Pre-order	Available in July
SITHKOP013* Plan cooking operations	Core	Pre-order	Available in July
SITXCOM010 Manage conflict	Core	Pre-order	Available in September
SITXFIN009 Manage finances within a budget	Core	Pre-order	Available in September
SITXFSA005 Use hygienic practices for food safety	Core	Pre-order	Available in July
SITXFSA006 Participate in safe food handling practices	Core	Pre-order	Available in July
SITXHRM007 Coach others in job skills	Core	Pre-order	Available in August
SITXHRM008 Roster staff	Core	Pre-order	Available in October
SITXHRM009 Lead and manage people	Core	Pre-order	Available in October
SITXINV006* Receive, store and maintain stock	Core	Available	
SITXINV008 Control stock	Core	Pre-order	Available in September
SITXWHS007 Implement and monitor work health and safety practices	Core	Pre-order	Available in October
SITHCCC031* Prepare vegetarian and vegan dishes	Group A	Available	
SITHCCC026* Package prepared foodstuffs	Group A	Pre-order	Available in July
SITHCCC028* Prepare appetisers and salads	Group A	Pre-order	Available in July
SITHCCC029* Prepare stocks, sauces and soups	Group A	Pre-order	Available in July
SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes	Group A	Pre-order	Available in July
SITHCCC035* Prepare poultry dishes	Group A	Pre-order	Available in July
SITHCCC036* Prepare meat dishes	Group A	Pre-order	Available in July

Unit code and name	Unit type	Status	Estimated delivery
SITHCCC037* Prepare seafood dishes	Group A	Pre-order	Available in July
SITHCCC038* Produce and serve food for buffets	Group A	Pre-order	Available in July
SITHCCC040* Prepare and serve cheese	Group A	Pre-order	Available in July
SITHCCC041* Produce cakes, pastries and breads	Group A	Pre-order	Available in July
SITHCCC042* Prepare food to meet special dietary requirements	Group A	Pre-order	Available in July
SITXFSA008* Develop and implement a food safety program	Group A	Pre-order	Available in July
SITHPAT016* Produce desserts	Group B	Pre-order	Available in August
SITHKOP010 Plan and cost recipes	Group C	Pre-order	Available in July
SITHKOP012* Develop recipes for special dietary requirements	Group C	Pre-order	Available in July
SITHFAB021 Provide responsible service of alcohol	Group D	Pre-order	Available in November
BSBFIN401 Report on financial activity	Group E	Available	
HLTAID011 Provide First Aid	Group E	Available	
SITXCCS014 Provide service to customers	Group E	Pre-order	Available in November
SITXCCS015 Enhance customer service experiences	Group E	Pre-order	
SITXFIN008 Interpret financial information	Group E	Pre-order	Available in December
SITXWHS006 Identify hazards, assess and control safety risks	Group E	Pre-order	Available in November

SIT20322 Certificate II in Hospitality

12 units must be completed: 6 core units and 6 elective units

- 1 unit from Group A
- 3 units from Group B
- 2 additional units from the electives listed below

Unit code and name	Unit type	Status	Estimated delivery
BSBTWK201 Work effectively with others	Core	Available	
SITXINV006* Receive, store and maintain stock	Core	Available	
SITHIND006 Source and use information on the hospitality industry	Core	Pre-order	Available in December
SITHIND007 Use hospitality skills effectively	Core	Pre-order	Available in November
SITXCCS011 Interact with customers	Core	Pre-order	Available in November
SITXCOM007 Show social and cultural sensitivity	Core	Pre-order	Available in November
SITXWHS005 Participate in safe work practices	Core	Pre-order	Available in November
SITXFSA005 Use hygienic practices for food safety	Group A	Pre-order	Available in July
SITXCCS010 Provide visitor information	Group B	Pre-order	Available in December
BSBCMM211 Apply communication skills	Group B	Available	
SITHCCC024* Prepare and present simple dishes	Group B	Pre-order	Available in August
SITHCCC026* Package prepared foodstuffs	Group B	Pre-order	Ready for review
SITHCCC028* Prepare appetisers and salads	Group B	Pre-order	Ready for review
SITHKOP009* Clean kitchen premises and equipment	Group B	Pre-order	Available in August
BSBTEC201 Use business software applications	Group B	Available	
BSBSUS211 Participate in sustainable work practices	Group B	Available	
BSBFIN302 Maintain financial records	Group B	Available	
HLTAID011 Provide First Aid	Group B	Available	
SITHFAB021 Provide responsible service of alcohol	Group B	Pre-order	Available in November
SITXFSA006 Participate in safe food handling practices	Group B	Pre-order	Available in July
SITHGAM022 Provide responsible gambling services	Group B	Pre-order	Available in October

