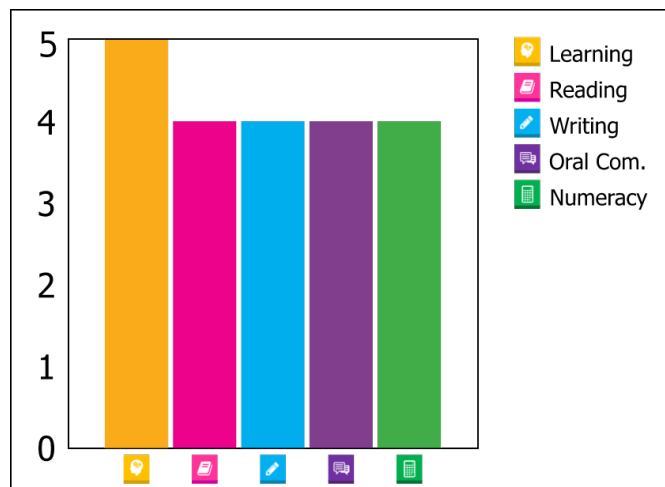




SKILLS

INSTITUTE AUSTRALIA

SIT50416 - Diploma



Unit Code	Unit Title					
SITXWHS003	Implement and monitor work health and safety practices	4	4	4	4	2
SITXWHS002	Identify hazards, assess and control safety risks	4	4	4	4	4
SITXMGT002	Establish and conduct business relationships	4	4	4	4	4
SITXMGT001	Monitor work operations	4	4	4	4	4
SITXINV002	Maintain the quality of perishable items	4	4	4	4	4
SITXHRM006	Monitor staff performance	5	4	4	4	0
SITXHRM003	Lead and manage people	4	4	4	4	0
SITXHRM002	Roster staff	4	4	4	4	4
SITXGLC001	Research and comply with regulatory requirements	5	4	4	4	0
SITXFSA001	Use hygienic practices for food safety	4	4	4	4	0
SITXFIN004	Prepare and monitor budgets	5	4	4	4	4
SITXFIN003	Manage finances within a budget	4	4	4	4	4

LLN Report

Generated: Mon, 13 Dec 2021, 4:54 pm

Unit Code	Unit Title					
SITXFIN002	Interpret financial information	4	4	4	4	4
SITXCOM005	Manage conflict	4	4	4	4	0
SITXCCS008	Develop and manage quality customer service practices	4	4	4	4	4
SITXCCS007	Enhance customer service experiences	4	4	4	4	4
SITHIND001	Use hygienic practice for hospitality service	4	4	4	4	0
SITHFAB016	Provide advice on food	4	4	4	4	0
SITHCCC020	Work effectively as a cook	4	4	4	4	4
SITHCCC018	Prepare food to meet special dietary requirements	4	4	4	4	4
SITHCCC013	Prepare seafood dishes	4	4	4	4	4
SITHCCC012	Prepare poultry dishes	4	4	4	4	4
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	4	4	4	4	4
SITHCCC005	Prepare dishes using basic methods of cookery	4	4	4	4	4
SITHCCC003	Prepare and present sandwiches	4	4	0	4	4
SITHCCC001	Use food preparation equipment	4	4	4	4	4
BSBMGT517	Manage operational plan	4	4	4	4	4
BSBDIV501	Manage diversity in the workplace	5	4	4	4	4