



INCOMPATIBLE SUBJECTS	Hospitality	DEPENDENT SUBJECTS	NIL
PRE REQUISITE SUBJECTS	NIL	POTENTIAL QCE POINTS	4
FINANCIAL COMMITMENT	NIL	CONTRIBUTES TO ATAR	YES

TRAINING PROVIDER | CABOOLTURE STATE HIGH SCHOOL NATIONAL PROVIDER NUMBER 7061

<http://training.gov.au> - Please refer to the training.gov.au website for specific information about the qualification. Students must achieve competency in each unit of competency to be issued with a full certificate at the completion of this course. If students do not achieve the full certificate, a statement of attainment will be issued detailing the competencies completed. Units of competency are correct at time of printing. In the event of changes to training packages, these will be made by ASQA. Students will be notified and Caboolture SHS will ensure students are transitioned to new units of competency as required by QCAA and ASQA.

COURSE CONTENT

SIT20316 Certificate II in Hospitality allows the student a broad exposure to FOH and BOH working knowledge and practical skills suited to local and regional industry requirements. Student complete core competencies to be able to work safely in a kitchen and to event plan. Industry expects upon completion of certificate competencies that students can carry out routine tasks under general supervision.

COURSE UNITS		
SITXWHS001	Participate in safe work practices	Core
BSBWOR203	Work effectively with others	Core
SITHIND002	Source and use information on the hospitality industry	Core
SITXCCS003	Interact with customers	Core
SITHIND003	Use hospitality skills effectively	Core
SITXCOM002	Show social and cultural sensitivity	Core
SITXFSA001	Use hygienic practices for food safety	Elective
SITHCC003	Prepare and present sandwiches	Elective
SITHFAB004	Prepare and serve non-alcoholic beverages	Elective
SITHCC002	Prepare and Present simple dishes	Elective
SITHFAB005	Prepare and serve espresso coffee	Elective
SITHFAB007	Serve food and beverage	Elective

COURSE REQUIREMENTS

The program will be delivered through class-based tasks that will simulate a workplace environment. A range of teaching/learning strategies will be used to deliver the competencies. Students must have a USI number.

ASSESSMENTS

In Year 11 and 12 students complete 12 competencies arranged into seven projects. Each project is designed around core knowledge and skills in theory and practical applications. Competencies are teacher guided for self-paced completion.

CAREER PATHWAYS

Tourism and Hospitality | Job Prospects - High

There are a wide range of jobs related to Hospitality industries within the southeast Queensland region – including bar attendant, café attendant, catering assistant, food and beverage attendant, front office assistant, porter, room attendant, kitchen hand, to name just a few. Hospitality careers have a huge array of authentic STEAM (Science, Technology, Engineering, Art and Mathematics) opportunities. The future of hospitality is ever growing and adapting to industry needs and wants with many exciting prospects.

Employability

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

INTERNET LINKS

- Queensland Tourism | <http://tourismcareers.qtic.com.au/>
- Hospitality Group Training | <https://www.hgtwa.com.au/schools/careers-in-hospitality.aspx>
- A snap shot of the industry | <https://www.youtube.com/watch?v=kOzP41So93A>

