



SIT20322 Certificate II in Hospitality

In partnership with Mountain Creek State High School

What will I learn?

This qualification provides the basic knowledge and skills to commence a career within in the hospitality industry. You will learn about a variety of topics from working with others, working safely and hygienically, interacting with customers, serving alcohol responsibly, cleaning and operating a bar, preparing and serving beverages and preparing simple dishes.

This introductory level qualification is the best way to start your journey in the hospitality industry, or act as a starting point to undertake further study in hospitality or tourism sectors.

Where will it lead me?

This nationally recognised qualification is at a **Certificate II level**, which prepares you with the skills and knowledge to undertake positions in various hospitality settings such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops throughout Australia.

What is involved?

This qualification has 12 units in total (6 core and 6 electives), and there are no pre-requisites to undertake this qualification.

Course Duration

The qualification will take up to 24 months to complete.

Delivery and Assessment

The qualification will be delivered through a mixture of classroom delivery (theory) and industry delivery (practical).

Materials and Resources

All workbooks, assessments, equipment, facilities and resources to complete the qualification will be supplied or provided to participants.

Cost

VETiS funding **

Fee for Service – from **\$695.00**

*** If you are a current Queensland School Student, you may be eligible to undertake a VETiS qualification funded by the VET investment budget and delivered by an RTO who is approved as a Skills Assure supplier (SAS). For more information about eligibility and funding, visit <https://desbt.qld.gov.au/training/providers/funded/vetis> and download the fact sheet.*





Units of Competency delivered

Please note that these are suggested units of competency. The actual units of competency will be confirmed at a later date

Core units (Mandatory)

- BSBTWK201 Work effectively with others*
- SITHIND006 Source and use information on the hospitality industry*
- SITHIND007 Use hospitality skills effectively*
- SITXCCS011 Interact with customers*
- SITXCOM007 Show social and cultural sensitivity*
- SITXWHS005 Participate in safe work practices*

Elective units

- SITXFSA005 Use hygienic practices for food safety*
- SITHFAB021 Provide responsible service of alcohol*
- SITHFAB022* Clean and tidy bar areas*
- SITHFAB023* Operate a bar*
- SITHFAB024* Prepare and serve non-alcoholic beverages*
- SITHCCC024* Prepare and present simple dishes*

** Pre-requisite unit is SITXFSA005 Use hygienic practices for food safety*

More information?

To enquire about this qualification, please contact **Loretta Cugliari** (*VET Hospitality/Tourism Trainer & Assessor/Senior Home Economics Teacher*) on 07 5457 8333.



Version 1.0 23/03/2023
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