

**icon**

TRAINING ACADEMY · RTO: 32126



# SIT10216 CERTIFICATE I IN HOSPITALITY

Take the first step towards a successful career within the bustling hospitality industry with the SIT10216 Certificate I in Hospitality.

This entry-level qualification is designed as a pathway to prepare students with the basic skill sets and hands-on industry experience to secure employment, take the next step into an apprenticeship, or pursue further study within the hospitality sector.

Students will learn under the guidance of the very best qualified and professional trainers and chefs.

Within this qualification, students will develop fundamental operational knowledge of hygienic practices, customer service, preparing simple dishes and how to work effectively with others.

Depending on the student's choice of electives, they may be able to specialise in the food packaging or kitchen sectors of this qualification.

This nationally accredited qualification provides the foundations required to upskill and pursue further course studies in the hospitality industry, or go on to university.

# SIT10216 CERTIFICATE I IN HOSPITALITY



## DURATION

This qualification will take approximately six (6) months.

## COURSE FEES

Please contact us for information on our pricing and payment options.

## ENTRY REQUIREMENTS

There are no formal entry requirements for this qualification. However, students may be required to complete a Language, Literacy and Numeracy (LLN) Assessment to determine any learner support requirements.

For all students undertaking nationally recognised training in Australia, it is mandatory to have a Unique Student Identifier (USI).

## LOCATION OF TRAINING

Training will take place at Icon Training Academy's state-of-the-art training facility at Robina Town Centre:

### Icon Training Academy

Shop 5036, The Kitchens,  
33 Robina Town Centre Drive, Robina.



## UNITS OF STUDY

This qualification contains a total of 6 units. These units are made up of 3 core units plus 3 elective units.

### Core Units

BSBTWK201	Work effectively with others.
SITXCCS001	Provide customer information and assistance.
SITXWHS001	Participate in safe work practices.

### Elective Units (Food Packaging Stream)

SITXFSA001	Use hygienic practices for food safety.
SITHCCC002	Prepare and present simple dishes.
SITHCCC004	Package prepared foodstuffs.

### Elective Units (Kitchen Stream)

SITXFSA001	Use hygienic practices for food safety.
SITHCCC002	Prepare and present simple dishes.
SITHKOP001	Clean kitchen premises and equipment.

## CAREER OPPORTUNITIES

Successful completion of this qualification may lead to employment as a:

### Food and Beverage Attendant

Prepare and maintain the dining room, ensuring the service of meals and beverages is performed in a professional manner to the organisation's style and standards.

### Café Attendant

Provide exceptional service to ensure customer satisfaction in a café, in which your duties may include preparing tables, replenishing stocks, taking orders, delivering food and drinks, processing payments and greeting patrons.

### Catering Assistant

Provide support to caterers and chefs to prepare food for guests and assist with the smooth operation of the kitchen.

## GET IN TOUCH

For further details regarding course information or student fees please contact us:

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