



Training and Development Provider

COURSE CODE: SIT10207

FOOD AND BEVERAGE

(Certificate I Hospitality)

Adelaide Hospitality & Tourism School

- Available to:** Years 10, 11 and 12
Length: 1 semester (14 weeks + 1 full day)
Accreditation: 30 SACE credits – stage 1

Hospitality graduates have an ever-increasing range of job options that include working in large hotels in jobs like front office, banquets, housekeeping, finance and business management, to working in smaller hospitality establishments in areas including food and beverage, bar, management and supervisory positions, housekeeping, functions and sales. There are numerous pathways to these and similar rewarding occupations.

Professional standards of presentation, service and skill levels are the primary focus of the hospitality industry and are reflected in the training provided.

The hospitality industry offers many exciting and rewarding careers. This course allows students to gain an understanding of the hospitality industry, front of house.

Aspects to consider:

- Students gain SACE units and National Accreditation
- Genuine interest in developing skills in the Hospitality Industry with the view of obtaining casual or full-time employment
- Students must be prepared to complete their study once a week after school hour instruction lesson (3 hours) conducted off campus plus in conjunction with the partnership schools
- **1 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 - classroom
- Students are required to undertake 35 hours (one week) of structured work place learning, which takes place in one week of the school holidays
- Uniform requirements include black pants, black shoes and a black top or full school uniform
- Cost (see your VET Coordinator)

Content:

- SITXCOM001A - Work with Colleagues and Customers - 20 hours
- SITXOHS001A - Follow Health, Safety and Security Procedures - 10 hours
- SITXCOM002A - Work in a Socially Diverse Environment - 20 hours
- SITHIND001A - Develop and Update Hospitality and Industry Knowledge - 25 hours
- SITXOHS002A - Follow Workplace Hygiene Procedures - 25 hours
- SITHFAB003A - Serve food and beverage to customers - 110 hours
- SITHFAB010A - Prepare and serve non-alcoholic beverages – 15 hours

Assessment:

Written assignments, oral presentations, vocational placement, log book Hotel Visit, Field excursion (ie. David Jones)

Qualifications gained:

Certificate I in Hospitality Food and Beverage SIT10207

Course pathway:

Certificate II in Hospitality. Commercial Cookery and various Hospitality occupations

Contact: School VET Coordinator