



SIT20316 CERTIFICATE II IN HOSPITALITY

Begin your hospitality career and be part of one of the largest and highly sought after industry sectors with the SIT20316 Certificate II in Hospitality.

This introductory level qualification is designed as a pathway to prepare students with the essential foundation knowledge 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.

Within this qualification, students will gain industry knowledge in areas including how to clean equipment and premises, provide a high level of customer service and use hygienic practices.

Depending on the student's choice of electives, they may be able to specialise in the hospitality or retail 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.

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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

Contact us today for details on training and workplace locations.

UNITS OF STUDY

This qualification contains a total of 12 units. These units are made up of 6 core units plus 6 elective units.

Core Units

BSBWOR203	Work effectively with others.
SITHIND002	Source and use information on the hospitality industry.
SITHIND003	Use hospitality skills effectively.
SITXCOM002	Show social and cultural sensitivity.
SITXCCS003	Interact with customers.
SITXWHS001	Participate in safe work practices.

Elective Units (Hospitality Stream)

SITXFSA001	Use hygienic practices for food safety.
SITHFAB002	Provide responsible service of alcohol.
SITHFAB007	Serve food and beverage.
SITHACS001	Clean premises and equipment.
SITHCCC002	Prepare and present simple dishes.
SITHFAB004	Prepare and serve non-alcoholic beverages.

Elective Units (Retail Stream)

SITXFSA001	Use hygienic practices for food safety.
SITHKOP001	Clean kitchen premises and equipment.
SITXINV002	Maintain the quality of perishable items.
BSBSUS201	Participate in environmentally sustainable work practices.

CAREER OPPORTUNITIES

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

Food and Beverage Attendant

Prepare and maintain the bar and 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.

Bar Attendant

Prepare, mix and serve both alcoholic and non-alcoholic beverages to patrons in hotels, bars, cafes, restaurants, clubs and other licensed establishments.

GET IN TOUCH

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

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