

icon

TRAINING ACADEMY · RTO: 32126



SIT30716 CERTIFICATE III IN HOSPITALITY (RESTAURANT FRONT OF HOUSE)

Hone your customer and communication skills and deliver a service that makes a lasting impression on diners with the SIT30716 Certificate III in Hospitality (Restaurant Front of House).

This specialist qualification has a strong focus on the essential front of house skills required to work in a customer-facing role within a hospitality-related premises, including fine dining restaurants, cafés, bars and bistros.

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

Within this qualification, students will master the essential skills to work within a restaurant front of house team, in which skills will include table service etiquette, answering customer questions, making meal recommendations, operating and maintaining a bar, plus preparing and serving coffee, cocktails and alcoholic drinks.

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 24 months (full time) to complete.

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

Practical workplace placement at one of our partnering employer locations, with continuous guidance and support from Icon Training Academy trainers and assessors.

UNITS OF STUDY

This qualification contains a total of 20 units. These units are made up of 11 core units plus 9 elective units.

Core Units

BSBWOR203	Work effectively with others.
SITHFAB002	Provide responsible service of alcohol.
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.
SITXFIN001	Process financial transactions.
SITXFIN003	Manage finances within a budget.
SITXFSA001	Use hygienic practices for food safety.
SITXHRM001	Coach others in job skills.
SITXWHS001	Participate in safe work practices.

Elective Units

SITHFAB001	Clean and tidy bar areas.
SITHFAB003	Operate a bar.
SITHFAB005	Prepare and serve espresso coffee.
SITHFAB007	Serve food and beverage.
SITHFAB010	Prepare and serve cocktails.
SITHFAB016	Provide advice on food.
SITHFAB017	Provide advice on food and beverage matching.
SITXINV001	Receive and store stock.
SITXINV003	Purchase goods.

CAREER OPPORTUNITIES

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

Senior Bar Attendant

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

Wait Staff

Provide exceptional service to ensure customer satisfaction in dining establishments including restaurants, diners and cafés, in which your duties may include preparing tables, replenishing stocks, taking orders, delivering food and drinks, processing payments and greeting patrons.

GET IN TOUCH

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

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