



Australian Government

SITSS00047 Essential Business Skills for a Restaurant Manager

Release 1

SITSS00047 Essential Business Skills for a Restaurant Manager

Modification History

Not applicable.

Description

A set of skills to equip individuals to manage a restaurant.

Pathways Information

Achievement of these units provides credit towards qualifications in tourism, travel, hospitality, events, holiday parks and resorts in the SIT Tourism, Travel and Hospitality Training Package and qualifications in the BSB Business Services Training Package.

Licensing/Regulatory Information

Certification requirements apply at a state and territory level to individuals involved in the sale, service, and promotional service of alcohol in licenced premises. It also applies to the licensee who is ultimately responsible for responsible service of alcohol (RSA) management. Certification in some States relies on the achievement of SITHFAB002 Provide responsible service of alcohol.

Responsible service of alcohol (RSA) legislative and knowledge requirements differ across borders. Those developing training to support the RSA unit must consult the relevant state or territory liquor licensing authority to determine any accreditation arrangements for courses, trainers and assessors.

Certification requirements also apply at a state and territory level to individuals involved in food handling. Certification in some States relies on the achievement of SITXFSA001 Use hygienic practices for food safety.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support the unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

Skill Set Requirements

Unit code	Unit title
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BSBMGT517	Manage operational plan
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SITHFAB002	Provide responsible service of alcohol
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SITXCCS008	Develop and manage quality customer service practices
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SITXFSA001	Use hygienic practices for food safety
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SITXHRM003	Lead and manage people
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SITXHRM004	Recruit, select and induct staff
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SITXWHS003	Implement and monitor work health and safety practices
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Target Group

This skill set is for restaurant managers with operational and service skills who require management skills to operate a restaurant.

Suggested words for Statement of Attainment

These units of competency from the SIT Tourism, Travel and Hospitality Training Package provide a set of skills for restaurant management.