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TRAINING ACADEMY · RTO: 32126



SIT30616 CERTIFICATE III IN HOSPITALITY

Launch into a career within the fast-paced and thriving hospitality industry with a SIT30616 Certificate III in Hospitality.

This qualification is designed to provide students with the essential practical skills, hands-on experience and industry specific knowledge to excel across a variety of exciting career pathways within the hospitality industry.

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

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

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DURATION

This qualification will take approximately 24 months (full time) to complete.

COURSE FEES

\$2,765 per person, subject to eligibility. A co-contribution fee may apply to non-eligible students. Payment options are available, please contact us for more information.

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).

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.

Bar Attendant

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

Function Attendant

Provide a high level of customer service for an organisation during a function or event, in which duties may include greeting patrons, verifying tickets, assisting patrons to their seats, resolving complaints/problems and ensuring customer safety.

UNITS OF STUDY

This qualification contains a total of 15 units. These units are made up of 7 core units plus 8 elective units.

Core Units

BSBWOR203	Work effectively with others.
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.
SITXHRM001	Coach others in job skills.
SITXWHS001	Participate in safe work practices.

Elective Units (Kitchen Focus)

SITXFSA001	Use hygienic practices for food safety.
SITHCCC002	Prepare and present simple dishes.
SITHCCC003	Prepare and present sandwiches.
SITHCCC006	Prepare appetisers and salads.
SITXINV002	Maintain the quality of perishable items.
SITHKOP001	Clean kitchen premises and equipment.
SITHFAB004	Prepare and serve non-alcoholic beverages.
SITHFAB002	Provide responsible service of alcohol.

Elective Units (Hospitality Focus)

SITHFAB001	Clean and tidy bar areas.
SITHFAB002	Provide responsible service of alcohol.
SITHFAB004	Prepare and serve non-alcoholic beverages.
SITHFAB005	Prepare and serve espresso coffee.
SITHFAB007	Serve food and beverage.
SITHFAB016	Provide advice on food.
SITXFIN001	Process financial transactions.
SITXFSA001	Use hygienic practices for food safety.

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.

GET IN TOUCH

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

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