

CERTIFICATE II IN HOSPITALITY

COURSE CODE: SIT20322

Issuance of this qualification is awarded by Djarragun College RTO30166



QUALIFICATION DESCRIPTION

The exciting hospitality industry brings with it huge opportunities to start a great career, meet people from all over the world and to travel while getting paid. Hospitality businesses are always on the lookout for local, skilled workers who love preparing amazing food and drinks and making their guests feel especially welcome.

This qualification provides you with the basic skills and knowledge to enter the industry as a café attendant, catering assistant or food & beverage attendant. We have a fully equipped commercial kitchen onsite, where you will be trained in simple food preparation skills, barista skills, preparation of non-alcoholic beverages, customer service, cash handling and waiter service.

A big part of what we do is to focus on building your confidence and self-esteem, and to be “work ready” when it comes time to leave the College and start your own story in the big wide world.

ENTRY REQUIREMENTS

Enrolled College students may apply to enrol in a VET course from Year 10 onwards.

DURATION AND LOCATION

This Certificate II course is delivered over 2 years on site at Djarragun College, in our purpose built commercial kitchens and training restaurant.

DELIVERY MODES

The course will be delivered in the classroom, face-to-face, using a range of practical and theoretical teaching and assessment methods.

FEES

There is no additional fee for enrolling in a VET course, there are two different College fee levels applicable for enrolling at the College. Any VET courses are covered within this fee.

SUPPORT SERVICES AVAILABLE

The College has invested heavily in support services to support student learning. We have a substantial support staff made up of Teaching Assistants, Learning Enhancement teachers and Youth Support Officers.

We also partner with Ngak Min Health to access services that are typically not available in schools.

RTO OBLIGATION

The College guarantees that the student will be provided with every opportunity to complete the qualification. We do not guarantee employment upon completion of this qualification.

Students who are deemed competent in all units of competency will be awarded a Qualification, a Record of Results and full QCE points.

Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment and may receive some QCE points.

PATHWAYS

Apprentice Chef, Kitchen Hand, Cook, Bar Attendant, Front Office Assistant.

QCE POINTS

This Certificate II level course will attract a maximum of 4 QCE points.



COURSE UNITS

UNIT CODE	UNIT TITLE	CORE / ELECTIVE
SITXCOM007	Show social and cultural sensitivity	CORE
BSBTWK201	Work effectively with others	CORE
SITHIND006	Source and use information on the hospitality industry	CORE
SITHIND007+	Use hospitality skills effectively	CORE
SITXCCS011	Interact with customers	CORE
SITXWHS005	Participate in safe work practices	CORE
SITXFIN007	Process financial transaction	ELECTIVE
SITHFAB027 *	Serve food and beverages	ELECTIVE
SITHFAB024 *	Prepare and serve non-alcoholic beverages	ELECTIVE
SITHFAB025 *	Prepare and serve espresso coffee	ELECTIVE
BSBSUS211	Participate in sustainable work practices	ELECTIVE
SITXFSA005	Use hygienic practices for food safety	ELECTIVE

* The prerequisite to this unit is 'SITXFSA005 Use hygienic practices for food safety' which must firstly be completed prior to this unit being attempted.

+ This core unit requires completion of a minimum 12 shifts hospitality service to customers.