



Course Information

Certificate II in Hospitality SIT20107

Certificate II in Hospitality SIT20207

Descriptor:

This qualification provides the skills and knowledge for an individual to be competent in a range of activities and functions requiring basic operational knowledge and limited practical skills in a defined context. Work would be undertaken in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops. Individuals may work with some autonomy or in a team but usually under close supervision.

Jobs and opportunities:

- Undertaking mise en place prior to service
- Serving food and beverage to tables
- Preparing and serving drinks at a bar
- Selling beverages in a retail liquor outlet
- Providing housekeeping services
- Providing reception or front desk services
- Providing assistance in a catering operation

Entry requirements:

There are no pre-requisite entry requirements for this qualification.

Start:

Course commencement dates: 30 January 2012, 5 March 2012, 16 April 2012, 4 June 2012, 3 September 2012, 22 October 2012.

Location:

Cairns Business College, 91-97 Mulgrave Road, Parramatta Park, Cairns QLD 4870

Study Mode:

Full time up to 12 weeks



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Recognition of Prior Learning (RPL):

RPL recognises your existing experience gained through life or work for which you may not have obtained a formal qualification. We will work with you to identify your existing skills, and assess if you can then achieve a full or part qualification. This also helps to avoid unnecessary duplication of training, saving you time and money.

Other information:

Please be aware that you will also be required to supply textbooks and a USB memory stick at your own cost.

Assessment Procedures:

This program has a variety of assessment methods including written, oral, practical role plays and simulated tourism environment assessments.

Subject list:

CORE UNITS

SITHIND001B	Develop and update hospitality industry knowledge
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXOHS001B	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITHFAB020A	Apply food and beverage skills in the workplace

ELECTIVE UNITS

SITHFAB001C	Clean and tidy bar areas
SITHFAB002C	Operate a bar
SITHFAB003A	Serve food and beverage to customers
SITHFAB009A	Provide responsible service of alcohol
SITHFAB012B	Prepare and serve espresso coffee
SITXFIN001A	Process financial transactions

See www.training.gov.au for more information

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