



SEMESTER 2 ONLY- COURSE CODE: SIT30707

Partial completion Certificate III in Hospitality

- TIME

Training and Development Provider

Available to: Years 10, 11 and 12
Length: 1 semester (12 weeks + 1 full day)
Accreditation: 25 SACE Credits - Stage 2
Prerequisite: Certificate II Hospitality

This qualification provides the skills and knowledge for an individual to be competent in skilled operations with the need to apply discretion and judgement. Work would be undertaken in various hospitality settings, such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

This qualification is suitable for an Australian apprenticeship pathway.

Job roles

Individuals with this qualification are able to perform roles such as:

- preparing and serving drinks at a bar or • preparing and serving espresso coffee
- serving food, wine and other beverages at tables
- providing reception or front desk services or providing housekeeping services or
- providing gaming services

Possible job titles include:

- ★ bar attendant
- ★ barista
- ★ waiter
- ★ wine waiter
- ★ front desk receptionist
- ★ housekeeper
- ★ gaming attendant

Students under 18 years of age must have a signed letter of consent from a parent or guardian, prior to enrolling in this course (Forms are available from your School VET Coordinator or the INAP website)

Aspects to consider:

- Students gain SACE units and National Accreditation
- Genuine interest in developing skills in the Hospitality Industry
- Students must be prepared to complete their study once a week after school hours instruction lesson (3 hours) conducted off campus in conjunction with the partnership schools
- One full day during school hours is also a compulsory requirement of this course
- Students develop independent learning skills
- Competency based assessment takes place in the work place and classroom
- Cost (see your VET Coordinator)

Content:

- SITXCCS002A – Provide quality customer service – 30 hours
- SITHFAB007A- Complete retail liquor sales -10 hours
- SIRXCLM001A- Organise and maintain work areas - 20 hours
- SIRXCOM001A- Communicate in the workplace - 40 hours
- SIRXINV001A- Perform stock control procedures - 35 hours
- SITHFAB324A- Provide specialised advice on food and beverage matching - 40 hours
- SITHFAB011A- Develop and update food and beverage knowledge - 40 hours

Assessment:

Written & practical assessments.

Qualifications gained:

Statement of attainment for competencies achieved in Certificate III in Hospitality (SIT30707)

Course pathway:

Certificate IV in Hospitality, Diploma of Hospitality and Advanced Diploma of Hospitality Commercial Cookery and various Hospitality occupations

Contact: School VET Coordinator