Unit code and name	Unit type	Status	Estimated delivery
SITXWHS006 Identify hazards, assess and control safety risks	Group E	Pre-order	Available in November

SIT30622 Certificate III in Hospitality

15 units must be completed: 6 core units and 9 elective units

- 1 unit from Group A
- 6 units from Group B
- 2 additional units from the electives listed below

Unit code and name	Unit type	Status	Estimated delivery
SITXINV006* Receive, store and maintain stock	Core	Available	
SITHIND006 Source and use information on the hospitality industry	Core	Pre-order	Available in December
SITHIND008 Work effectively in hospitality service	Core	Pre-order	Available in December
SITXCCS014 Provide service to customers	Core	Pre-order	Available in November
SITXCOM007 Show social and cultural sensitivity	Core	Pre-order	Available in November
SITXHRM007 Coach others in job skills	Core	Pre-order	Available in August
SITXWHS005 Participate in safe work practices	Core	Pre-order	Available in November
SITXFSA005 Use hygienic practices for food safety	Group A	Pre-order	Available in July
SITXCCS010 Provide visitor information	Group B	Pre-order	Available in December
SITXCCS012 Provide lost and found services	Group B	Pre-order	Available in December
SITHCCC024* Prepare and present simple dishes	Group B	Pre-order	Available in August
SITHCCC026* Package prepared foodstuffs	Group B	Pre-order	Ready for review
SITHCCC028* Prepare appetisers and salads	Group B	Pre-order	Ready for review
SITHKOP009* Clean kitchen premises and equipment	Group B	Pre-order	Available in August
SITHFAB021 Provide responsible service of alcohol	Group B	Pre-order	Available in November
SITXFSA006 Participate in safe food handling practices	Group B	Pre-order	Available in July
SITHGAM022 Provide responsible gambling services	Group B	Pre-order	Available in October

Unit code and name	Unit type	Status	Estimated delivery
BSBCMM211 Apply communication skills	Group C	Available	
BSBTEC201 Use business software applications	Group C	Available	
BSBTEC301 Design and produce business documents	Group C	Available	
BSBTEC302 Design and produce spreadsheets	Group C	Available	
BSBSUS211 Participate in sustainable work practices	Group C	Available	
BSBFIN302 Maintain financial records	Group C	Available	
HLTAID011 Provide First Aid	Group E	Available	
SITXWHS006 Identify hazards, assess and control safety risks	Group E	Pre-order	Available in November

SIT40422 Certificate IV in Hospitality

21 units must be completed: 9 core units and 12 elective units

- 1 unit from Group A
- 8 units from Group B
- 3 additional units from the electives listed below

Unit code and name	Unit type	Status	Estimated delivery
SITHIND008 Work effectively in hospitality service	Core	Pre-order	Available in December
SITXCCS015 Enhance customer service experiences	Core	Pre-order	Available in September
SITXCOM010 Manage conflict	Core	Pre-order	Available in September
SITXFIN009 Manage finances within a budget	Core	Pre-order	Available in September
SITXHRM007 Coach others in job skills	Core	Pre-order	Available in August
SITXHRM008 Roster staff	Core	Pre-order	Available in October
SITXHRM009 Lead and manage people	Core	Pre-order	Available in October
SITXMGT004 Monitor work operations	Core	Pre-order	Available in July
SITXWHS007 Implement and monitor work health and safety practices	Core	Pre-order	Available in October
SITXFSA005 Use hygienic practices for food safety	Group A	Pre-order	Available in July
SITXCCS010 Provide visitor information	Group B	Pre-order	Available in December
SITXCCS012 Provide lost and found services	Group B	Pre-order	Available in December

