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Twelve Units of Competency are required to achieve this qualification:

BSBWOR203B – Work effectively with others [Core]
SITXWHS101 – Participate in safe work practices [C]
SITXCCS202 – Interact with customers [C]
SITHIND201 – Source and use information on the hospitality industry [C]
SITHIND202 – Use hospitality skills effectively [C]
SITXCOM201 – Show social and cultural sensitivity [C]
SITXFSA101 – Use hygienic practices for food safety [Elective]
SITHFAB201 – Provide responsible service of alcohol [E]
SITHFAB203 – Prepare and serve non-alcohol beverages [E]
SITHFAB204 – Prepare and serve espresso coffee [E]
SITHFAB206 – Serve food and beverage [E]
SITHKOP101 – Clean kitchen premises and equipment [E]

This qualification will enable you to

Gain practical skills and knowledge in:

- Hospitality industry policies and procedures
- Front of house operations (waitperson)
- Working with colleagues and customers
- Workplace hygiene procedures
- Occupational health and safety

This industry recognized qualification will provide you with essential skills and knowledge required to work in hotels, restaurants and cafes. Will assist you in gaining access to further hospitality training.

Duration: Delivered over two years as an integral part of the course; Food Science and Technology. Cost incorporated into course fees except for issue of certificate – additional $25.

Nominal Hours: 325

Pre-requisite: None.

Pathway Options: Certificate III in Hospitality – Operations or Catering.