SIT30622 Certificate III in Hospitality

DESCRIPTION

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, food and beverage and gaming.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

ELIGIBILITY/ENTRY REQUIREMENTS

To gain entry into the SIT30622 Certificate III in Hospitality candidates must

- Be 15 years of age or above.
- expected to be working in the industry in Palmerston and Alice Springs local region with some industry experience.

To ensure you have the right skills and support to succeed in your course, a Language, Literacy and Numeracy (LL&N) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
Palmerston	1 year part-time	Delivery method includes Mixed
Alice Springs	6 months full time	mode, a combination of face to face
		lessons, online learning and
		participation in a simulated
		workplace.

^{*} Duration will vary depending on how long a student takes to reach the required competency level.

Students are issued with a learner guide and learning materials, additional resources are accessed through Learnline, CDU's online learning platform.

FEES

Fee Type	2024 Course Fees
Fee Free TAFE	Free
Full Fee	\$6,025.00

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DARWIN UNIVERSITY AUSTRALIA This course is part of the Fee Free TAFE initiative. Fee Free TAFE and vocational education and training a joint initiative of the Northern Territory Government and Australian Governments providing tuition-free training places to students wanting to train, retain or upskill.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to <u>TAFE Fees and Payments</u>

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, VET RPL.

RESOURCES

Students are issued with a learner guide. Online resources are accessed through Learnline-CDU's online learning platform.

UNIFORM

A complete, clean laundered and ironed uniform, and correct footwear must be worn at all times while attending class. Uniform requirements:

- Black trousers.
- White long-sleeved shirt must have collar and able to be buttoned at the top
- Low heeled or flat fully enclosed black shoes with non-slip soles. No sports shoes (this is for
- occupational health and safety reasons). No thongs permitted.
- Black or White socks only

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to SIT50422 Diploma of Hospitality Management.

Possible occupations relevant to this qualification include:

- Senior bar attendant
- Expresso coffee machine operator
- Food and beverage attendant
- Function attendant
- Function host
- Restaurant host
- Waiter
- Wine Waiter



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QUALIFICATION CONTENT

To achieve a SIT30622 Certificate III in Hospitality a total of fifteen (15) units of competency must be completed comprising of six (6) core units and nine (9) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

SITHIND006	Source and use information on the hospitality industry
SITHIND008	Work effectively in hospitality service
SITXCCS014	Provide service to customers
SITXCOM007	Show social and cultural sensitivity
SITXHRM007	Coach others in job skills
SITXWHS005	Participate in safe work practices

ELECTIVE UNITS

SITXFSA005	Use hygienic practices for food safety
SITHFAB021	Provide responsible service of alcohol
SITHFAB023*^	Operate a bar
SITHFAB025*	Prepare and serve espresso coffee
SITHFAB027*	Serve food and beverage
SITHFAB030*^#	Prepare and serve cocktails
SITHFAB031^	Provide advice on beers, spirits and liqueurs
SITHFAB034*^	Provide table service of food and beverage
BSBCMM211	Apply communication skills

^{*} Prerequisite SITXFSA005 Use hygienic practices for food safety

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at <u>Student Support</u>.

CONTACT DETAILS

Culinary Arts and Hospitality

E. vet.culinaryarts@cdu.edu.au

T. 08 8946 7800

W. https://www.cdu.edu.au/study/essentials





[^] Prerequisite SITHFAB021 Provide responsible service of alcohol

[#] Prerequisite SITHFAB023 Operate a bar

For further information regarding student life at CDU, please refer to https://www.cdu.edu.au/study/student-life.