Unit code and name	Unit type	Status	Estimated delivery
SITHFAB021 Provide responsible service of alcohol	Group B	Pre-order	Available in November
SITXFSA006 Participate in safe food handling practices	Group B	Pre-order	Available in July
SITHGAM022 Provide responsible gambling services	Group B	Pre-order	Available in October
SITHIND006 Source and use information on the hospitality industry	Group B	Pre-order	Available in December
BSBTWK501 Lead diversity and inclusion	Group B	Available	
BSBTEC301 Design and produce business documents	Group B	Available	
BSBTEC302 Design and produce spreadsheets	Group B	Available	
BSBTEC402 Design and produce complex spreadsheets	Group B	Available	
BSBSUS411 Implement and monitor environmentally sustainable work practices	Group B	Available	
BSBFIN302 Maintain financial records	Group B	Available	
BSBFIN401 Report on financial activity	Group B	Available	
HLTAID011 Provide First Aid	Group B	Available	
SITXINV006* Receive, store and maintain stock	Group B	Available	
SITXINV008 Control stock	Group B	Pre-order	Available in September
SITXMPR009 Coordinate production of brochures and marketing materials	Group B	Pre-order	Early 2023
SITXMPR012 Coordinate marketing activities	Group B	Pre-order	Early 2023
SITXWHS006 Identify hazards, assess and control safety risks	Group B	Pre-order	Available in November
SITXFIN008 Interpret financial information	Group C	Pre-order	Available in December

SIT50422 Diploma of Hospitality Management

28 units must be completed: 11 core units and 17 elective units

- 1 unit from Group A
- 1 unit from Group B
- 11 units from Group C
- 4 additional units from Group C, Group D or elsewhere in the SIT package or other current package.

Unit code and name	Unit type	Status	Estimated delivery
SITXCCS015 Enhance customer service experiences	Core	Pre-order	Available in September
SITXCCS016 Develop and manage quality customer service practices	Core	Pre-order	Available in September
SITXCOM010 Manage conflict	Core	Pre-order	Available in September
SITXFIN009 Manage finances within a budget	Core	Pre-order	Available in September
SITXFIN010 Prepare and monitor budgets	Core	Pre-order	Available in September
SITXGLC002 Identify and manage legal risks and comply with law	Core	Pre-order	Available in October
SITXHRM008 Roster staff	Core	Pre-order	Available in October
SITXHRM009 Lead and manage people	Core	Pre-order	Available in October
SITXMGT004 Monitor work operations	Core	Pre-order	Available in July
SITXMGT005 Establish and conduct business relationships	Core	Pre-order	Available in October
SITXWHS007 Implement and monitor work health and safety practices	Core	Pre-order	Available in October
SITHCCC031* Prepare vegetarian and vegan dishes	Group A	Available	
SITXFSA005 Use hygienic practices for food safety	Group A	Pre-order	Available in July
SITHCCC043 Work effectively as a cook	Group B	Pre-order	Available in July
SITHIND008 Work effectively in hospitality service	Group B	Pre-order	Available in December
SITHKOP013 Plan cooking operations	Group B	Pre-order	Available in July
BSBFIN302 Maintain financial records	Group C	Available	
SITHCCC023 Use food preparation equipment	Group C	Pre-order	Available in July
SITHCCC026 Package prepared foodstuffs	Group C	Pre-order	Available in July
SITHCCC027 Prepare dishes using basic methods of cookery	Group C	Pre-order	Available in July
SITHCCC028 Prepare appetisers and salads	Group C	Pre-order	Available in July

