



# CERTIFICATE II IN HOSPITALITY

## VET DEPARTMENT



VOCATIONAL CERTIFICATION

*Certificate II in Hospitality (SIT20316)*

RECOMMENDED ENTRY REQUIREMENTS

**C Standard in Year 10 English**

### AIMS AND OBJECTIVES

This qualification reflects the role of students who use a defined and limited range of hospitality operational skills. They will be involved in mainly routine and repetitive tasks using practical skills and basic industry knowledge. Students will work under direct supervision. This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops.

Possible job titles include: bar attendant, bottle shop attendant, café attendant, catering assistant, food and beverage attendant, front office assistant, gaming attendant, porter and room attendant.

Students may enter SIT20316 **Certificate II in Hospitality** with limited or no vocational experience and without a relevant lower level qualification. After achieving this Certificate, students could progress to a wide range of other qualifications in the hospitality and broader service industries.

### COURSE OUTLINE

**Certificate II in Hospitality** will be delivered through class-based tasks that will simulate a specific industry environment. In addition, all students will be involved in work placements over the two year course. A range of teaching and learning strategies will be used to deliver the competencies. These include: practical tasks, group work, activities in simulated work environment and work placements. Students will complete a minimum of 12 complete food service periods within a fully operational hospitality environment at the Herbert River RSL over the two years.

### COURSE OUTLINE

Code	Units of Competency
BSBWOR203	Work effectively with others
SIRXSLS001	Sell to the retail customer
SITHFAB002	Provide responsible service of alcohol
SITHFAB004	Prepare and serve non-alcoholic beverages
SITHFAB005	Prepare and serve expresso coffee
SITHFAB007	Serve food and beverage
SITHIND002	Source and use information on the hospitality industry
SITHIND003	Use hospitality skills effectively
SITXCCS003	Interact with customers
SITXCOM002	Show social and cultural sensitivity
SITFXIN001	Process financial transactions
SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices

**QCE Credits on successful completion – 4.**

### ASSESSMENT

Provided successful completion of all the requirements of the course have been satisfied, Certificate II in Hospitality will be awarded.

Students will be able to have previous experience or study recognised (Recognition of Prior Learning – RPL) which could result in a reduction of nominal hours of study.

### ADDITIONAL INFORMATION

Students are to provide their own apron and wear closed-in leather or impervious shoes for practical lessons. The school supplies students with the chef uniform which is worn for major practical performance assessments. There will be an additional levy of \$30 for the completion of the *Make and Prepare Espresso Coffee* Unit of Competency.

**SUBJECT CHARGES:** There will be a charge of \$40 to cover the cost of consumables used by the students.