

# SIT20322 Certificate II in Hospitality & SIT30622 Certificate III in Hospitality (Blueprint Career Development RTO 30978)

VET  
(VETIS)

Vocational Education Training

## Career Opportunities

This course is designed for people interested in becoming a:

- Bar attendant
- Cafe attendant
- Catering assistant
- Food and beverage attendant • Customer service assistant

## Entry Requirements

Must be able to access a suitable commercial hospitality environment for 12 vocational placement shifts.

Students must have completed the Certificate II Hospitality to be Eligible to complete this course

## Delivery Options

### 1. Live Class

- I. Group workshop with a trainer to support and guide you through activities. Ask us for scheduled course dates at locations convenient to you.
- II. We can also come to your workplace and deliver a customised program to meet your workplace needs (Minimum numbers apply. Contact us to discuss your particular needs).

### 2. Blended Learning

This is a flexible and efficient way to complete your qualification. It may include live classes, online study, self-paced activities and webinars.

### 3. Recognition of Prior Learning (RPL)

Recognition of Prior Learning is the process that is used to recognise the skills and knowledge you have acquired through personal and work experience - the "University of Life". The evidence you provide is matched to a complete qualification where possible or alternatively, to part of a qualification. A successful RPL application means that you could receive certification without further study or may be able to fast track through a qualification. Please contact us to organise an individual assessment of your current knowledge and skills.

### 4. Traineeship

Traineeships are a combination of "earning and learning" and can be offered to new and existing staff in a part or full time capacity. Trainees are employed whilst completing their qualification under the supervision of experienced Blueprint trainers and assessors. Contact us for more information.

## Duration

You have 12 months from course commencement to complete this qualification. This qualification is allocated a year for completion if undertaken as a full time traineeship.

## Course Materials

Your learning resources will include:

- Training Manual
- Resource Library containing document templates, samples, fact sheets and explainer videos
- Access to live and recorded webinars and online discussion forums
- Access to the Accelerate Learning Management system



## + Course Outline

To complete this qualification you must demonstrate competency in a total of 12 units. Six of these units are core and there are 6 electives. The table below shows the content of our standard program however other electives are available.

<b>Units of Competency</b>	<b>Core/Elective</b>
BSBTWK201 Work effectively with others	Core
SITHIND006 Source and use information on the hospitality industry	Core
SITHIND007 Use hospitality skills effectively	Core
SITXCCS011 Interact with customers	Core
SITXCOM007 Show social and cultural sensitivity	Core
SITXWHS005 Participate in safe work practices	Core
SITXFSA005 Use hygienic practices for food safety	Elective (A)
SITIIGAM022 Provide responsible gambling services	Elective
SITHFAB021 Provide responsible service of alcohol	Elective
SITHFAB024 Prepare and serve non-alcoholic beverages	Elective
SITHFAB025 Prepare and serve espresso coffee	Elective
SITXFIN007 Process financial transactions	Elective