



User Choice Program

SIT30616 Certificate III in Hospitality

Are you a real 'people person' or maybe you love helping people and having a great time? If so, use it to your advantage. This qualification may help you to develop universal skills and knowledge which could send you on your way to your dream career.

You have the option of learning about food and beverage, accommodation, or gaming, or mix it up. From working in hotels, restaurants and cafes to 'cruising' the Caribbean, you are only limited by your imagination. The hospitality industry has endless opportunities and with it being one of the largest industries across the world, there is no limit to where it could take you.

User Choice (Apprenticeships and Traineeships)

The Queensland Government Department of Employment, Small Business and Training provides funding for User Choice Apprenticeships and Traineeships in Queensland, subject to eligibility conditions being met.

Queensford College is a Pre-Qualified Supplier under this program for the delivery of this Certificate III qualification as an apprenticeship or traineeship pathway for new and existing workers.

For more information about the User Choice 2017-20 program, view the following link:

<https://training.qld.gov.au/training/incentives/userchoice>

User Choice Contribution Fees

The Contribution Fee under the User Choice program is dependent on the elective choice. Fees are paid at a rate of \$1.60 per nominal hour. This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.

School-based apprentices and trainees are exempt for co-contribution fees.

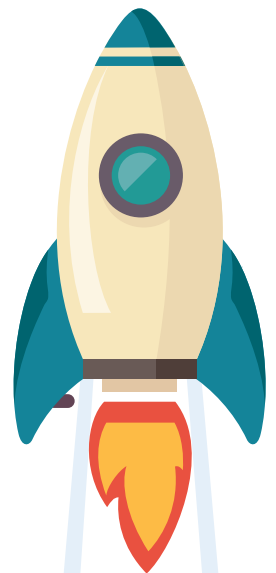
Entry Requirements

There are no prerequisites for entry into this course however it is desired that candidates have completed Australian Year 10 (or equivalent).

Student may need to complete a language literacy and numeracy prior to enrolment.

Possible Career Outcomes

- Food and Beverage Attendant
- Function attendant
- Espresso Coffee Machine Operator
- Restaurant Host
- Waiter
- Housekeeper
- Kitchenhand



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RTO 31736 | CRICOS 03010G



Unit Information

Code	Title	Nominal Hours
Core Units		
BSBWOR203	Work effectively with others	15
SITHIND002	Source and use information on the hospitality industry	25
SITHIND004	Work effectively in hospitality service	0
SITXCCS006	Provide service to customers	25
SITXCOM002	Show social and cultural sensitivity	20
SITXHRM001	Coach others in job skills	20
SITXWHS001	Participate in safe work practices	12

Elective Units

Please 5 from Group B and maximum 2 units from Group C.

Group A Elective unit Group A is mandatory.

SITHIND001	<input checked="" type="checkbox"/> Use hygienic practices for hospitality service	10
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Group B Please select 5 from below.

SITXFSA001	<input checked="" type="checkbox"/> Use hygienic practices for food safety (<i>mandatory unit</i>)	15
SIRXSL001	<input type="checkbox"/> Sell to the retail customer	20
SITHCCC002*	<input type="checkbox"/> Prepare and present simple dishes	25
SITHCCC003*	<input type="checkbox"/> Prepare and present sandwiches	10
SITHCCC006	<input type="checkbox"/> Prepare appetisers and salads	25
SITXFIN001	<input type="checkbox"/> Process financial transactions	10
SITHFAB001*	<input type="checkbox"/> Clean and tidy bar areas	15
SITHFAB002	<input type="checkbox"/> Provide responsible service of alcohol	10
SITHFAB003*^	<input type="checkbox"/> Operate a bar	35
SITHFAB004	<input type="checkbox"/> Prepare and serve non-alcoholic beverages	20
SITHFAB005*	<input type="checkbox"/> Prepare and serve espresso coffee	30
SITHFAB007*	<input type="checkbox"/> Serve food and beverage	80
SITHFAB014*^	<input type="checkbox"/> Provide table service of food and beverage	110
SITXFSA002	<input type="checkbox"/> Participate in safe food handling practices	40
SITHGAM001	<input type="checkbox"/> Provide responsible gambling services	10

Group C Maximum of 2 units to be selected.

BSBCMM201	<input type="checkbox"/> Communicate in the workplace	40
BSBSUS201	<input type="checkbox"/> Participate in environmentally sustainable work practices	20
SITXINV001	<input type="checkbox"/> Receive and store stock	10
HLTAID003	<input type="checkbox"/> Provide First Aid	18
SITXINV002	<input type="checkbox"/> Maintain the quality of perishable items	10
SITHKOP001*	<input type="checkbox"/> Clean kitchen premises and equipment	13

Course Requirements

To achieve this qualification 15 units must be successfully completed including 7 core units and 8 elective units.

Of the elective units, 5 must be selected from Group B and 2 units from Group C. Elective unit Group A is mandatory.

Some units have per-requisite unit requirements which must be completed in full prior to the unit commencing.

* Requires students to have completed the unit SITXFSA001 Use hygienic practices for food safety in full prior to commencement

^ Requires students to have completed the unit SITHFAB002 Provide responsible service of alcohol in full prior to commencement

Course Delivery

This qualification is delivered over 12 months.

Customised to suit the client requirements but can include workplace training, blended, face to face, on campus, and online methods.

CONTACT US FOR MORE INFORMATION

Call us on **(07) 3221 1626** or email info@queensford.edu.au for more information on our courses.

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All information in this document was correct at the time of publication but is subject to change.
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