

# SIT30616 Certificate III in Hospitality

## Course Descriptor

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This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

### Qualification Rules:

To achieve a Certificate III in Hospitality, 15 units must be completed:

- ❖ All 7 core units
- ❖ 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

#### Electives

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. Below are examples of units that may make up the 8 elective units to be completed

- SITXFIN001 Process financial transactions
- SITHFAB002 Provide responsible service of alcohol
- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices
- SITHFAB007 Serve food and beverage
- SITHFAB003 Operate a bar
- SITHFAB005 Prepare and serve espresso coffee
- SITHFAB004 Prepare and serve non-alcoholic beverages

Please Note: This is generic information - for further elective options, full rules of the training package and specific program requirements please contact Austrain Academy

### Possible job outcomes:

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, food and beverage and gaming.

Possible job titles include:

- espresso coffee machine operator
- food and beverage attendant
- front desk receptionist
- front office assistant
- function attendant
- function host
- guest service agent
- gaming attendant
- housekeeper
- restaurant host
- senior bar attendant
- waiter

### Entry requirements

There are no entry requirements for this qualification.



## Duration

The format for delivery/assessment will be designed around a twelve (12) month delivery program up to twenty four (24) months, involving a combination of observation, questions and third party report sessions in alignment with practical sessions to be conducted in a suitable environment, as deemed appropriate by Austrain Academy. The Program will continue based on the progress of the participant.

## Delivery

The program will be delivered at one or more of the following venues:

Austrain Academy - Level 2, 65 Market St, Wollongong  
Wollongong Golf Club – 151-161 Corrimal St, Wollongong  
The Fraternity Club – 11 Bourke St, Fairy Meadow

Will be a combination of Face to Face theory/practical sessions and On the Job delivery.

Learning over each month prior to attending the face to face session will involve the completion of the Participant Workbook using supplied Reference Materials and independent research.

Workplace training and activities will take place to allow learners to practice skills and apply these in different contexts. (All workplaces will be reviewed for suitability and any gaps identified in the training plan and addressed at off the job sessions held in an appropriate environment).

Additionally, the program may be organised/formatted around a combination of approaches including:

- Recognition of Prior Learning/ Credit Transfer;
- On-the-job training program;
- Coaching/Mentoring;
- Links to other venues;
- Classroom Training,
- One on one training and assessment sessions,
- A combination of the above.

To discuss how we can help you, call us on

**1300 20 40 20**

or visit our website for more details

[www.austrainacademy.com.au](http://www.austrainacademy.com.au)