

# Hospitality



## SIT20316 HOSPITALITY

### What it is

This program prepares students with a range of hospitality skills and basic knowledge to get started in the hospitality sector. Students are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

### What you learn

You learn from the following subjects (Units of Competency):

#### FIRST YEAR

- ✓ Use hygienic practices for food safety SITXFSA001
- ✓ Work effectively with others BSBWOR203
- ✓ Participate in safe work practices SITXWHS001
- ✓ Communicate in the workplace BSBCMM201
- ✓ Source and use information on the hospitality industry SITHIND002
- ✓ Interact with customers SITXCCS003
- ✓ Show social and cultural sensitivity SITXCOM002
- ✓ Prepare and serve non-alcoholic beverages SITHFAB004
- ✓ Provide service to customers SITXCCS006

#### SECOND YEAR

- ✓ Use hospitality skills effectively SITHIND003
- ✓ Serve food and beverage SITHFAB007
- ✓ Prepare and serve espresso coffee SITHFAB005
- ✓ Provide advice on food SITHFAB016
- ✓ Process financial transactions SITXFIN001
- ✓ Provide responsible service of alcohol SITHFAB002 \*Note: This unit has been approved by the Department of Education as it is vital to the job role. Tasting of alcohol is not part of the program.

2023 Program changes expected. Subject to going on scope.

### Who you learn from

#### YOUR INDUSTRY EXPERT

Federation University Australia  
RTO code 4909

#### WHERE YOU LEARN

Prospects Restaurant  
(SMB Campus),  
Lydiard Street South, Ballarat

#### WHEN

**1st Year**  
Thursday 1.45pm to 5.00pm

**2nd Year**  
Tuesday 1.45pm to 5.00pm  
Twelve 'Out of Hours' serving sessions for 2nd Year



### What you get

Upon successful completion of the program, students are eligible to obtain:

#### School recognition

Credit/Unit eligibility towards your relevant Senior Secondary Certificate.  
This program is a scored assessment. Check with your school for more details.

#### Workplace recognition

1. Certificate II in Hospitality (once all units satisfactorily completed)
2. Statement of Attainment  
(List of the Units of Competency which have been successfully completed)

### Your possible career/pathway

#### Learn more

Certificate III in Hospitality SIT30616  
Certificate III in Commercial Cookery SIT30816  
Certificate III in Patisserie SIT31016  
Diploma of Hospitality Management SIT50416

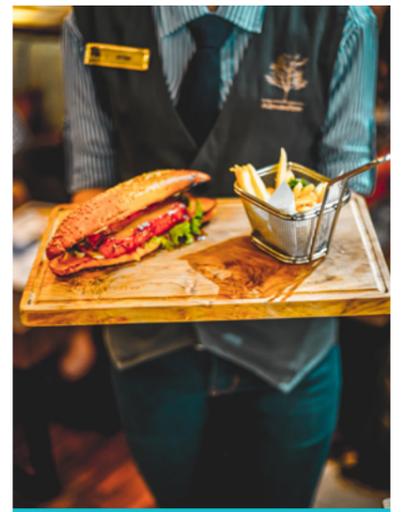
#### Employment

Possible job titles include:

- Bar attendant
- Café attendant
- Catering assistant
- Food and beverage attendant
- Front office assistant

### What the program looks/sounds like

Watch a **Get VET** video of a student explaining the program, by accessing <https://bit.ly/318hr91>



Note: Program commencement subject to enrolment numbers. Units of Competency are subject to change. Check with your school VET Coordinator regarding costs and if this program is suitable for you. This training is delivered with Victorian and Commonwealth Government funding to eligible individuals. All details are accurate at the time of publication.

