

Course Details:

SIT20322 Certificate II in Hospitality

Course Aims

This program aims to provide participants with the knowledge and skills to achieve competencies that will enhance their employment prospects in the hospitality area, with specific focus on food and beverage activities (i.e. front of house).

Course Delivery

Location and Times

Year 1: Aquinas College, Great Ryrie Street, Ringwood; Wednesday 1:30pm-5.30pm

Year 2: Aquinas College, Great Ryrie Street, Ringwood; Wednesday 1:30pm-5.30pm

Mode of Delivery: Classroom and Restaurant based. Restaurant Nights – there are approximately **2 compulsory** restaurant nights per term that students are required to attend. Students are dismissed around 9:30pm. These form the practical assessment of this course.

Duration: 2 years part time

On successful completion of this program the student will achieve:

Credit towards VCE, VCE VM, VPC and Intermediate VCAL

All VET in school programs contribute units towards VCE and VCE VM. To confirm the number of units and if the program has a scored assessment and therefore a study score, please refer to the following VCCA Get VET resource:

[VCE-VET-program-chart.pdf](#)

Further information can be found on the VTAC website: www.vtac.edu.au and/or www.vcaa.vic.edu.au

Qualification: A nationally recognised qualification: **SIT20322 Cert II in Hospitality Units 1-4.**

Additional Requirements/ Information:

Name of RTO & Provider of Qualification:

Aquinas College

RTO: 22340

RTO Student Information:

Please refer to www.aquinas.vic.edu.au and www.mullumvetcluster.com.au for your rights and responsibilities whilst on campus.

OHS / Personal Protective Equipment: Students will have to wear a uniform. An additional cost is involved.

Excursions: Students may be required to attend a planned Excursion. An additional cost may be involved.

Work Placement: Not required but is recommended.

Other: Please note this course is subject to change

Future Pathways and Opportunities:

Complementary studies:	<ul style="list-style-type: none"> • Food Technology 	
Pathways:	<ul style="list-style-type: none"> • Certificate III in Hospitality • Certificate IV in Hospitality • Diploma of Hospitality (Management) 	<ul style="list-style-type: none"> • Advanced Diploma of Hospitality (Management) • Bachelor of Applied Science (Hospitality Management)
Possible Future Career Opportunities:	<ul style="list-style-type: none"> • Waiter of Barista • Bar/Bottle Shop attendant 	<ul style="list-style-type: none"> • Kitchen Hand • Food and Beverage attendant

Units of Competency:

Year 1: Competencies covered in the first year:

Unit Code	Unit Name	Nominal Hours	Core/Elective
BSBTWK201	Work effectively with others	40	C
SITHIND006	Source and use information in the hospitality industry	25	C
SITHIND007	Use hospitality skills effectively	0	C
SITXCCS011	Interact with customers	20	C
SITXCOM007	Show social and cultural sensitivity	20	C
SITXWHS005	Participate in safe work practices	12	C
SITXFSA005	Use hygienic practices of food safety	15	C
SITHFAB021	Provide responsible service of alcohol	10	E
SITHFAB023	Operate a bar	35	E
SITHFAB025	Prepare and serve espresso coffee	30	E
	Total nominal hours	207	

Year 2: Competencies covered in the second year:

Unit Code	Unit Name	Assessment Plan	Nominal Hours	Core/Elective
SITHFAB022	Clean and tidy bar areas	Work Performance 01	15	C
SITHFAB024	Prepare and serve non-alcoholic beverages	Work Performance 01	20	C
SITHFAB027	Serve food and beverage	Work Performance 02	80	C
SITHFAB036	Provide advice on food	Portfolio 07	40	C
SITXFIN007	Process financial transactions	Work Performance 02	25	C
		Total Nominal Hours	180	

