

SIT30616: Certificate III in Hospitality

Registered Training Organisation: Mount Alvernia College (RTO Code 41391)

VET

Why study Hospitality?

Hospitality focuses on the knowledge, understanding and skills relating to food and beverage production and service. You will learn about the structure, scope and operation of the food and beverage sector and develop appreciation of industry workplace culture and practices. You will be encouraged to develop skills, processes and attitudes desirable for future employment in the sector.

The hospitality industry has become increasingly important economically in Australian society and is one of the largest employers in the country. The industry is dynamic and uses skills that are transferrable across sectors and geographic borders and offers a range of exciting and challenging long-term career opportunities across a range of businesses.

Students completing this Certificate will be awarded 8 points towards their QCE. Also, upon completion of the course they may be eligible for an ATAR and/or Selection Rank for entry into further study.

How will I learn in Hospitality?

In Hospitality you will learn through practical application, developing skills in food and beverage production and service, and working as an individual as well as part of a team to plan and implement events in a hospitality context. The training will be carried out in our training kitchen as well as La Cucina (College café) under the supervision of our hospitality teacher and the college chef.

The course will be involved in a range of events, for example the Yr. 12 Graduation that will provide an opportunity for the students to participate in and produce food and beverage products (e.g. finger food, plated meals, hot and cold beverages, espresso coffee cart service) and perform service for customers. Work experience opportunities will be provided during the course to enable the students to experience real-world hospitality contexts (e.g. coffee shop, cafés, and restaurants). It is mandatory for the students to work a minimum of **36 work shifts**; hence they will need to be involved in out of school hours sessions.

How is student work assessed in Hospitality?

Assessment in this course is competency based. Various assessment techniques are employed, including practical observations, project and assignment work and role plays to measure student performance and to determine student competence for each of the units of competency in the course. There will be multiple opportunities for the students to provide evidence and demonstrate they have attained the required knowledge and skills.

Additional requirements.

Students will be required to purchase a full chef's uniform (cost - \$120) for use in both La Cucina as well as placements in outside hospitality venues. They will also undertake a course in the Responsible Service of Alcohol.

What is studied in Hospitality?

| Core and elective units being offered |
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| BSBWOR203 Work effectively with others |
| SITHIND002 Source and use information on the hospitality industry |
| SITHIND004 Work effectively in hospitality service |
| SITXCCS006 Provide service to customers |
| SITXCOM002 Show social and cultural sensitivity |
| SITXHRM001 Coach others in job skills |
| SITXWHS001 Participate in safe work practices |
| SITXFSA001 Use hygienic practices for food safety |
| SITHCCC002 Prepare and present simple dishes |
| SITHCCC003 Prepare and present sandwiches |
| SITHCCC006 Prepare appetisers and salads |
| SITHFAB002 Provide responsible service of alcohol |
| SITHFAB005 Prepare and serve espresso coffee |
| SITHKOP001 Clean kitchen premises and equipment |
| FDFOP2029A Operate a baking process |

| Cost |
|---|
| <ul style="list-style-type: none">• Full chef's uniform - \$120 (as of 2021) * subject to changes |