



SIT20316 Certificate II in Hospitality (Front of House)

This course will equip student with the basic operational knowledge and practical skills to pursue a career in various roles within the hospitality industry.

National or State Accreditation

National

Course Aims

This program includes students learning skills that will assist them to seek employment in restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. It may also provide credit towards an apprenticeship.

Contribution to VCAL/VCE

VCAL: One credit towards a VCAL learning program is awarded on successful completion of 90 nominal hours of accredited VET curriculum.

VCE: Students who complete this program may be eligible for recognition of two or more units at units 1 & 2 level.

Potential Pathways

- Apprenticeships
- Certificate III in Hospitality - Commercial Cookery
- Certificate III in Food & Beverage Service
- Diploma of Hospitality

Potential Occupations

- Bar attendant
- Bottle shop attendant
- Café attendant
- Catering assistant
- Food and beverage attendant
- Front office assistant
- Porter
- Room attendant

Additional Requirements/Information

Students may be required to purchase extra ingredients throughout this program. Prior to commencement of this course students must undertake a Pre-training review and a Language, Literacy and Numeracy evaluation.

An additional three full-day classes are held each term. Six complete service periods (with live guests) are to be completed. Additionally, students are required to complete two breakfast service periods and two lunch service periods during the year.

Occupational Health & Safety

Students are required to wear protective footwear and other protective items as required under OH&S legislation. More information will be provided at commencement of the program

Cluster Provider

Federation University TAFE
Prospects Restaurant, SMB Campus

Registered Training Organisation

Federation University TAFE

RTO Code

4909

Program Length

1 year

Day and Time

1st year – Thursday 1.45pm to 5.30pm

An additional three full-day classes are held each term

Program Material Costs (approximate only)

1st year – \$120

Structured Workplace Learning

Strongly recommended – 80 hrs minimum over total program

Outcomes

Satisfactory completion of this one-year program entitles the student to a Certificate II in Hospitality.

Enrolment Type

VES

1st year Units of Competency

| | |
|------------|---|
| BSBWOR203 | Work effectively with others |
| SITCCC002 | Prepare and present simple dishes |
| SITHIND002 | Source and use information on the hospitality industry |
| SITXFSA001 | Use hygienic practices for food safety |
| SITXINV002 | Maintain the quality of perishable items |
| SITXWHS001 | Participate in safe work practices |
| SITHFAB002 | Provide responsible service of alcohol |
| SITHCCC103 | Prepare and present sandwiches |
| SITHIND003 | Use hospitality skills effectively |
| SITXCCS003 | Interact with customers |
| BSBSUS201A | Participate in environmentally sustainable work practices |
| SITXCOM002 | Show social and cultural sensitivity |