

# HOSPITALITY

## SIT20316 Certificate II in Hospitality

This VET Board Developed course aims to provide students with the foundation knowledge and the elementary skills required to provide hospitality service to clients in a relaxed and professional environment, in a safe and efficient manner.



The qualification is recognised as an entry-level qualification for employment in the hospitality industry and provides opportunities to:-

- Apply knowledge and understanding of WHS, hygiene and food handling requirements
- Complete mise en place and basic food preparation
- Prepare sandwiches and basic food items.
- Prepare and serve beverages
- Clean and maintain premises and equipment
- Provide client services—provide product information, serve food and clear tables, etc.
- Work independently and in teams.

Course Duration/ Hours	240 Hours / 2 year course – (with an optional HSC Examination and inclusion for the ATAR calculation)
Unit Value	2 Units Preliminary and 2 Units HSC
Qualification	Students undertaking the 240 hour course may achieve <b>Certificate II in Hospitality (SIT20316)</b>
Assessment	<p>Holistic assessment is used to assess students against a range of elements of competency. One assessment task may include a number of competencies. The methods used for collecting evidence of competency may include:</p> <ul style="list-style-type: none"> <li>• Workplace journals and reports</li> <li>• Case Studies /simulation exercises</li> <li>• Portfolios and research assignments</li> <li>• Oral questioning and presentations</li> <li>• Finished products</li> <li>• Practical demonstration of specific skills/knowledge</li> </ul> <p>The performance criteria used for assessment are contained in the units of competency. <a href="http://training.gov.au/Training/Details/SIT20316">http://training.gov.au/Training/Details/SIT20316</a> Students will be awarded a Competent (C) or Not Competent (NC) based on the achievement of the performance criteria.</p>
Work placement	Mandatory 70 hours for the 240 Hour course (35hours per year minimum)
SBAT	See the subject selection book for more details about School Based Traineeships. <a href="http://www.sbatnsw.info/">http://www.sbatnsw.info/</a> School-based apprenticeships are only accessible at the TTC.
Career Pathway	This course provides credit transfer to Certificate III and Certificate IV qualifications in Hospitality. This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. Including jobs such as: food and beverage attendant, café attendant, catering assistant.

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This course qualification is nationally recognised and is based on the Training Package SIT Tourism, Travel and Hospitality Training Package.

### Course Outline

Unit Code	Units of competency	AQF Status	HSC Status	HSC Hours
	<b>Requirements</b>	12 units- 6 Core, 6 Elect (1 grp A, 3 grp B, another 2 from grp B or other TP)	4 Mandatory 60Hrs / FB Stream 85 Hrs & 95 Hrs Elect	Indicative
<b>240 Hours</b> Students may achieve a <b>Certificate II in Hospitality SIT20316.</b>				
BSBWOR203	Work effectively with others	Core	Mandatory	15
SITXWHS001	Participate in safe work practices	Core	Mandatory	15
SITHIND002	Source and use information on the hospitality industry	Core	Mandatory	20
SITXFSA001	Use hygienic practices for food safety	Group A Elective	Mandatory	10
SITXCCS003	Interact with customers	Core	F & B Stream	15
SITHIND003	Use hospitality skills effectively (Holistic)	Core	Elective	20
SITXCOM002	Show social and cultural sensitivity	Core	Elective	10
And a combination of electives units, which may include some of the units listed below				
SITHFAB004	Prepare and serve non-alcoholic beverages <i>Prerequisite: SITXFSA001</i>	Group B Elective	F & B Stream	15
SITHFAB005	Prepare and serve espresso coffee <i>Prerequisite: SITXFSA001</i>	Group B Elective	F & B Stream	15
SITHFAB007	Serve food and beverage <i>Prerequisite: SITXFSA001</i>	Group B Elective	F & B Stream	40
SITXFSA002	Participate in safe food handling practices	Group B Elective	Elective	15
SITHCCC002	Prepare and present simple dishes <i>Prerequisite: SITXFSA001</i>	Group B Elective	Elective	20
SITHCCC003	Prepare and present sandwiches <i>Prerequisite: SITXFSA001</i>	Group B Elective	Elective	10
SITHCCC001	Use food preparation equipment <i>Prerequisite: SITXFSA001</i>	Elective	Elective	20
SITHKOP001	Clean kitchen premises and equipment	Group B Elective	Elective	10
SITHFAB004	Prepare and serve non-alcoholic beverages <i>Prerequisite: SITXFSA001</i>	Group B Elective	F & B Stream	15
<b>Total indicative hours:</b>				<b>250</b>
Possible outcome <b>SIT20316 Certificate II in Hospitality</b>				

### USEFUL LINKS

<http://training.gov.au>

<http://www.myskills.gov.au/>

<http://www.sbatinnsw.info/>