

# Hospitality



## SIT30622 CERTIFICATE II IN HOSPITALITY

### What it is

This program prepares students with a range of hospitality skills and basic knowledge to get started in the hospitality sector. During this course, you will learn key hospitality skills such as customer service, coffee making and food and beverage service. You will also learn about food safety procedures and safe work practices.

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 SITXFSA005
- ✓ Work effectively with others BSBTWK201
- ✓ Participate in safe work practices SITXWHS005
- ✓ Prepare and serve espresso coffee SITHFAB025
- ✓ Source and use information on the hospitality industry SITHIND006
- ✓ Provide First Aid HLTAID011
- ✓ Operate a bar SITHFAB023
- ✓ Provide responsible service of alcohol SITHFAB021

#### SECOND YEAR

- ✓ Use hospitality skills effectively SITHIND007
- ✓ Serve food and beverage SITHFAB027
- ✓ Interact with customers SITXCCS011
- ✓ Show social and cultural sensitivity SITXCOM007
- ✓ Provide advice on Food SITHFAB036
- ✓ Prepare and serve non-alcoholic beverages SITHFAB024

### Who you learn from

#### YOUR INDUSTRY EXPERT

Federation University Australia  
RTO Code 4909

#### WHERE YOU LEARN

Federation TAFE  
SMB Campus, Grant Street, Ballarat  
Prospects Restaurant

#### WHEN

##### 1st Year

Thursday 1.45pm to 5.00pm

**Class size:** 12 to 20 students

##### 2nd Year

Tuesday 1.45pm to 5.00pm

AND for each year 6am – 10.30am  
Breakfast (one service period)

8.30am – 2.30pm Lunch  
(one service period)

2.30pm – 9.30pm Dinner  
(ten service periods)



Jobs in the  
hospitality industry  
are in high demand

## 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 SIT30622

Certificate III in Commercial Cookery SIT30821

Certificate III in Patisserie SIT31021

Diploma of Hospitality Management SIT50422

## Employment

Possible job titles include: Hospitality Traineeship, 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: 2024 program commencement subject to student enrolment numbers. Check with your school VET Coordinator if this program is suitable for you. Students are expected to enrol in both years of program (if applicable). Units of Competency are subject to change. Students are expected to make their own way to and from the venue. Check with your school re costs.*

