

SIT30622

CERTIFICATE III IN HOSPITALITY

COURSE FEE
\$3250

INCLUDES ADMINISTRATION FEE
AND LMS (RESOURCES) ACCESS.

ONSITE TRAINING

QIC TRAINING AND DEVELOPMENT
FRASER STREET BRUNSWICK 3056

DURATION AND DELIVERY MODE



Classroom

2 sessions of 6 hours per day, (12 hours per week) for 42 weeks = **Total 504 hours**



Self-Paced

2 hours per week for 42 weeks = **Total 84 hours**

DELIVERY LOCATION

Onsite at your school

COURSE FEE

\$3250

Includes Administration Fee and LMS (resources) access. For further information on payment plans, kindly reach out to our administrative team.

PATHWAY

Upon successful completion, you may enter the workforce in roles such as:

- Waiter
- Barista
- Café All Rounder

SELECTION CRITERIA

To ensure successful participation in this training program, you must meet the following criteria:

- Currently enrolled in a Victorian School completing Year 11 or 12
- The suitability, literacy and numeracy levels of applicants will be assessed through consultation with the relevant secondary school.

MODE OF ASSESSMENT



Observation/Practical Skills

Observation techniques in the assessment tools help assess competence against performance criteria and conditions. The assessor uses an Observation Checklist during practical assessments or when learners demonstrate skills on the job.



Oral Questioning

Students will be assessed using Oral Questioning based on their understanding of the competency being assessed.



Written

A written assessment tool is provided to the student to gather evidence using a range of methods, these could include short answer questions, long answer questions, scenario-based questions, or multiple choice.



Portfolio of Evidence

The student is required to collect a Portfolio of Evidence to demonstrate their competency against the relevant units, these could include copies of Position Description and Resume, Workplace documents, forms, reports, minutes and third-party feedback from employers, clients, and supervisors.



Simulated

This method allows the student to demonstrate their skill and attitude in their current work environment or a mirrored simulated environment. The evidence gathered from this approach is to assist the assessor by observing their conceptual, interpersonal, and technical ability.

ENQUIRE NOW!



QUALIFICATION DESCRIPTION

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, food and beverage and gaming.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

RECOGNITION OF PRIOR LEARNING

All individual students are offered the opportunity to apply for RPL, please see the Student Handbook or enquire at the QIC Training and Development for the procedure on how to apply.

Please refer to the Enrolment Form, for the terms and conditions of enrolment, which includes: Enrolment and Selection; Training Guarantee; Course Fees, Payments and Refunds; Course Fees paid in Advance; Recognition of Prior Learning (RPL) or Credit Transfer.

UNIT OF COMPETENCY

CODE	TITLE
CORE UNITS	
SITHIND006	Source and use information on the hospitality industry
SITHIND008	Work effectively in hospitality service
SITXCCS014	Provide service to customers
SITXCOM007	Show social and cultural sensitivity
SITXHRM007	Coach others in job skills
SITXWHS005	Participate in safe work practices
ELECTIVE UNITS	
SITXFSA005 <small>GROUP A</small>	Use hygienic practices for food safety
SITXFSA006 <small>GROUP B</small>	Participate in safe food handling practices
SITHFAB025 <small>GROUP B</small>	* Prepare and serve espresso coffee
SITHFAB021 <small>GROUP B</small>	Provide responsible service of alcohol
BSBCMM211 <small>GROUP C</small>	Apply communication skills
SITHKOP009 <small>GROUP B</small>	Clean kitchen premises and equipment
SITHFAB036 <small>GROUP B</small>	Provide advice on food
SITHFAB024 <small>GROUP B</small>	Prepare and serve non-alcoholic beverages
BSBSUS211 <small>GROUP C</small>	Participate in sustainable work practices

ENQUIRE NOW!