Unit code and name	Unit type	Status	Estimated delivery
SITHCCC029 Prepare stocks, sauces and soups	Group C	Pre-order	Available in July
SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes	Group C	Pre-order	Available in July
SITHCCC035 Prepare poultry dishes	Group C	Pre-order	Available in July
SITHCCC036 Prepare meat dishes	Group C	Pre-order	Available in July
SITHCCC037 Prepare seafood dishes	Group C	Pre-order	Available in July
SITHCCC038 Produce and serve food for buffets	Group C	Pre-order	Available in July
SITHCCC040 Prepare and serve cheese	Group C	Pre-order	Available in July
SITHCCC041 Produce cakes, pastries and breads	Group C	Pre-order	Available in July
SITHCCC042 Prepare food to meet special dietary requirements	Group C	Pre-order	Available in July
SITXFSA006 Participate in safe food handling practices	Group C	Pre-order	Available in July
SITXFSA008* Develop and implement a food safety program	Group C	Pre-order	Available in July
SITHGAM022 Provide responsible gambling services	Group C	Pre-order	Available in October
SITXINV006* Receive, store and maintain stock	Group C	Available	
SITXINV008 Control stock	Group C	Pre-order	Available in September
SITHKOP012* Develop recipes for special dietary requirements	Group C	Pre-order	Available in July
SITHKOP015 Design and cost menus	Group C	Pre-order	Available in July
SITHPAT016* Produce desserts	Group C	Pre-order	Available in August
SITHIND006 Source and use information on the hospitality industry	Group C	Pre-order	Available in December
SITXCCS010 Provide visitor information	Group C	Pre-order	Available in December
SITXCCS012 Provide lost and found services	Group C	Pre-order	Available in December
SITXFIN008 Interpret financial information	Group C	Pre-order	Available in November
SITXHRM011 Manage volunteers	Group C	Pre-order	Early 2023
SITXHRM010 Recruit, select and induct staff	Group D	Pre-order	Available in November
SITXWHS006 Identify hazards, assess and control safety risks	Group D	Pre-order	Available in November
BSBOPS502 Manage business operational plans	Group D	Available	
BSBOPS504 Manage business risk	Group D	Available	

Unit code and name	Unit type	Status	Estimated delivery
BSBMKG431 Assess marketing opportunities	Group D	Available	
SITXMPR009 Coordinate production of brochures and marketing materials	Group D	Pre-order	Early 2023
SITXMPR012 Coordinate marketing activities	Group D	Pre-order	Early 2023
BSBTWK501 Lead diversity and inclusion	Group D	Available	
BSBTWK503 Manage meetings	Group D	Available	
BSBCMM411 Make presentations	Group D	Available	
BSBTEC301 Design and produce business documents	Group D	Available	
BSBTEC302 Design and produce spreadsheets	Group D	Available	
BSBTEC402 Design and produce complex spreadsheets	Group D	Available	
BSBSUS511 Develop workplace policies and procedures for sustainability	Group D	Available	
BSBFIN401 Report on financial activity	Group D	Available	
HLTAID011 Provide first aid	Group D	Available	

SIT60322 Advanced Diploma of Hospitality Management

33 units must be completed: 14 core units and 19 elective units

- 1 unit from Group A
- 1 unit from Group B
- 11 units from Group C
- 6 units from Group C, Group D or elsewhere in the SIT package or other current package

Unit code and name	Unit type	Status	Estimated delivery
BSBFIN601 Manage organisational finances	Core	Available	
BSBOPS601 Develop and implement business plans	Core	Available	
SITXINV006* Receive, store and maintain stock	Core	Available	
SITXINV008 Control stock	Core	Pre-order	Available in September
SITXCCS016 Develop and manage quality customer service practices	Core	Pre-order	Available in September
SITXFIN009 Manage finances within a budget	Core	Pre-order	Available in September
SITXFIN010 Prepare and monitor budgets	Core	Pre-order	Available in September
SITXFIN011 Manage physical assets	Core	Pre-order	Available in September
SITXGLC002 Identify and manage legal risks and comply with law	Core	Pre-order	Available in October
SITXHRM009 Lead and manage people	Core	Pre-order	Available in October
SITXHRM010 Recruit, select and induct staff	Core	Pre-order	Available in November
SITXHRM012 Monitor staff performance	Core	Pre-order	Available in September
SITXMGT004 Monitor work operations	Core	Pre-order	Available in July
SITXMGT005 Establish and conduct business relationships	Core	Pre-order	Available in October
SITXMPR014 Develop and implement marketing strategies	Core	Pre-order	Available in October
SITXWHS008 Establish and maintain a work health and safety system	Core	Pre-order	Available in October
SITHCCC031* Prepare vegetarian and vegan dishes	Group A	Available	
SITXFSA005 Use hygienic practices for food safety	Group A	Pre-order	Available in July
SITHCCC043 Work effectively as a cook	Group B	Pre-order	Available in July
SITHIND008 Work effectively in hospitality service	Group B	Pre-order	Available in December

