Mater Christi College

hospitality

MaterChristi

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: Mater Christi College, 28 Bayview Road, Belgrave. Wednesday 1:50pm-6:00pm **(Minimum numbers required)**
Year 2: Mater Christi College, 28 Bayview Road, Belgrave. Wednesday 1:50pm-6:00pm **(Minimum numbers required)**
Mode of Delivery: Classroom, kitchen and restaurant based
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 within the Hospitality Industry: **SIT20322 Certificate II in Hospitality**

Additional Requirements/ Information:

Name of RTO & Provider of Qualification: Access Skills Training RTO: 4603 **RTO Student Information:** Please refer to the VET Student Handbook http://www.materchristi.edu.au/curriculum/year-11-and-12/ and www.mullumvetcluster.com.au for student rights and responsibilities whilst on campus.	**OHS / Personal Protective Equipment:** N/A **Excursions:** There may be a planned excursion. **Work Placement:** **Year 1:** 10 shifts of work placement is required. **Year 2:** 10 shifts of work placements is highly recommended. **Other: Please note this course is subject to change**

Future Pathways and Opportunities:

Complementary studies:	• Food Technology	
Pathways:	• Certificate III in Hospitality • Certificate IV in Hospitality • Diploma of Hospitality (Management)	• Advanced Diploma of Hospitality (Management) • Bachelor of Applied Science (Hospitality Management)
Possible Future Career Opportunities:	• Waiter of Barista • Bar/Bottle Shop attendant	• Kitchen Hand • Food and Beverage attendant

Units of Competency:

Year 1: Competencies covered in the first year: **(Minimum numbers required)**

Unit Code	Unit Name	Nominal Hours	Core/Elective
SITXFSA005	Use hygienic practices for food safety	15	E
SITXWHS005	Participate in safe work practices	12	C
SITXINV006	Receive, store and maintain stock	20	E
SITHIND006	Source and use information on the hospitality industry	25	C
BSBTWK201	Work effectively with others	40	C
SITHIND007	Use hospitality skills effectively	0	C
SITXCCS011	Interact with customers	20	C
SITXCOM007	Show social and cultural sensitivity	20	C
SITHFAB025	Prepare and serve espresso coffee	30	E
	Total nominal hours	**182**	

Year 2: Competencies covered in the second year:

Unit Code	Unit Name	Assessment Plan	Nominal Hours	Core/Elective
SITHFAB024	Prepare and serve non-alcoholic beverages	Portfolio 07	20	C
SITHFAB022	Clean and tidy bar areas	Portfolio 07	30	C
SITHFAB027	Serve food and beverage	Work Performance 01	80	C
SITHFAB036	Provide advice on food	Portfolio 08	40	C
SITXFIN007	Process financial transactions	Work Performance 01	25	C
		Total nominal hours	**195**	