CERTIFICATE II IN HOSPITALITY





Vocational Education & Training

QUALIFICATION: SIT20316 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.

CODE: VVL

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:

UNIT CODE UNIT NAME CORE: BSBWOR203B Work effectively with others Source and use information on the hospitality industry SITHIND002 SITHIND003 Use hospitality skills effectively SITXCCS003 Interact with customers Show social and cultural sensitivity SITXCOM002 SITXWHS001 Participate in safe work practices

Use hygienic practices for food safety

SITXFSA001 **ELECTIVES**:

SITXCOM001 Source and present information TLIE1005 Carry out basic workplace calculations

SITHCCC004 Package prepared foodstuffs SITHFAB005 Prepare and serve espresso coffee

SITHFAB004 Prepare and serve non-alcoholic beverages

ASSESSMENT TECHNIQUES

This course is delivered and assessed via projects, comprised of clustered units, to better replicate industry ways of working. Students must compete 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.

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."