Unit code and name	Unit type	Status	Estimated delivery
SITHKOP013* Plan cooking operations	Group B	Pre-order	Available in July
SITXCCS010 Provide visitor information	Group C	Pre-order	Available in December
SITXCCS012 Provide lost and found services	Group C	Pre-order	Available in December
SITHCCC023 Use food preparation equipment	Group C	Pre-order	Ready for review
SITHCCC026 Package prepared foodstuffs	Group C	Pre-order	Ready for review
SITHCCC027 Prepare dishes using basic methods of cookery	Group C	Pre-order	Ready for review
SITHCCC028 Prepare appetisers and salads	Group C	Pre-order	Ready for review
SITHCCC029 Prepare stocks, sauces and soups	Group C	Pre-order	Ready for review
SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes	Group C	Pre-order	Available in June
SITHCCC035 Prepare poultry dishes	Group C	Pre-order	Available in June
SITHCCC036 Prepare meat dishes	Group C	Pre-order	Available in June
SITHCCC037 Prepare seafood dishes	Group C	Pre-order	Available in June
SITHCCC038 Produce and serve food for buffets	Group C	Pre-order	Ready for review
SITHCCC040 Prepare and serve cheese	Group C	Pre-order	Ready for review
SITHCCC041 Produce cakes, pastries and breads	Group C	Pre-order	Available in June
SITHCCC042 Prepare food to meet special dietary requirements	Group C	Pre-order	Available in June
SITHCCC043 Work effectively as a cook	Group C	Pre-order	Available in July
SITHFAB021 Provide responsible service of alcohol	Group C	Pre-order	Available in November
SITXFSA006 Participate in safe food handling practices	Group C	Pre-order	Available in July
SITXFSA008* Develop and implement a food safety program	Group C	Pre-order	Ready for review
SITHGAM022 Provide responsible gambling services	Group C	Pre-order	Available in October
SITHKOP012* Develop recipes for special dietary requirements	Group C	Pre-order	Available in July
SITHKOP015 Design and cost menus	Group C	Pre-order	Ready for review
SITHPAT016* Produce desserts	Group C	Pre-order	Available in August

Unit code and name	Unit type	Status	Estimated delivery
SITHIND006 Source and use information on the hospitality industry	Group C	Pre-order	Available in December
SITHIND008 Work effectively in hospitality service	Group C	Pre-order	Available in December
SITXHRM011 Manage volunteers	Group C	Pre-order	Early 2023
BSBTWK503 Manage meetings	Group D	Available	
BSBCMM411 Make presentations	Group D	Available	
BSBTWK501 Lead diversity and inclusion	Group D	Available	
SITXCOM010 Manage conflict	Group D	Pre-order	Available in September
BSBTEC301 Design and produce business documents	Group D	Available	
BSBTEC302 Design and produce spreadsheets	Group D	Available	
BSBTEC303 Create electronic presentations	Group D	Available	
BSBTEC402 Design and produce complex spreadsheets	Group D	Available	
BSBSUS511 Develop workplace policies and procedures for sustainability	Group D	Available	
BSBFIN401 Report on financial activity	Group D	Available	
SITXFIN008 Interpret financial information	Group D	Pre-order	Available in November
SITXHRM008 Roster staff	Group D	Pre-order	Available in October
BSBOPS502 Manage business operational plans	Group D	Available	
BSBOPS504 Manage business risk	Group D	Available	
BSBMKG431 Assess marketing opportunities	Group D	Available	
SITXMPR009 Coordinate production of brochures and marketing materials	Group D	Pre-order	Early 2023
SITXMPR012 Coordinate marketing activities	Group D	Pre-order	Early 2023
SITXWHS006 Identify hazards, assess and control safety risks	Group D	Pre-order	Available in November
HLTAID011 Provide First Aid	Group D	Available	