

CERTIFICATE II IN HOSPITALITY

Vocational Education & Training

CODE: VHO



QUALIFICATION: SIT20322 CERTIFICATE II HOSPITALITY

COURSE OVERVIEW

<http://training.gov.au> - Please refer to the training.gov.au website for specific information about the qualification. The Certificate II qualification is delivered on site at Meridan State College and reflects the roles of individuals with basic industry knowledge working within various hospitality settings, like cafes, restaurants, hotels etc. Students will participate in mainly routine and repetitive tasks under direct supervision. Students will be required to participate in practical and theoretical sessions of work.

This subject is offered to year 11 students in first round offers and may accept enrolments from students in years 10 & 12. Student support services are available in accordance with the VET Subject Handbook.

DURATION

One Year

COURSE UNITS

To attain a Certificate II Hospitality, 12 units of competency must be satisfactorily achieved to industry standard. Training offered will be drawn from the following units:

<i>Core Unit (6 UNITS)</i>	<i>ELECTIVES – may be drawn from: (6 UNITS)</i>
BSBTWK201 Work effectively with others	SITXCCS010 Provide visitor information
SITHIND006 Source and use information on the hospitality industry	SITHFAB024 Prepare and serve non-alcoholic beverages
SITHIND007 Use hospitality skills effectively	SITHFAB025 Prepare and serve espresso coffee
SITXCCS011 Interact with customers	SITHFAB027 Serve food and beverage
SITXCOM007 Show social and cultural sensitivity	SITHIND005 Use hygienic practices for hospitality service
SITXWHS005 Participate in safe work practices	SITXCCS011 Interact with customers
	SITXFSA006 Participate in safe food handling practices
	TLIE0009 Carry out basic workplace calculations

ASSESSMENT TECHNIQUES

This course is delivered and assessed via projects, comprised of clustered units, to better replicate industry ways of working. Students must complete projects to a satisfactory standard (as determined by industry) and assessment is conducted using a variety of techniques:

- Questioning tasks; Observation of Practical Activities; Folio of Collected Evidence

Students must achieve competency in each unit of competency to be issued with a full certificate at the completion of this course. Students must achieve competency at every task in order to be issued with a full certificate at the completion of this course. A Statement of Attainment will be issued for the completion of any successfully completed units of competency, should the full qualification not be successfully achieved.

SPECIAL REQUIREMENTS

No student may enrol in this course without a valid USI. Due to the technological component of this course, participation in the College's BYOx programme is strongly encouraged.

This certificate will require students to participate in 12 front of house service periods; these service periods may be performed via school functions, work placement and/or a casual position within a hospitality venue, and will often be undertaken outside of school hours. **Students are responsible for sourcing an approved work place, and their transport to and from the venue.** Meridan State College reserves the right to ensure the suitability of placement. Students will be responsible for sourcing their own ingredients on occasions. These requirements will be published to students at the beginning of each term.

CAREER OPPORTUNITIES & PATHWAYS

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:

- Café attendant; Catering assistant; Food and beverage attendant.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Disclaimer:

"The College must have certain teachers and equipment to run this course. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualifications. The school retains the right to cancel the vocational component of the course if it is unable to meet requirements."