

**Course Details:**

**SIT20322 Certificate II in Hospitality**

**Course Aims**

The general purpose of this course prepares students with a limited range of hospitality operational skills and basic knowledge. Includes units such as, prepare/serve espresso coffee, non-alcoholic beverages, food and beverage service, hotel accommodation porter service, housekeeping and room service.

**Course Delivery**

**Location and Times**

**Year 1:** William Angliss Institute, 555 La Trobe Street, Melbourne. Wednesday 1:30pm – 6:00pm

**Year 2:** William Angliss Institute, 555 La Trobe Street, Melbourne. Wednesday 2:00pm–6:30pm; **Term 3:**4:00pm–10:00pm

**Mode of Delivery** Classroom 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](http://www.vtac.edu.au) and/or [www.vcaa.vic.edu.au](http://www.vcaa.vic.edu.au)

**Qualification:** A nationally recognised qualification: **SIT20322 Certificate II in Hospitality**

**Additional Requirements/ Information:**

**Name of RTO & Provider of Qualification:**

William Angliss Institute

RTO: 3045

**RTO Student Information:**

Please refer to

<https://www.angliss.edu.au/siteassets/pdf-files/policy/student-code-of-conduct.pdf> and [www.mullumvetcluster.com.au](http://www.mullumvetcluster.com.au) for student rights and responsibilities whilst on campus.

**Excursions:** NA

**Work Placement:** Not required.

**OHS / Personal Protective Equipment:** Students are required to purchase William Angliss canvass apron, logo'd polo and black long sleeved shirt as well as possess the following clothing requirements:

Black tailored pants	Black business style trousers with pocket (no hipsters, no jeans, spandex or leggings are permitted).
Black shoes	Lace ups preferred or a slight comfortable heel (no ballerina flats, platform, T-bar runners, canvas or high heels).
Black socks or stockings	

**Other:** NA

**Future Pathways and Opportunities:**

<b>Complementary studies:</b>	<ul style="list-style-type: none"> <li>Hospitality</li> </ul>	<ul style="list-style-type: none"> <li>Hotel Accommodation</li> </ul>
<b>Pathways:</b>	<ul style="list-style-type: none"> <li>Certificate III in Hospitality</li> <li>Certificate IV in Hospitality</li> </ul>	<ul style="list-style-type: none"> <li>Diploma of Hospitality Management</li> <li>Diploma of Hospitality Management (AIHS)</li> </ul>
<b>Possible Future Career Opportunities:</b>	<ul style="list-style-type: none"> <li>Server</li> <li>Bar Attendant</li> </ul>	<ul style="list-style-type: none"> <li>Room Service attendant (hotel)</li> <li>Coffee Barista</li> <li>Housekeeping attendant (hotel)</li> <li>Bar/Bottle Shop attendant</li> </ul>

## Units of Competency:

**Year 1:** Competencies covered in the first year:

These units provide knowledge and skills to be able to communicate and work with customers. Angliss restaurant is a fully functional restaurant with live customers.

Unit Code	Unit Name	Nominal Hours	Core/Elective
BSBTWK201	Work effectively with others	40	C
SITHIND006	Source and use information on the hospitality industry	25	C
SITHIND007	Use hospitality skills effectively	0	C
SITXCCS011	Interact with customers	20	C
SITXWHS005	Participate in safe working practices	12	C
SITXCOM007	Show social and cultural sensitivity	20	C
SITXFSA005	Use hygiene practices for food safety	15	C
SITHFAB021	Provide responsible service of alcohol	10	E
SITHACS010	Provide housekeeping services to guests	10	E
SITHACS013	Provide porter services	10	E
SITHFAB025	Prepare and serve espresso coffee	30	E
<b>Total nominal hours</b>		<b>192</b>	

**Year 2:** Competencies covered in the second year:

These units provide knowledge and skills to be able to communicate and work with customers. Angliss restaurant is a fully functional restaurant with live customers

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	Work Performance 01	15	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
<b>Total nominal hours</b>			<b>180</b>	

\* Pre-requisite – SITXFSA101 Use Hygiene practices for food safety

+ Pre-requisite – SITHfab021 Provide Responsible Service of Alcohol

