

SIT30616 Certificate III in Hospitality

Course Description

The certificate III in hospitality has been designed as a foundation level qualification for students who have a passion for the hospitality industry. This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotel, motels, catering operations, clubs, pubs, cafes and coffee shops.

Core hospitality skills and knowledge is covered throughout this program including customer service, the preparation and service of espresso coffee and non-alcoholic beverages, hygienic practices and workplace safety. If you are interested in a career in Hospitality or are currently working in the sector and looking at formalising your skill set, then this is the qualification for you.

Day and Time	Start Date	End Date	Duration
Tuesday 4.00pm – 7.00pm	25 th July 2017	3 rd July 2018	27 weeks + 1 full day Full day will be on a Saturday

Number of SACE Credits and Stage	Course Fee
5 Stage 1 SACE credits 55 Stage 2 SACE Credits	\$1450

Student Requirements

Students must be prepared to complete their study once a week conducted off campus. Bring a Lap top, lined pad paper and a pen.

Course Prerequisites

No prior knowledge or experience required. An interest in the hospitality industry is desirable

Structured Work Placement

36 service shifts (120 hours) of work placement is compulsory for this qualification. Students will learn valuable practical skills and knowledge whilst meeting there unit requirements. The work placement may take place during the school holidays and Queensford College will assisting students in finding their placements. We encourage students to find their own placements if they have specific centres in mind as we cannot guarantee to place students in their local area.

Course Outline

<i>Stage 1</i>	<i>Unit Code</i>	<i>Unit Description</i>	<i>Nominal Hours</i>
	BSBWOR203 *	Work effectively with others	15
	SITHIND002 *	Source and use information on the hospitality industry	25
	SITXWHS001 *	Participate in safe work practices	12
	SITXFSA001	Use hygienic practice for food safety	15
<i>Stage 2</i>			
	SITHFAB001	Clean and Tidy Bars	15
	SITHFAB005	Prepare and serve espresso coffee	30
	SITHFAB014	Provide table service of food and beverage	110
	SITHFAB016	Provide advice on food	40
	SITXCCS006 *	Provide service to customers	25
	SITHIND004 *	Work effectively in hospitality service	0
	SITXCOM002 *	Show social and cultural sensitivity	25
	SITXFIN001	Process financial transactions	20
	SITXHRM001 *	Coach others in job skills	20
	SITHFAB007	Serve food and beverage	80
	SITHFAB004	Prepare and serve non-alcoholic beverages	20
		<i>Total Hours</i>	452

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Level 11, 90 King William Street Adelaide SA 5000
www.queensford.edu.au | sa@queensford.edu.au | (08) 8410 4605
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