

Certificate II in Hospitality

VET subject

Certificate II in Hospitality develops knowledge, understanding and skills essential to the hospitality industry with an emphasis on the food and beverage sector, such as food safety, hygiene, food production, food service, barista training and non-alcoholic beverages.

The certificate consists of 12 units of competencies that must be completed over 2 years:

- 6 core units
- 6 elective units, consisting of:
- Units elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

Entry requirements: There are no entry requirements or pre-requisites for this qualification.

QCE points This Certificate II VET course can carry up to 4 credit points towards the QCE

Total Units = 14 (8 core + 6 electives)

<i>Core</i>		<i>Electives</i>	
BSBWOR203	Work effectively with others	SITXFSA001	Use hygienic practices for food safety
SITHIND002	Source and use information on the hospitality industry	SITHCCC002	Prepare and present simple dishes
SITHIND003	Use hospitality skills effectively	SITHCCC003	Prepare and present sandwiches
SITXCCS003	Interact with customers	SITHFAB004	Prepare and serve non-alcoholic beverages
SITXCOM002	Show social and cultural sensitivity	SITHFAB005	Prepare and serve espresso coffee
SITXWHS001	Participate in safe work practices	SITHFAB007	Serve food and beverage

Assessment

Each competency will be assessed in multiple ways to demonstrate capability, these include:

- Observations
- Written exams
- Portfolios
- Interviews
- Role plays/simulated work
- Structured Workplace Learning (SWL) – 12 shifts in industry

No grades (A – E) will be awarded to students, you will be determined satisfactory (competent) or unsatisfactory (not competent). Therefore, exams are open book, portfolios, role plays, simulations, interviews are collaborative and observations will be demonstrated over multiple occasions.

Pathways

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Possible job titles include:

- bar attendant
- café attendant
- catering assistant
- food and beverage attendant
- front office assistant
- porter
- room attendant