



QUALIFY



SIT30616 CERTIFICATE III IN HOSPITALITY

FLEXIBLE STUDY WITH FULL SUPPORT FROM OUR FRIENDLY TEAM!

Course Snapshot

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Entry Requirements

It is a government requirement that students undertaking Nationally Recognised Training in Australia have a unique student identifier (USI). For more information on USI's, go to: www.usi.gov.au

Students will also need the following to complete this course successfully:

- Access to a computer and the internet.
- Basic to intermediate computer literacy.
- Complete a language, literacy and numeracy test.
- The ability to communicate and follow instructions verbally or written in English.

Cost:

Online: \$995

Traineeship: \$2,995

Duration:

12 Months

REAL INDUSTRY OPPORTUNITIES

Speak with our Qualify Employment Mentors about opportunities in the hospitality industry!

CALL QUALIFY TODAY! 03 5482 5885 | WWW.QUALIFYTRAINING.COM.AU

EDGE WORKFORCE PTY LTD
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Supported by
**Government of
South Australia**





CERTIFICATE III IN HOSPITALITY

Course Units

Core units:

- BSBWOR203 Work effectively with others
- SITXWHS001 Participate in safe work practices
- SITHIND002 Source and use information on the hospitality industry
- SITXCCS006 Provide service to customers
- SITXCOM002 Show social and cultural sensitivity
- SITXHRM001 Coach others in job skills
- SITHIND004 Work effectively in hospitality service

Elective units:

- SITXFSA001 Use hygienic practices for food safety
- SITXFIN001 Process financial transactions
- SITXCCS002 Provide visitor information
- SITHFAB007 Serve food and beverage service
- SITHFAB016 Provide advice on food
- SITHFAB004 Prepare and serve non-alcoholic beverages
- CPPCLO3045 Clean high-touch surfaces
- HLTINFCOV001 Comply with infection prevention and control policies and procedures

Delivery Mode

This course is designed to be accessible, flexible and to support your individual learning style. It includes:

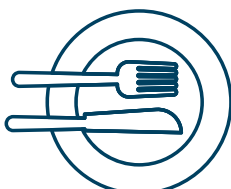
- Interactive online eLearning
- Full trainer support including one on one trainer sessions
- Practical workplace experience

Outcomes

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops.



- Bar staff
- Waitperson
- Catering hand



- Kitchen hand
- Cafe assistant
- Food runner



- Event organiser
- Host
- Server