



Training and Development Provider

www.inap.org.au

Certificate I in Hospitality

Site Academy – HINDMARSH

COURSE CODE: SIT10207

SEMESTER 1, 2012 COURSE PROGRAM

DAY OF COURSE: Monday

TRAINER: TBC

CONTACT NUMBER: 8346 2788

LOCATION: Level 3 Hindmarsh Stadium, Holden Street, Hindmarsh SA 5007

WEEK	DATE OF CLASS	UNIT of COMPETENCY	COURSE OUTLINE	TIMES OF CLASS
1.	13 February	SITXOHS002A/ SITXFAB003A/ SITHIND001B	Induction, Follow workplace hygiene procedures, Serve food and beverage to customers, Develop and update hospitality industry knowledge	12:45pm – 4:30pm
2.	20 February	SITXOHS002A/ SITXFAB003A	Follow workplace hygiene procedures, Serve food and beverage to customers	12:45pm – 4:30pm
3.	27 February	SITXOHS002A/ SITXOHS001B/ SITXFAB003A	Follow workplace hygiene procedures, Follow health, safety and security procedures, Serve food and beverage to customers	12:45pm – 4:30pm
4.	5 March	SITXFAB003A	Serve food and beverage to customers	12:45pm – 4:30pm
STUDY FREE WEEK				
5.	19 March	SITXFAB012B/ SITXOHS002A/ SITXOHS001B	Prepare and serve espresso coffee, Follow workplace hygiene procedures, Follow health, safety and security procedures	12:45pm – 4:30pm
6.	26 March	SITXCOM001A	Work with colleagues and customers	12:45pm – 4:30pm
7.	2 April	SITHIND001B/ Tour	Develop and update hospitality industry knowledge.	12:45pm – 4:30pm
School Holidays				

TERM 2

8.	23 April	SITXFAB010B/ SITXOHS001B	Prepare and serve non-alcoholic beverages, Follow workplace hygiene procedures	12:45pm – 4:30pm
9.	30 April	SITHIND001B/ SITXFAB003A	Develop and update hospitality industry knowledge, Serve food and beverage to customers	12:45pm – 4:30pm
10.	7 May	SITXFAB003A	Serve food and beverages to customers	12:45pm – 4:30pm



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TERM 2 CONTINUED

WEEK	DATE OF CLASS	UNIT of COMPETENCY	COURSE OUTLINE	TIMES OF CLASS
11.	14 May	SITXCOM002A/ SITHFAB003A	Work in a socially diverse environment, Serve food and beverage to customers	12:45pm – 4:30pm
12.	21 May	SITXFAB012B/ SITXOHS002A SITXOHS001B	Follow workplace hygiene procedures, Follow health, safety and security procedures, Prepare and serve espresso coffee	12:45pm – 4:30pm
13.	28 May	SITXFAB003A	Serve food and beverage to customers	12:45pm – 4:30pm
14.	4 June	SITHIND001B/ Tour	Develop and update hospitality industry knowledge	12:45pm – 4:30pm
15.	18 June	SITXFAB003A/ SITXFAB012B	Serve food and beverage to customers, Prepare and serve espresso coffee	12:45pm – 4:30pm
16.	25 June	Holistic	Food and beverage, OHS, communication, coffee, hygiene, industry knowledge, beverages	12:45pm – 4:30pm
INAP Graduation – Tuesday 26 June (TBC)				

REQUIREMENTS:

Students are required to wear:

- Site Academy shirt (supplied during the second or third lesson)
- Please wear a black T Shirt to the first few lessons
- black pants
- black leather enclosed shoes

Please bring a note pad and pen

The **INAP GRADUATION** is a compulsory component of undertaking your VET Course with INAP. Students are expected to attend to receive their certificate. Your formal invitation and the date of the graduation will be given to you by your trainer towards the end of your VET course.

Date: June 2011 from 7pm to 8.30pm **Venue:** TBC