



CATHOLIC SCHOOLS OFFICE, LISMORE DIOCESE 7054

THE INFORMATION PROVIDED IS CORRECT AT 6 APRIL 2017

HOSPITALITY FOOD & BEVERAGE

This qualification is recognised entry-level qualification for employment in the Hospitality industry. The course would suit students who are interested in a career in the Tourism and Hospitality Industry, working in hotels, motels, restaurants, clubs, catering organisations, resorts, travel and tourism organisations.

Students may also wish to complete this course for general interest and to assist in part-time work while undertaking further study.

COURSE DETAILS

QUALIFICATION OUTCOMES	Students who demonstrate competency in the required units of competency will be eligible for Certificate II in Hospitality (SIT20316)
HOURS	240 Hours
DELIVERY	Board Developed Course Category B
TYPE	Face-to-Face by qualified staff
DURATION	2 Years
UNIT VALUE	2 unit Preliminary 2 unit HSC
SPECIALISATION	Yes
HSC EXAM	Yes
ATAR	Yes
WORKPLACEMENT	Mandatory 70 hours
RECOGNITION	National and HSC Qualification
SBAT	Opportunity to complete a School Based Traineeship and gain credit towards the HSC
ENTRY REQUIREMENTS	There are no formal entry requirements for this qualification
COURSE FEES	A course fee is generally charged by schools to cover consumable materials. Your school will provide further information.
RESOURCES REQUIRED	<ul style="list-style-type: none"> Polish-able leather shoe that is fully enclosed and non-slip PPE gear as directed by the school
RECOGNITION OF PRIOR LEARNING	RPL is available for students who have previously gained the skills and knowledge required. Your school will provide further information.

UNITS OF COMPETENCY

• Work effectively with others	BSBWOR203
• Source and use information on the hospitality industry	SITHIND002
• Use hospitality skills effectively	SITHIND003
• Interact with customers	SITXCCS003
• Show social and cultural sensitivity	SITXCOM002
• Participate in safe work practices	SITXWHS001
• Use hygienic practices for food safety	SITXFSA001
• Prepare and present simple dishes	SITHCCC002
• Prepare and serve espresso coffee	SITHFAB005
• Prepare appetisers and salads	SITHCCC006
• Serve food and beverage	SITHFAB007
• Prepare and serve non-alcoholic beverages	SITHFAB004
• Use food preparation equipment	SITHCCC001
• Prepare dishes using basic methods of cookery	SITHCCC005
• Clean kitchen premises and equipment	SITHKOP001

ASSESSMENT

This course is competency based and the student's performance is assessed against prescribed industry standards. Assessment methods may include:

- Observation
- Student Demonstration
- Questioning
- Written tasks
- Tests
- Project
- Portfolio

PERSONAL REQUIREMENTS

- Neat personal appearance
- A high level of personal hygiene
- Good communication skills
- Good memory
- Polite and patient
- Friendly and efficient
- Enjoy working with people
- Able to work as part of a team
- Able to handle money
- Able to cope with the physical demands of the job

JOB ROLES

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

- bar attendant
- café attendant
- catering assistant
- food and beverage attendant
- front office assistant
- porter
- room attendant

DUTIES AND TASKS OF A WAITER

Waiters may perform the following tasks:

- Take restaurant reservations
- Set tables with clean linen or place mats, cutlery, crockery and glasses
- Welcome and seat customers and hand menus to them
- Talk to guests about the menu and drinks and recommend combinations
- In some cases promote local produce and attractions to visitors from interstate and overseas
- Take customers' orders and pass them to kitchen staff or bar attendants
- Serve food and drinks
- Carve meat
- Make up bills and present them to customers
- Handle money or credit cards
- Clear tables and return dishes and cutlery to kitchens.

FURTHER STUDY

After achieving SIT20316 Certificate II in Hospitality, individuals could progress to a wide range of other qualifications in the hospitality and broader service industries, for example:

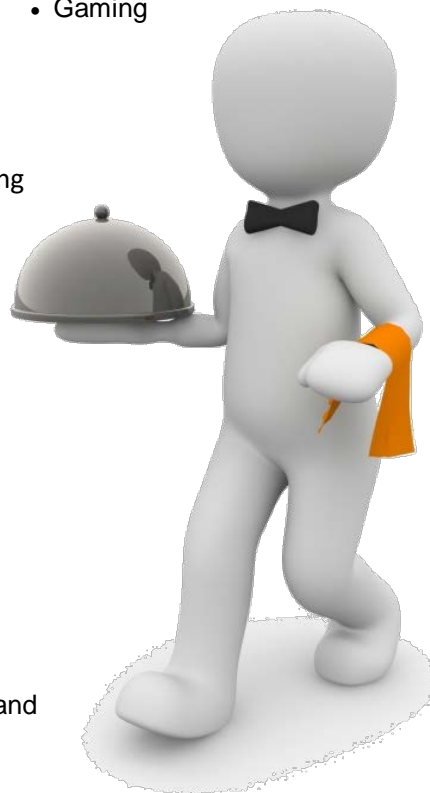
- Certificate III in Commercial Cookery
- Certificate III in Hospitality
- Certificate III in Tour

For further information: <http://www.myskills.gov.au/>

CAREER PATHWAYS

After achieving SIT20316 Certificate II in Hospitality, individuals could progress to a wide range of other qualifications in the hospitality and broader service industries.

- General Hospitality
- Cookery and Catering
- Accommodation
- Gaming



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FOR MORE INFORMATION CONTACT:
REGISTERED TRAINING ORGANISATION - 7054
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