



SIT30616 - Certificate III in Hospitality

DESCRIPTION

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, food and beverage.

JOB ROLES/ EMPLOYMENT OUTCOMES

Espresso coffee machine operator Food and beverage attendant Waiter

COURSE ENTRY REQUIREMENT

There are no training package entry requirements for this qualification.

New England College entry requirements include:

- Candidates are to complete a Language Literacy and Numeracy assessment at application for admission which is used to determine the level of support (if any) that may be required or adjustment needed to the training plan on enrolment.

QUALIFICATION RULES AND UNITS OF COMPETENCY

15 units in Total: 7 core units + 8 elective units

The following lists of units of competency have been selected as being an appropriate combination and suitable for industry required outcomes:

SITXFSA001 Use hygienic practices for food safety *is the pre-requisite unit for all units identified with a **

| Code | Unit Title | C/E |
|------------|--|-----|
| BSBWOR203 | Work effectively with others | C |
| SITHIND002 | Source and use information on the hospitality industry | C |
| SITHIND004 | Work effectively in hospitality service | C |
| SITXCCS006 | Provide service to customers | C |
| SITXCOM002 | Show social and cultural sensitivity | C |



| Code | Unit Title | C/E |
|------------|---|-----|
| SITXHRM001 | Coach others in job skills | C |
| SITXWHS001 | Participate in safe work practices | C |
| SITXFSA001 | Use hygienic practices for food safety | E |
| SITXFSA002 | Participate in safe food handling practices | E |
| SITHCCC002 | Prepare and present simple dishes | E |
| SITHCCC003 | Prepare and present sandwiches | E |
| SITHCCC004 | Package prepared foodstuffs | E |
| SITHFAB004 | Prepare and serve non-alcoholic beverages | E |
| SITHKOP001 | Clean kitchen premises and equipment | E |
| SITXINV001 | Receive and store stock | E |

- *Other electives can also be selected according to the qualification rule.*

LEARNING PERIOD

The anticipated time to complete the course is 12 – 36 months; however, the completion time will vary depending upon the individual learner, the delivery mode, and whether or not Credit Transfers or Recognition of Prior Learning(RPL) apply.

DELIVERY AND ASSESSMENT

1. Classroom/ Face to Face
2. Workshop sessions
3. Distance/ Online

Training and Assessment will be conducted through a combination of blended learning environments. Both knowledge and practical assessments are required to be completed with a competent outcome for each unit to achieve your certificate.

PATHWAYS

After completing this course, students may work in the hospitality industry or take further studies such as SIT40416 - Certificate IV in Hospitality or SIT40516 Certificate IV in Commercial Cookery.

RECOGNITION OF PRIOR LEARNING

Recognition of Prior Learning (RPL) is a process through which a candidate may be granted recognition or partial recognition towards a formal qualification. The recognition occurs through demonstration of skills and knowledge gained through paid or unpaid work and general life experience. Candidates who believe might have gained skills through any of these methods are encouraged to contact our RPL Officers and enquire on the qualification options, admission and



assessment process. In most cases the RPL process will cost less than formal training.

CERTIFICATE ISSUE

A certificate is issued where all 15 units have been deemed competent. A statement of attainment is issued when only some units are deemed competent and the course is not completed in full.

Issuing of your certificate and or statement of attainment occurs within 30 days of last unit being deemed competent, however this may be delayed in the event that you have not provided your Unique Student Identifier (USI) or you have an outstanding debts not finalised.

FEES AND CHARGES

Refer to our fees and charges brochure. Payment plans are available.

Government Funding available – Subject to candidate’s eligibility Student Contribution fees apply.

ENROLMENT

To enrol please contact our Admissions Officers:

151 Wellington Road, East Brisbane, QLD 4169 **PH:** 07 3164 7070 **F:** 07 3891 6433 **E:** info@nec.edu.au

Or visit our website www.nec.edu.au to submit an enquiry or enrolment request

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